

Food tests - Practical

You are going to test for the presence of different biological molecules in a range of food types.

TASK:

BEFORE YOU START YOUR PRACTICAL, use a pencil to put a tick or a cross in each box in the table.

Then, get into small groups and start your practical. As you do each test, complete the table in pen, making changes if necessary.

Don't forget basic safety: Goggles, lab coats and long hair tied back.

| Food | Put a ✓ or a ✗ to indicate whether this biological molecule is present in the food type. | | | | |
|-------------|--|------|-----------|--------|-----------------|
| | Protein | Fats | Vitamin C | Starch | Reducing sugars |
| Cooking oil | | | | | |
| Egg white | | | | | |
| Fruit juice | | | | | |
| Potato | | | | | |

