Year 9: Nutrition and digestion

Nutrition							Digestion		
Nutrient Use in the body				Good sources			Tissue	function	
Carbohydrate	To provide energy			Cereals, bread, pasta, rice and potatoes					
Protein	otein For growth and repair			Fish, meat, eggs, beans, pulses and dairy products			Mouth	Breaks down food and saliva contains enzymes to break down carbohydrates.	
Lipids (fats and oils) To provide energy. Also to store energy in the body and insulate it against the cold.				Butter, oil and nuts			Oesophagus	Squeezes food down to the stomach.	
Minerals Vitamins	Needed in small amounts to maintain health Needed in small amounts to maintain health			Salt, milk (for calcium) and liver (for iron) Fruit, vegetables, dairy foods			Stomach	Contains acid to kill bacteria and enzymes to break down proteins.	
Dietary fibre				Vegetables, bran			Small intestine	Contains enzymes to break down food and absorbs nutrients into the blood.	
Water	Needed for cells a	Water, fruit juice, mi	IK	4	Large intestine	Absorbs water.			
Food group		Solution to use		Change observed			Anus	Faeces is passed through and out of the body.	
Starch Sugar Protein Fat/ Lipid		Iodine Benedict's Biuret Ethanol + water		Orange→ blu Blue → green, o Blue→ Purp Cloudy layer on	prange, red le / lilac	ľ		The Digestive System	
Enzymes in digestion 1. Substrate collides with active site of enzyme and becomes attached 2. Enzyme catalyses breakdown of substrate Mouth Salivary glands									
Enzyme		Breaks down	То				Liver		
Carbohydrase (e.g. amylase)		Carbohydrate (e.g. starch)	Sugar (e.g. ;	glucose)	Enzyme molecule is		Gall bladder Pancreas Small intestine	Stomach	
Protease		Protein	Amino acids		unchanged and can be reused		Appendix	Large	
Lipase		Fats	Fatty acids	and glycerol	3. Products released from active site		1	Rectum Anus	