

Name _____ Class _____ Date _____

1 Which chemical reagents would you use to test for each of the following foods?

- a starch _____
- b reducing sugar _____
- c fat _____
- d protein _____

2 a Describe how you would carry out the test for reducing sugars.

b What would you see happen in the test if the food contained lots of reducing sugars?

3 The table below shows the results from testing ready-salted crisps for food substances. Explain the results.

starch test: blue–black	reducing sugar test: bright blue
fat test: water goes cloudy	protein: light blue

4 The diagram shows the apparatus for measuring the energy released from food by burning.

a What is the name of this apparatus?

b Explain what happens to the water as the food burns.

c One group held the burning food further from the beaker than other groups did. Explain how this would give an error in the measurement of the energy in the food.

