

Name: \_\_\_\_\_ Date: \_\_\_\_\_

## Answer Key: Metabolic Blueprint Quest: 11th Grade Bio-Nutrient Analysis Quiz

Evaluate hormonal regulation of satiety, the glycemic index of complex starch structures, and micronutrient bioavailability in varied physiological contexts.

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**1. Which hormone, secreted by adipose tissue, acts as a long-term signal to the hypothalamus to decrease food intake and increase energy expenditure?**

**Answer:** B) Leptin

Leptin is the 'satiety hormone' produced by fat cells that helps regulate energy balance by inhibiting hunger, whereas ghrelin increases appetite.

**2. The enzymatic breakdown of \_\_\_\_\_ begins in the mouth via salivary amylase, though its glycemic impact is determined by its amylose-to-amylopectin ratio.**

**Answer:** C) Complex carbohydrates

Salivary amylase specifically targets starches (complex carbohydrates). Higher amylose content usually results in a lower glycemic index due to its linear, tightly packed structure.

**3. Consuming fat-soluble vitamins (A, D, E, K) without a source of dietary lipid significantly impairs their bioavailability and absorption in the small intestine.**

**Answer:** A) True

Fat-soluble vitamins require dietary fats to be incorporated into micelles for absorption across the intestinal lumen.

**4. An athlete experiencing 'hitting the wall' during a marathon has most likely reached a state of metabolic depletion regarding which specific fuel source?**

**Answer:** C) Liver and muscle glycogen

'Bonking' or 'hitting the wall' occurs when the body's glycogen stores are exhausted, forcing a shift to less efficient fat oxidation for high-intensity demands.

**5. The presence of \_\_\_\_\_, a compound found in spinach and rhubarb, can form insoluble precipitates with calcium, inhibiting its absorption in the gut.**

**Answer:** A) Oxalic acid

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Oxalates (oxalic acid) are antinutrients that bind to minerals like calcium, making them unavailable for absorption even if the food is nutrient-dense.

**6. Which lipoprotein is responsible for 'reverse cholesterol transport,' moving cholesterol from the peripheral tissues back to the liver for excretion?**

**Answer:** C) HDL (High-Density Lipoprotein)

HDL is considered 'good' cholesterol because it facilitates the removal of excess cholesterol from arterial walls and tissues.

**7. Intrinsic factor, a glycoprotein secreted by the parietal cells of the stomach, is mandatory for the absorption of Vitamin B12 in the terminal ileum.**

**Answer:** A) True

Without intrinsic factor, the body cannot effectively absorb B12, leading to conditions like pernicious anemia regardless of dietary intake.

**8. In the context of the 'Thrifty Gene' hypothesis, what is the primary evolutionary explanation for the modern prevalence of Type 2 Diabetes?**

**Answer:** B) Biological adaptations for fat storage that are now maladaptive in a food-abundant environment

The hypothesis suggests that genes which once helped humans survive famines by storing energy efficiently now contribute to obesity and diabetes in sedentary, high-calorie societies.

**9. Vegetarians must often combine legumes with grains to obtain all nine \_\_\_\_\_, which the body cannot synthesize endogenously.**

**Answer:** B) Essential amino acids

Grains are typically low in lysine, while legumes are low in methionine; together, they provide a 'complete protein' profile of all essential amino acids.

**10. The Thermic Effect of Food (TEF) is highest for dietary fats compared to proteins and carbohydrates because fats are the most energy-dense macro-nutrient.**

**Answer:** B) False

Protein has the highest TEF (20-30%), requiring more energy for digestion and processing than carbohydrates (5-10%) or fats (0-3%).