

TEST BANK



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**NUTRITION FOR
HEALTH &
HEALTH CARE**

Fourth Edition



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Chapter 2 – Digestion and Absorption

An. Dif. Page(s)

Multiple Choice

- c K 38 1. Another name for the digestive tract is the:
- urinary tract.
 - exocrine system.
 - gastrointestinal system.
 - muscular system.
- d K 38 2. The digestive tract begins at the ____ and ends at the ____.
- stomach; large intestine
 - pharynx; rectum
 - lower esophageal sphincter; rectum
 - mouth; anus
- b K 39 3. A bolus is a(n):
- sphincter muscle separating the stomach from the small intestine.
 - portion of food swallowed at one time.
 - enzyme that hydrolyzes starch.
 - portion of partially digested food expelled by the stomach into the duodenum.
- b K 39 4. The ____ is formed in the mouth.
- bile
 - bolus
 - chyme
 - villus
- d K 39 5. The ____ prevents food from entering the lungs.
- lower esophageal sphincter
 - pharynx
 - ileocecal valve
 - epiglottis
- d K 39 6. The stomach empties into the:
- ileum.
 - cecum.
 - jejunum.
 - duodenum.

- a K 39 7. Chyme is:
- a semiliquid mass of partially digested food.
 - a portion of food swallowed at one time.
 - an enzyme in the stomach needed for the digestion of protein.
 - an esophageal secretion.
- a K 39 8. Two organs that secrete digestive juices into the small intestine are the _____ and _____.
- gallbladder; pancreas
 - pancreas; liver
 - gallbladder; liver
 - duodenum; pancreas
- b K 39 9. The movement of chyme from the stomach into the small intestine is regulated by the:
- pancreas.
 - pyloric sphincter.
 - ileocecal valve.
 - duodenum.
- c K 39 10. Immediately before passing into the large intestine, the food mass must pass through the:
- pyloric sphincter.
 - lower esophageal sphincter.
 - ileocecal valve.
 - bolus.
- e K 40-41 11. "Peristalsis" is a term that refers to the:
- circulation of blood in the blood vessels.
 - absorption of food in the intestines.
 - mixing and moving of food through the lymphatic system.
 - last phase of digestion.
 - action of the involuntary muscles of the digestive tract.
- a K 42 12. Involuntary muscle contractions move food through the intestinal tract. The movement that forces the contents back a few inches before pushing it forward again is called:
- segmentation.
 - rotation.
 - peristalsis.
 - liquefaction.
- a K 44 13. Enzymes:
- facilitate chemical reactions.
 - draw water into the small intestine.
 - are present in all parts of the GI tract.
 - encourage bacterial growth.

- c K 44 14. Which enzyme breaks down starch in the mouth?
a. carbohydrase
b. lipase
c. salivary amylase
d. gastric protease
e. secretin
- c K 44 15. Saliva contains an enzyme that digests:
a. proteins.
b. minerals.
c. starches.
d. vitamins.
e. fiber.
- c K 44 16. Which of the following is not a component of gastric juice?
a. water
b. enzymes
c. chylomicrons
d. hydrochloric acid
- a K 44 17. The normal pH of the stomach is:
a. very acidic.
b. slightly acidic.
c. neutral.
d. slightly alkaline.
e. strongly alkaline.
- d K 44 18. Which of the following organs does not contribute juices during digestion?
a. salivary glands
b. small intestine
c. pancreas
d. esophagus
- c K 45 19. The function of mucus in the stomach is to:
a. neutralize stomach acid.
b. activate pepsinogen to pepsin.
c. protect stomach cells from gastric juices.
d. emulsify fats.
e. collect bacteria.
- b K 45 20. The major digestive work in the stomach is the initial breakdown of:
a. starch.
b. proteins.
c. fat.
d. vitamins.

- a K 45 21. In addition to hydrochloric acid, the stomach cells also secrete:
- mucus.
 - bile.
 - amylase.
 - lipoproteins.
 - cholesterol.
- c K 45 22. The major digestive enzyme secreted by the stomach is:
- amylase.
 - lipase.
 - pepsin.
 - disaccharidase.
- a K 45 23. The nutrients that are digested in the small intestine are:
- carbohydrate, fat, and protein.
 - fat, water, and fiber.
 - protein, vitamins, and fiber.
 - water, fiber, and minerals.
- c K 45 24. The digestion of proteins begins in the _____ and ends in the _____.
- stomach; pancreas
 - pancreas; small intestine
 - stomach; small intestine
 - small intestine; liver
- a K 39, 45 25. Which of the following organs is the primary source of digestive enzymes?
- pancreas
 - gallbladder
 - small intestine
 - liver
- d K 45 26. After the pancreatic juices have mixed with chyme in the intestine, the resulting mixture is:
- very acidic.
 - slightly acidic.
 - strongly alkaline.
 - slightly alkaline.
- b K 45 27. The liver:
- reabsorbs water and salts.
 - secretes bile.
 - churns food to chyme.
 - performs enzymatic digestion.
 - stores bile.

- a K 45 28. The main function of bile is to:
- emulsify fats.
 - stimulate the activity of protein digestive enzymes.
 - neutralize the intestinal contents.
 - decrease the acidity of the contents of the stomach.
- a A 45 29. If the gallbladder becomes diseased, the digestion of _____ can become compromised.
- fat
 - protein
 - carbohydrate
 - fiber
- d K 45 30. The gallbladder:
- reabsorbs water and salts.
 - churns food to chyme.
 - performs enzymatic digestion.
 - stores bile.
- a K 45 31. The emulsification of fat requires:
- bile.
 - enzymes.
 - prostaglandins.
 - intestinal flora.
- d K 45 32. Which of the following contains no digestive enzymes?
- saliva
 - gastric juice
 - intestinal juice
 - bile
- d K 45 33. Which of the following does not secrete digestive juices?
- stomach
 - pancreas
 - salivary glands
 - large intestine
- a A 45 34. Of the following, which nutrient takes longest to digest?
- fat
 - sugar
 - vitamin C
 - iron
 - glucose

- a K 45 35. Fats present in the GI tract:
- slow down the process of digestion and absorption.
 - cause difficulty in digestion.
 - stimulate and hasten digestion and absorption.
 - are carriers of thiamin, riboflavin, and niacin.
- b A 45 36. Which of the following foods would result in the slowest rate of digestion?
- a piece of toast with strawberry jam
 - a grilled steak
 - a green salad with low-fat salad dressing
 - a cup of green beans
- a A 45 37. Which of these foods would be digested most quickly?
- sugar cookies
 - peanut butter sandwich and milk
 - stew and cornbread
 - hamburger, french fries, and milkshake
- a A 45 38. Which of the following foods would result in the most rapid rate of digestion?
- a scoop of lemon sherbet
 - an apple
 - a baked potato with sour cream
 - a piece of cheese on a cracker
- d K 45 39. Which nutrients must be broken down in order to be absorbed?
- vitamins, minerals, water
 - carbohydrate, vitamins, minerals
 - fat, protein, minerals
 - carbohydrate, protein, fat
- d K 45 40. Bacteria in the GI tract perform all of the following functions except:
- producing biotin.
 - protecting people from infection.
 - producing vitamin K.
 - producing bile.
- c K 45-46 41. Fiber functions to:
- aid in the absorption of vitamins.
 - produce GI bacteria.
 - stimulate the GI tract muscles.
 - stimulate the absorption of nutrients.
- b K 46 42. A benefit of fiber is that it:
- promotes mineral absorption.
 - aids in keeping stools soft.
 - prevents diarrhea.
 - keeps individual foods from getting mixed together.

- a K 46 43. Once the digestive process is complete, the colon retrieves materials that the body must recycle. These materials are:
- water and dissolved salts.
 - iron and water.
 - protein and sodium.
 - water and fiber.
- a K 46 44. One of the functions of the colon is to absorb:
- dissolved salts.
 - vitamins.
 - sugars.
 - fiber.
- c K 46 45. The primary site of nutrient absorption is the:
- stomach.
 - pancreas.
 - small intestine.
 - large intestine.
- c K 46 46. Villi are part of the structure of the:
- esophagus.
 - stomach.
 - small intestine.
 - large intestine.
- c K 46 47. The microscopic hairs that cover the surface of each cell lining the small intestine are called:
- intestinal folds.
 - villi.
 - microvilli.
 - lymphatics.
- a K 48 48. Which of the following nutrients is/are absorbed into the lymphatic system?
- fat-soluble vitamins
 - water
 - amino acids
 - glucose
- a K 48 49. After absorption, the water-soluble nutrients are released directly into the:
- bloodstream.
 - kidneys.
 - liver.
 - lymph.

- d K 48 50. After absorption, the larger fats and fat-soluble vitamins are first released into the ____ transport system.
- excretory
 - mesentery
 - vascular
 - lymphatic
- d K 48 51. After digestion, lipids are packaged for transport as lipoproteins known as:
- HDL.
 - VLDL.
 - LDL.
 - chylomicrons.
- d K 48 52. Which of the following is not part of the structure of a chylomicron?
- phospholipid
 - protein
 - triglyceride
 - water-soluble vitamins
- b K 48-50 53. The lymphatic system:
- contains fluid with the same composition as blood.
 - eventually drains into the blood circulatory system.
 - carries chylomicrons to the intestines.
 - is where metabolism of nutrients takes place.
- b K 49 54. When nutrients enter the blood vessels from the small intestine, they are first transported to the:
- kidney.
 - liver.
 - cells throughout the body.
 - thoracic duct.
- d K 49 55. Which of the following is the body's major metabolic organ?
- pancreas
 - small intestine
 - gallbladder
 - liver
- a K 50 56. Elevated LDL concentrations are associated with a high risk of heart disease because they:
- transport cholesterol and triglycerides from the liver to the tissues.
 - carry excessive amounts of fat that is deposited around the heart.
 - encourage high levels of iron in the blood.
 - take excess cholesterol back to the liver, which increases the production of cholesterol.

- d A 50 57. Elevated HDL concentrations are associated with a low risk of heart disease because they:
- transport newly absorbed lipids from intestinal cells to the rest of the body.
 - carry cholesterol and triglycerides from the liver to the rest of the body.
 - carry lipids around in the blood more than LDL.
 - take excess cholesterol and phospholipids from the tissues and return them to the liver.
- d K 51 58. The lipoprotein that contains the greatest proportion of triglyceride is the:
- HDL.
 - LDL.
 - VLDL.
 - chylomicron.
- b K 52 59. Which of the following factors is not instrumental to the optimal health and performance of the digestive system?
- adequate sleep
 - enzyme supplements
 - mental state
 - nutrition

Nutrition in Practice – Food Safety

- c K 54,55 60. Which of the following will cause a foodborne infection?
- Foods containing toxin-producing microbes
 - Clostridium botulinum*
 - Campylobacter jejuni*
 - Staphylococcus aureus*
- b K 59 61. To prevent bacterial growth when holding cooked foods, they should be kept at _____ ° F or higher until served.
- 40
 - 140
 - 165
 - 200
- a A 59 62. Which of the following statements is true regarding the prevention of foodborne illnesses?
- Fresh produce should be washed before it is eaten.
 - Only new sponges and towels should be used in the kitchen.
 - Leftovers can safely be covered and left at room temperature until the next meal.
 - Meats should be marinated at room temperature.

- a K 59 63. Cold food should be stored at _____ or less.
- 40° F
 - 55° F
 - 80° F
 - 140° F
- b K 59 64. Leftovers should be used within _____ days.
- 5-7
 - 3-4
 - 2-3
 - 1-2

Matching

- | | | | |
|---|----|--------------------------------|---|
| r | 38 | 1. anus | a. the oral cavity containing the tongue and teeth. |
| p | 38 | 2. appendix | b. the passageway leading from the nose and mouth to the larynx and esophagus, respectively. |
| k | 38 | 3. duodenum | c. a cartilage structure in the throat that prevents fluid or food from entering the trachea when a person swallows. |
| c | 38 | 4. epiglottis | d. the passageway from the mouth and nose to the lungs. |
| e | 38 | 5. esophagus | e. the conduit from the mouth to the stomach. |
| h | 38 | 6. gallbladder | f. the sphincter muscle at the junction between the esophagus and the stomach. |
| n | 38 | 7. ileocecal valve | g. the sphincter muscle separating the stomach from the small intestine. |
| m | 38 | 8. ileum | h. the organ that stores and concentrates bile. |
| l | 38 | 9. jejunum | i. a gland that secretes enzymes and digestive juices into the duodenum. |
| o | 38 | 10. large intestine | j. a 10-foot length of small-diameter (1-inch) intestine that is the major site of digestion of food and absorption of nutrients. |
| f | 38 | 11. lower esophageal sphincter | k. the top portion of the small intestine. |
| a | 38 | 12. mouth | l. the first two-fifths of the small intestine beyond the duodenum. |
| i | 38 | 13. pancreas | m. the last segment of the small intestine. |
| b | 38 | 14. pharynx | n. the sphincter muscle separating the small and large intestines. |
| g | 38 | 15. pyloric sphincter | o. the last portion of the intestine, which absorbs water. |
| q | 38 | 16. rectum | p. a narrow blind sac extending from the beginning of the large intestine; stores lymphocytes. |
| j | 38 | 17. small intestine | q. the muscular terminal part of the GI tract extending from the sigmoid colon to the anus. |
| d | 38 | 18. trachea | r. the terminal sphincter muscle of the GI tract. |

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|---|----|----------------------------------|--|
| b | 48 | 1. chylomicrons | a. class of lipids composed of glycerol with three fatty acids attached. |
| f | 50 | 2. high-density lipoproteins | b. the lipoproteins that transport lipids from the intestinal cells into the body. |
| c | 48 | 3. lipoprotein | c. a cluster of lipids associated with proteins that serves as a transport vehicle for lipids in the lymph and blood. |
| e | 50 | 4. low-density lipoproteins | d. the type of lipoproteins made primarily by liver cells to transport lipids to various tissues in the body; composed primarily of triglycerides. |
| a | 48 | 5. triglycerides | e. the type of lipoproteins derived from VLDL as cells remove triglycerides from them; composed primarily of cholesterol. |
| d | 50 | 6. very-low-density lipoproteins | f. the type of lipoproteins that transport cholesterol back to the liver from peripheral cells; composed primarily of protein. |

Essay

- | | |
|----------|---|
| 38-39 | 1. Outline and trace the path food follows through the digestive tract from one end to the other. |
| 39,43-45 | 2. Describe the role of the stomach in the process of digestion. |
| 44-45 | 3. Should antacids be taken to decrease the strong acidity of the stomach? Explain your answer. |
| 45 | 4. Explain what determines the rate of digestion of the energy nutrients. |
| 45 | 5. Explain the benefits of intestinal microflora to health. |
| 50-51 | 6. Describe the difference between low-density lipoproteins (LDL) and high-density lipoproteins (HDL). What is the relationship between blood levels of these lipoproteins and risk of heart disease? |