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Instructions: Complete the class notes from the ppt slides. Use MS Words to fill in the blanks.

Living Things as Chemical Factories: Matter and Energy Manipulators

1. **Nutrients:** All molecules required to support the body's chemical reactions are obtained from food and are called Nutrients. Includes inorganic elements and organic molecules.

2. **Diet:** All of the food and drink consumed by an organism

3. The Process of Nutrition

Nutrition involves FOUR steps.

A. Ingestion: process of taking food (eating).

B. Digestion: involves breaking down of food into simpler forms.

C. Absorption: involves movement of simple molecules from the digestive system to the blood to be dispersed throughout the body.

D. Assimilation: involves converting the absorbed nutrient into a molecule that is part of your body.

3. Energy in Food & BMR:

The unit used to measure the amount of energy in food is Kilocalorie (kcal), often referred to as Calorie (with a capital C) or a food calorie.

Basal Metabolic Rate (BMR). An estimate of the amount of energy needed to maintain basic body functions while at rest is Basal Metabolic Rate.

4. Chemical Composition of Diet: The six classes of Nutrients

Nutrients are divided into six major categories:

- Carbohydrates
- Lipids
- Vitamins
- Minerals
- Water
- Protein

5. Carbohydrates. A) Simple Sugars (glucose)

B) Complex Carbohydrates (starch, fiber, glycogen, cellulose)

Functions: 1) provide Energy. 2) building blocks in the manufacture of Nucleic Acids. 3) source of Fiber; which keeps the digestive system healthy, by preventing Constipation & Hemorrhoids. Fiber also help to control Weight Gain. Fiber does not provide Energy. Excess of carbohydrate in the diet causes increase in Body Weight.

6. Lipids: There are THREE classes of lipids. A) Phospholipids

B) Steroids C) Triglycerides

(TRUE FATS). Phospholipids make up Cell Membranes.

Cholesterol is a steroid. Triglycerides are the True fats.

True fats are 1) an excellent source of Energy; releases 9 kilo cal of energy/gram of

fat. 2) Provide Insulation against cold. 3) Vitamins A, D, E and K are lipids and will not be absorbed unless fats is present. 4) Absorbs shock 5) Ingestion of fat (a class of lipid) gives a full feeling after a meal.

7. Proteins are made up of small units of amino acids. There are two classes of Proteins. A) Complete protein: contains all the amino acids necessary for good health. B) Incomplete protein: lacks some of the essential amino acids necessary for the body to function efficiently. **Functions:** 1) proteins are part of Hemoglobin & Cell membrane 2) Some Hormones are made of protein. 3) All Essential are made of protein. 4) Hair, Muscle & connective tissue are made of protein.

7B. Protein-sparing: Proteins cannot be Stored and used later. We only need a small amount of protein in our diet. Protein is the Least valuable source of energy. During the early stages of Starvation, the amount of Fat in the body will steadily decrease, but the amount of Protein will drop only slightly. This is known as Protein Sparing.

8. Essential Nutrients: CERTAIN NUTRIENTS CANNOT BE MADE IN THE BODY AND HAS TO BE SUPPLIED IN THE DIET. **Examples:** 1) Vitamins 2) Minerals 3) Essential Amino Acids 4) Essential Fatty Acids.

9. Vitamins: Organic molecules needed in small amounts to help enzymes work properly. Examples: Vitamin A, vitamin B₁ (Thiamin), Vitamin B₂ (Riboflavin), vitamin B₃ (Niacin), Vitamin C, D, E, K. Do not provide Energy. Serve as coenzymes. Essential nutrients. Most are acquired from Food. Vitamin D is made in our bodies when Uv Light hits cholesterol.

10. Minerals: Inorganic elements. Essential nutrients. Examples: **Iron:** present in Hemoglobin helps to carry Oxygen. Lack of iron may cause anemia. **Calcium:** Builds strong Bones & Teeth. Lack of calcium may cause Osteoporosis. Major source of calcium is Dairy Products. Sodium Ions & Potassium ions help in transmitting Nerve Impulses.

11. Water: Essential to life. The human body is 65% water. Universal Solvent. Solutions of ions in water are called electrolytes. Most Chemical Reactions in organisms occur in water.

12. Deficiency Diseases: Lack of Nutrients in the diet may cause Deficiency Diseases. Examples: A. Kwashiokor is one type of Protein Deficiency. Results in a distended belly, slow growth, slow movement and depression. B. Lack of vitamin A causes Night Blindness, skin Infections & dry skin. C. Lack of Thiamin (vitamin B₁) causes Beirberi (heart & nerve problem). D. Lack of Vitamin C causes Scurvy. E.

Osteoporosis is caused by Calcium deficiency. Results in a loss in Bone Mass.

13. Dietary Reference Intakes: Guidelines for maintaining good health. Very specific for men, women, children, pregnant women, etc. Published by the USDA. Used in preparing food labels. Labels list ingredients from greatest to least in quantity. Also provide caloric information and amounts of various nutrients.

14. The Food Guide Pyramid:

A simple guide to planning diet. Generated by the department of agriculture.

14A. Grain: Includes vitamin-enriched or whole-grain cereal. Examples: Breads, bagels, cereals, crackers, pasta, etc. whole grains are the best. Provide fiber that facilitates digestion. Satisfy appetite.

14B. Fruits: A botanical term for an enlarged or modified ovary of a plant. Examples: Melons, berries, apples, oranges and bananas.

14C. Vegetables: Nutritionally defined as plant material that is not sweet and is eaten with the main meal. Include: Broccoli, carrots, cabbage, corn, green beans, lettuce, tomatoes, potatoes, etc.

Positive health benefits: Cancer protection, Vitamins, provide fiber.

14 D. Milk : Includes cheese, ice cream, yogurt, and milk. Good source of calcium.

14E. Meat and Beans: Usually our main Source of protein.

Includes: Beef, chicken, fish, nuts, beans, peas, tofu, eggs.

Animal proteins are complete proteins. Usually contain high levels of fat.

Plant proteins are incomplete proteins. Usually do not have high levels of fat.

Different plants must be combines to obtain all essential amino acids.

14 F. Oils: Needed to obtain essential fatty acids. Unsaturated is better than saturated.

14G. Exercise: Exercise is also included in the current Food Guide Pyramid because of the increasing number of Overweight and obese adult people in USA. 30 minutes a day is recommended.

15. Body Mass Index (BMI): BMI gives a guideline for determining whether a person is obese or overweight. Body mass index evaluates weight based on height.

An adult who has a BMI between 25 and 29.9 is considered

overweight. An adult who has a BMI of 30 or more is considered

obese.

16. Eating Disorders:

A. Obesity: Occurs when people eat more calories than they use. Genetic studies also indicate there may be a genetic component to obesity. May involve a Chemical imbalance in the brain.

B. Bulimia: (hunger of an ox) A disease involving a cycle of eating binges followed by purging the body of food. Purging may involve vomiting or the use of laxatives or diuretics. They are hard to detect as they have normal body weight.

C. Anorexia Nervosa : A nutritional deficiency disease characterized by severe , prolonged weight loss . Caused by an extreme fear of becoming overweight . Their bones are visible through their skin .

17. Nutrition at Different Stages of Life.

A.

Infancy (0 – 12 months): A person's total energy needs per kg are greatest during the first year of life.

B. Childhood: Rate of growth slows after the first year. The body becomes more lean, bones elongate and the brain completes its growth. Minerals need to be present to support Growth .

C. Adolescence: During this stage, the body changes from non-reproductive to reproductive . Puberty lasts 5-7 years. Males experience a second growth spurt.

D. Adulthood: A plateau phase; Nutrition should be focused on maintenance .

E. Old Age: Digestion and Absorption slows as age increases. Nutritional deficiencies result. Vitamin and mineral Supplements may be necessary. exercise is very important to prevent muscle loss .

