	8A Food and Nutrition	Uses of Fats	Another source of energy that is stored in your body. Some is stored under the	Rickets	Lack of calcium / vitamin D causing bones not to form properly.	Anus	Faeces pushed out body- egestion. Microorganisms needed to
			skin to insulate the body. Dairy products, fried food	Anaemia	Lack of iron causing tiredness and shortness of breath.	Gut Bacteria	help digest food. Substances that speed up
	1. Nutrients The food that you eat-	Maintaining Mass	The amount of fuel you use needs to balanced by the amount you eat.	Starvation	Lacking nearly all nutrients needed. Caused by eating food	Enzymes	the breaking down of large molecules- biological catalysts.
	provides the raw materials your body needs for energy.	Kilojoules (kJ	The units for measuring the	Obesity	containing more energy than you need.		5. Absorption
Nutrients	Food substances that provide the raw materials- carbohydrates, fats,	Respiration	The process that releases energy from food.	Heart Attack	Fat clogs arteries so little		enzyme
	proteins, vitamins, minerals Starch and sugars	Energy Needs	Depends on age, sex and how active you are.	Reference Intakes	How much of each nutrient should be eaten in a day.	Digesting Starch	starch molecule
Fats	Liquid fats are oils. Fats and oils are called lipids.	Uses of	Make new cells allowing us to grow and repair our		4. Digestion Turning large insoluble		smaller glucose
	Made of plant cell walls- not used by the body. Helps food move through the intestines	Proteins	bodies. Meat, fish, cheese, beans, milk	Digestion	molecules into small soluble ones.	Blood	Digested nutrients dissolve in the blood plasma and are carried around the body to
	and stops them getting blocked.	Uses of Vitamins and	Used in small amounts to maintain health.	Digestive System Salivary Gland User Stomach			cells. Movement of particles from
Uses of Water	 a lubricant dissolves substances to be 	Minerals Vitamin A	Needed for healthy skin and eyes.			Diffusion	an area of high concentratio to low concentration.
	sweat to cool you down	Vitamin C	Helps cells in tissues stick together properly.	Gall Bladde	Panceas	Pancreas	Has lots of tiny finger-shape villi to increase surface area. Each villus has a folded top
Food Labels	Show the amounts of different nutrients in food.	Calcium Iron	Needed to make bones. Makes red blood cells.	Large Intes	Small Intestine	Intestine Adaptations.	that forms microvilli. Villi walls are one cell thick for
Starch Food	Add 2 drops of iodine. If it turns blue-black starch is	3 Balanced	. Balanced Diets Eating a range of foods in the		Teeth grind food and saliva		easier diffusion. Causes fewer digestive
	present. Add 5 drops of biuret	Diets	right amounts. Having too much / too little	Mouth	helps digest food. (oesophagus / food pipe)	Alcohol	enzymes to be released and can damage villi.
Protein Food Test	solution. If it turns purple protein is present.		of a nutrient in your diet. Caused by lacking certain	Gullet	Muscles contract pushing the food down.	Lesson	Memorised
Fat Food Test	Rub on some white paper		nutrients for a long time.	Stomach	Food churned with acid.	1. Nutrients	
	and hold up to the light. fats will leave a greasy mark	Kwashiorkor	Lack of protein causing a 'pot belly'.	s of protein causing a 'pot /'. More digestive juices added- small digested molecules 2. Uses of		lutrients	
2. l	Jses of Nutrients The body's main source of energy.	Night	Lack of vitamin A.		absorbed into body. Water is removed from	3. Balanced	
Uses of Carbohydrates			Lack of vitamin C causing painful joints and bleeding	Large Intestine	undigested food- faeces formed.	4. Digestion 5. Absorption	
•	Bread, potatoes, pasta		gums.	Rectum	Stores faeces		