# **Quiz: How Well Do You Know Nutrients?**

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## 1. What is the primary function of Carbohydrates? (i.e. Why do we need to eat carbohydrates?) They:

- A. Transport vitamins & minerals in our body.
- B. Carry oxygen in our blood.
- C. Provide the main source of energy for our body.

## 2. Name a food source that contains Carbohydrates:

- A. Milk
- B. Fruit
- C. Corn
- D. None of the above
- E. All of the above

# **3.** T/F: White forms of Carbohydrates (potato, rice, pasta, flour, sugar) are "bad"& should be avoided?

4. Carbohydrates are digested (i.e. "broken down) into \_\_\_\_\_\_ to be used by the body.

## 5. Why should we eat Fiber?

- A. It helps keep our digestive tract "regular" & helps maintain bowel health.
- B. It can help lower cholesterol levels.
- C. It can improve blood sugar levels.
- D. It can aid weight loss.
- E. All of the above.

# 6. What is the primary function of Protein?

## (i.e. why do we need to eat protein?)

- A. It is needed to build & repair the body's cells & tissues (like muscle).
- B. It is needed to maintain a healthy immune system.
- C. It is needed to carry oxygen in our blood.
- D. All of the above.

## 7. Name a lean source of protein:

- A. Ground turkey
- B. Cuts of meat with the words "Loin" or "Round"
- C. Chicken Thighs

## 8. Name a non-meat source that contains Protein:

- A. Milk
- B. Beans
- C. Tofu
- D. All of the above
- 9. Proteins are digested (i.e. broken down) into \_\_\_\_\_\_ to be used by the body.

# Nutrient Quiz, continued

## 10. What is the primary function of Fats?

(i.e. why do we need to eat fat?)

- A. We do not need to eat food with fats.
- B. To absorb fat-soluble vitamins.
- C. Helps us to feel full when eating.
- D. B & C

## 11. Which is true about Saturated Fats?

- A. Most are solid at room temperature.
- B. They come from primarily animal sources.
- C. Eating a lot of saturated fat increases blood cholesterol levels & heart disease risk.
- D. Coconut Oil is a saturated fat.
- E. All of the above.

## 12. Which is true about Monounsaturated Fats?

- A. Canola Oil is a monounsaturated fat.
- B. Monounsaturated fat may protect against heart disease.
- C. They are liquid at room temperature.
- D. Coconut oil is a monounsaturated fat.
- E. All but D.

## 13. Which is true about Polyunsaturated Fats?

- A. They come from plant sources.
- B. They are liquid at room temperature.
- C. There are many sources including corn & soybean oils
- D. All of the above.

## 14. Which is true about Trans Fat?

- A. They are the most unhealthy type of fat.
- B. They are made by taking a liquid vegetable oil & processing it into a solid.
- C. They can be naturally occurring.
- D. They were created as a cheap source of fat with a long shelf life for food products.
- E. You should look at the nutrition facts panel to determine if any trans fat is in a food product.
- F. All but E.

# 15. T/F: Omega-3 Fatty Acids are considered "essential" because our body can not make them & we need to get them from a food source.

## 16. Which is true about Water?

- A. The majority of the human body is water.
- B. It's function is to regulate body temperature.
- C. Thirst is a good indicator for our body's water needs
- D. It is not considered to be a nutrient
- E. A & B.

## 17. Which is true about Vitamins & Minerals?

- A. You can not meet your vitamin & mineral needs from food alone & should take a vitamin/mineral supplement.
- B. The best way to meet your vitamin & mineral needs is to consume a variety of foods from each food group.