

Post-Survey on Fat Chemistry **ANSWER KEY**

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

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

T

F

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

T

F

4. At room temperature, the following fats are in the liquid state:

a. butter

b. vegetable oil

c. shortening

d. animal lard

5. The term “melting temperature” means:

a. The temperature at which a solid turns to a liquid

b. The temperature at which a liquid turns to a gas

c. The temperature at which a liquid turns to a solid

d. None of the above

6. Did you enjoy the experiment on fat chemistry?

(opinion question)

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

(personal understanding question)
