Post-Survey on Fat Chemistry

Please answer the following questions to the best of your ability, using your knowledge of the chemistry of food.

Questions 1-3 are true or false questions. Circle your answer choice.

1. The melting temperature of a fat depends on what type of fat it is.

T F

1. What my food is made of does not affect my body or health.

T F

1. French fries and olives contain the same type of fat.

T F

1. At room temperature, the following fats are in the liquid state:
   1. butter
   2. vegetable oil
   3. shortening
   4. animal lard
2. The term “melting temperature” means:
   1. The temperature at which a solid turns to a liquid
   2. The temperature at which a liquid turns to a gas
   3. The temperature at which a liquid turns to a solid
   4. None of the above
3. Did you enjoy the experiment on fat chemistry?

1. What did you learn about fat in the food we eat?