2.5 identify the chemical elements present in carbohydrates, proteins and lipids (fats and oils)

2.6 describe the structure of carbohydrates, proteins and lipids as large molecules made up from smaller basic units: starch and glycogen from simple sugar; protein from amino acids; lipid from fatty acids and glycerol

2.7 describe the tests for glucose and starch

2.8 understand the role of enzymes as biological catalysts in metabolic reactions

2.9 understand how the functioning of enzymes can be affected by changes in temperature, including changes due to change in active site

2.10 understand how the functioning of enzymes can be affected by changes in active site caused by changes in pH

2.11 describe experiments to investigate how enzyme activity can be affected by changes in temperature.

2.23 understand that a balanced diet should include appropriate proportions of carbohydrate, protein, lipid, vitamins, minerals, water and dietary fibre

2.24 identify sources and describe functions of carbohydrate, protein, lipid (fats and oils), vitamins A, C and D, and the mineral ions calcium and iron, water and dietary fibre as components of the diet