		Enzymes \	Morkshoot	<u>.</u>		
	This worksheet acco	mpanies <i>Enzyi</i>	mes.ppt and	Digestive E	nzymes.ppt	
a)	Fill in the gaps in the fol	lowing senten	ces using th	e words in	the box bel	ow.
į	i) Enzymes are biologica	·	that speed	l up chemic	al reactions i	n
,	living organisms.					
1	ii) Enzymes are protein m					
i	iii) The sequence and type	e of amino acid	s are	in	each protein	, so they
	produce enzymes with	many different	shapes and	functions.		
	iv) The shape of an enzym	ie is very impor	tant to its	*************		
	different catalysts	function	the same	amino ao	ids <b>and</b>	
	l abel the image below w	ith the followi	na torme: 20	rtivo cito r	oostont on-	1,000
	Label the image below w	rith the following	ng terms: ac	etive site, r	eactant, enz	yme.
	Label the image below w	rith the following	ng terms: ac	etive site, r	eactant, enz	yme.
•••••	Label the image below w		+		eactant, enz	yme.
d) i		ame for the ab	+ ove model?			yme.

ame:	Date:	
		4. j
N Paralata inhatawanilal bassa	on if a reactant male suite a different	t ahana ta tha
a) Explain what would happ	en if a reactant molecule with a differen at with the enzyme's active site.	t snape to the
enzyme came into contac	or with the enzyme a active site.	
		<u>®</u>
		)
		······
h) Evoloin What would hann	en to a reactant molecule if it came into	contact with an
enzyme's active site that	matched its specific shape. Use the spa	ce below to draw
and explain what would h	nappen. Use the following terms in your	answer: enzyme-
	cts, enzyme, reactant, active site.	
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ak dilah		*. *
	hat affect the rate of enzyme-catalyzed i	reactions,
including temperature. N	ame two other factors.	
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Vame:	Date:							
d) i) What would happen to an enzyme if significantly beyond the enzyme's o	if the temperature and pH changed							
ii) How would this affect enzyme activ		•						
		,						
. A group of students decided to carry out	it an investigation to find out how enzyme	•••••						
starch into two test tubes. Salivary amyla	ctivity is affected by temperature changes. They put samples of salivary amylase ar tarch into two test tubes. Salivary amylase is an enzyme that breaks down starch no maltose. Its optimum temperature for activity is around 37°C.							
a) What do you think happened to the ra temperature of the first test tube to 37	ate of reaction when they increased the							
		· • • • • •						
b) What do you think happened to the en the temperature of the second test tub	enzyme activity when the students decreas	ed						
c) Explain what an inhibitor is and what i	it does.							
		• • • • •						
		• • • • •						
a) Fill in the missing words in the followin  Not all enzymes work inside cells in the body								
enzymes are produced by s								
in the pancreas and digestive tract. From the								
pass out of the cells, into the	and small							
intestine where they come into contact with t	food molecules.							
Here, they catalyze the of la	large molecules, which are							
Here, they catalyze the of latthen more easily absorbed by the body.	large molecules, which are							

Name: Date:	
	e e e e e e e e e e e e e e e e e e e
i) Carbohydrase is an enzyme that breaks down	
ii) Protease is an enzyme that breaks down	
iii) Lipase is an enzyme that breaks down	
iv) Amylase is an enzyme that breaks down	
fats sucrose starch proteins carbohydrates	hydrochloric acid
c) The stomach produces hydrochloric acid which increased stomach to the optimum pH for stomach enzymes to digestive enzymes found in the small intestine are deconditions. How does the body avoid damaging the intestine with this strongly acidic pH as the food pass.	o digest the food. However, amaged by strongly acidic digestive enzymes in the small
A STATE OF THE STA	<i>*</i> .,
	* .
5. a) Biological washing powders contain protein-, fat- ar enzymes to help remove stains. Name one other use	nd carbohydrate-digesting
or industry.	s for only most and nome
	i e a "
en de la Carlo de	
b) Give one advantage of using enzymes in industrial r	nanufacturing processes.