

TEST BANK for

The Science of Nutrition

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Chapter 1 The Role of Nutrition in Our Health

Multiple-Choice Questions

1) Which of the following	; is TRUE regarding th	e science of nutrition?	
A) As compared to a	nany other scientific d	lisciplines, nutrition is a ye	oung science.
B) Discoveries by th deficiencies and i		ntists established the conn	ection between
C) In developed cou		h in nutrition focuses on t	he relationship betweer
D) All of the above a	are true.		
Answer: D Page Ref: 4			
2) Which statement is TR	UE regarding nutrition	n as a science?	
A) Nutrition is not a	science.		
B) The study of nutr	rition includes eating p	patterns and food safety.	
C) Nutrition is an ar	ncient science that date	es back to the fourteenth c	entury.
D) Our understandi	ng of nutrition is comp	plete; there is no new infor	rmation.
Answer: B Page Ref: 4			
3) The two overarching g eliminate health dispar		increase quality and year	rs of healthy life and to
A) Dietary Reference	e Intakes (DRIs)		
B) the USDA			
C) Healthy People 202	10		
D) the American Die	etetic Association (AD	A)	
Answer: C Page Ref: 9			
4) Which class of nutrien	ts provides energy to	the body?	
A) carbohydrate	B) vitamin	C) mineral	D) water
Answer: A Page Ref: 12			
5) Which of the following	; is NOT an essential n	utrient?	
A) water	B) alcohol	C) vitamins	D) minerals
Answer: B Page Ref: 11			

6) Which of the followin	g is a micronutrient?		
A) carbohydrates		B) vitamins	
C) lipids		D) alcohol	
Answer: B Page Ref: 15			
7) What element makes	protein different from ca	arbohydrate and fat?	
A) carbon	B) hydrogen	C) nitrogen	D) oxygen
Answer: C Page Ref: 14			
8) are example	s of inorganic nutrients.		
A) Vitamins		B) Lipids	
C) Carbohydrates		D) Minerals	
Answer: D Page Ref: 12			
9) Which of the followin	g nutrients is organic?		
A) minerals	B) water	C) protein	D) both A and B
Answer: C Page Ref: 12			
10) Jane consumed a brea 18 grams of fat. How	kfast that contained 85 g many kilocalories did Ja	-	20 grams of protein, and
A) 492 kilocalories		B) 582 kilocalorie	es
C) 917 kilocalories		D) 1,107 kilocalor	ries
Answer: B Page Ref: 13			
	es that he wants a glass	of wine with his meal. If	e
A) 56 kilocalories		B) 540 kilocalorie	es .
C) 1,675 kilocalorie	s	D) 1,806 kilocalor	ies
Answer: D Page Ref: 13			

12) Christopher's lunch confat. What percent of kil		carbohydrate, 40 grams of pal come from fat?	protein, and 25 grams of
A) 19%	B) 26%	C) 34%	D) 42%
Answer: B Page Ref: 13			
13) Which of the following	g are examples of car	bohydrate-rich foods?	
A) butter and corn o	il	B) beef and pork	
C) wheat and lentils	;	D) bacon and egg	s
Answer: C Page Ref: 13			
14) Which of the following	; is NOT classified as	s a lipid?	
A) triglyceride	B) sterol	C) glycine	D) cholesterol
Answer: C Page Ref: 14			
15) Which of the following	ς nutrients contains t	he element nitrogen?	
A) carbohydrates		B) lipids	
C) water		D) proteins	
Answer: D Page Ref: 14			
16) Which of the following	; nutrients is the mos	st energy dense?	
A) carbohydrate	B) lipid	C) protein	D) vitamin
Answer: B Page Ref: 12–14			
17) Which of the following	g BEST describes mir	nerals?	
A) micronutrients th	at are broken down	easily during digestion	
B) micronutrients th	nat are easily destroy	red by heat and light	
C) inorganic micron	utrients found in a v	variety of foods	
D) nutrients that are	needed in large am	ounts by the body	
Answer: C Page Ref: 17			

18) Which of the following	ng is a primary function o	of dietary protein?	
A) primary fuel so	ource for the brain		
B) large energy sto	ore		
C) regulating meta	abolism and fluid balance	2	
D) serving as a pri	imary source of energy fo	or the body	
Answer: C Page Ref: 13			
19) The building blocks	of proteins are called:		
A) fatty acids.		B) amino acids.	
C) saccharides.		D) nitrogen fragr	nents.
Answer: B Page Ref: 14			
20) Which of the following	ng is FALSE?		
A) Lipids are solu	ble in water.		
B) Lipids include	triglycerides, phospholip	ids, and sterols.	
C) Lipids are com	prised of carbon, hydroge	en, and oxygen.	
D) Lipids yield mo	ore calories per gram thar	n carbohydrate or protei	in.
Answer: A Page Ref: 14			
21) Which of the following	ng is an example of an or	ganic micronutrient?	
A) folate	B) calcium	C) fat	D) iron
Answer: A Page Ref: 15			
22) Vitamin C and the B	vitamins are examples of	f:	
A) nonessential vi	tamins.	B) water-soluble	e vitamins.
C) fat-soluble vitamins.		D) trace vitamins	S.
Answer: B Page Ref: 15			
23) are inorgar by heat.	nic nutrients that are NOT	Γ broken down by the h	uman body or destroyed
A) Vitamins	B) Minerals	C) Proteins	D) Fats
Answer: B Page Ref: 15			

24) Which of the following of	describes the vitamins	A, D, E, and K?	
A) excreted via the ur	ine		
B) soluble in water			
C) daily consumption	is necessary		
D) can be stored in ad	lipose and liver tissue		
Answer: D Page Ref: 15-16			
25) Overconsumption of	has the greates	t potential for toxicity.	
A) vitamin D	B) vitamin C	C) thiamin	D) niacin
Answer: A Page Ref: 16			
26) Which of the following 1	nutrients is classified a	ns a major mineral?	
A) calcium	B) iron	C) iodine	D) copper
Answer: A Page Ref: 18			
27) The standard used to es	timate the daily nutrie	nt needs of half of all he	althy individuals is:
A) EAR.	B) AI.	C) RDA.	D) UL.
Answer: A Page Ref: 18			
28) An RDA is established b	pased on the:		
A) EAR.	B) DRI.	C) UL.	D) AI.
Answer: A Page Ref: 19			
29) The Dietary Reference Intoward preventing:	ntakes (DRIs) were est	ablished to refocus nutr	ient recommendations
A) nutrient deficienci	es.	B) infectious dise	ases.
C) poverty.		D) chronic disease	es.
Answer: D Page Ref: 18			

	dard that has been est rmine human require	O	ing nutrients ab	out which more research
A) DRI.	B) RDA.	С) AI.	D) UL.
Answer: C Page Ref: 19				
_	oresents the average d 97% to 98% of health	•	ake level that m	eets the nutrient
A) EAR	B) RDA	C) UL	D) AI	E) AMDR
Answer: B Page Ref: 20				
32) The AMDR for F	at is:			
A) 20-35%.	B) <10%.	C) 10–35%.	D) 45-65%.
Answer: A Page Ref: 22				
33) What is the most	significant limitation	to most dietary	assessment too	ls?
A) They provi	de limited informatio	n on current nu	trient intakes.	
B) They are ea	sy to administer.			
C) Some foods	s cannot be assessed.			
D) They rely o	n a person's ability to	self report.		
Answer: D Page Ref: 24				
34) Which of the follo	owing dietary tools re	equires the most	t work from the	client?
A) diet history	,	В) 24–hour recall	
C) food-frequ	ency questionnaire	D) diet records	
Answer: D Page Ref: 24				
	nost likely to be quali			Which of the following assistance in planning
A) Registered	Dietitian (RD)	В) PhD in nutrition	on
C) medical do	ctor (MD)	D) nutritionist	
Answer: A Page Ref: 28				

36) The BRFSS is:			
A) the gove chronic o	rnment survey that tracks life diseases.	estyle habits that increas	e risks for developing
B) the gove	rnment survey that tracks for	od consumption patterns	s in the United States.
C) the gove	rnment agency that protects	the health and safety of t	the American people.
D) the gove	rnment agency that conducts	medical research in the	United States.
Answer: A Page Ref: 30			
37) Which federal	agency conducts the Behavio	oral Risk Factor Surveilla	ance System (BRFSS)?
A) USDA (U	United States Department of A	Agriculture)	
B) CDC (Ce	enters for Disease Control and	d Prevention)	
C) ADA (A	merican Dietetic Association))	
D) NIH (Na	ational Institutes of Health)		
Answer: B Page Ref: 30			
•	age of deaths in the United St h as smoking, alcohol misuse		•
A) 10%	B) 25%	C) 40%	D) 75%
Answer: C Page Ref: 30			
	following is the largest organiand the world?	ization of food and nutri	tion professionals in the
A) NIH	B) ADA	C) CDC	D) ASCN
Answer: B Page Ref: 31			
40) The SECOND	step of the scientific method	is:	
A) observat	ion and description of a pher	nomenon.	
B) testing a	research question or hypothe	esis.	
C) generati	ng a hypothesis.		
D) collectin	g data.		
Answer: C Page Ref: 38			

	41) The type of study that of			that may influence
	nutritional habits and di A) case controlled stu		t a(n): B) clinical trial.	
	C) epidemiological str	•	D) animal study.	
	Answer: C	udy.	D) armitar stady.	
	Page Ref: 40			
	students' names in a hat the experimental group. control group a "sugar p	in an introductory of and draws names to The experimental graill" that tastes and lo	etermine if vitamin Z can is college nutrition course. Dread determine if they will be proup receives a capsule of voks identical to the vitamination which treatment. The college of the	Sullivan puts all the placed in the control or vitamin Z and the n Z capsule. Neither Dr.
	A) single-blind, rando	om selection.		
	B) double-blind, plac	ebo controlled.		
	C) single-blind, rando	om selection, placebo	controlled.	
	D) double-blind, rand	lom selection, placeb	oo controlled.	
	Answer: D Page Ref: 40-41			
	43) are strongly accollectively confirmed th			ses that have been
	A) Studies	B) Theories	C) Placebos	D) Trials
	Answer: B Page Ref: 41			
True	or False Questions			
	44) The earliest discoveries i	in the field of nutrition	on focused on nutritional d	leficiencies.
	Answer: TRUE Page Ref: 4			
	45) In the United States, disc are more common than			oke, type 2 diabetes)
	Answer: TRUE Page Ref: 7			
	46) Currently, the leading ca	nuse of death in the U	Jnited States is obesity.	
	Answer: FALSE Page Ref: 7			

47) Macronutrients are compounds that contain the element nitrogen.

Answer: FALSE Page Ref: 11

48) A kilocalorie is a measurement of energy.

Answer: TRUE Page Ref: 12

49) Carbohydrates, fats, and proteins are the only nutrients in foods that provide energy.

Answer: TRUE Page Ref: 12

50) Alcohol is a nutrient that provides 7 kilocalories per gram.

Answer: FALSE *Page Ref:* 12

51) Your total daily caloric intake is 2,310 kcals and 88 grams come from fat. Your percent kcals from fat meets the AMDR.

Answer: TRUE Page Ref: 13 & 22

52) Cholesterol is synthesized by the body.

Answer: TRUE Page Ref: 14

53) Fat is an important energy source for muscles during low-intensity exercise.

Answer: TRUE Page Ref: 14

54) The primary role of protein is to provide energy for the body.

Answer: FALSE Page Ref: 14

55) Protein is the only macronutrient that contains the element nitrogen.

Answer: TRUE Page Ref: 14

56) Fat–soluble vitamins are considered nonessential because the human body needs them in relatively small amounts and can synthesize them in the liver.

Answer: FALSE *Page Ref:* 15

57) Vitamin A, B, E, and K are considered fat-soluble vitamins.

Answer: FALSE *Page Ref: 15*

58) Vitamins contain 4 kilocalories per gram.

Answer: FALSE *Page Ref: 15*

59) Because they are needed in relatively smaller quantities, vitamins and minerals are considered micronutrients.

Answer: TRUE Page Ref: 15

60) Major minerals are more important to the body than trace minerals.

Answer: FALSE Page Ref: 16–17

61) The Dietary Reference Intakes (DRIs) are dietary standards that should be applied only to healthy individuals.

Answer: TRUE Page Ref: 18

62) Water is an organic nutrient.

Answer: FALSE Page Ref: 18

63) The Recommended Dietary Allowances (RDAs) were originally designed to prevent nutrient deficiencies.

Answer: TRUE Page Ref: 18

64) The UL is the level of nutrient intake we should attempt to consume daily.

Answer: FALSE Page Ref: 21

65) The Estimated Energy Requirement (EER) is a nutrient standard used to approximate the energy needs of growing infants and children.

Answer: FALSE *Page Ref*: 21

66)	The AMDR for protein is 15–25%.
	Answer: FALSE Page Ref: 22
Short A	nswer Questions
67)	The measurement unit for the energy derived from food is termed
	Answer: kilocalorie Page Ref: 11
68)	describes a multidimensional, lifelong process that includes physical, emotional, and spiritual health.
	Answer: Wellness Page Ref: 6
69)	Developed by the Department of Health and Human Services, the agenda encompasses over 400 health promotion and disease prevention objectives for the nation.
	Answer: Healthy People 2010 Page Ref: 7–8
70)	are the chemicals found in foods that are critical to human growth and function.
	Answer: Nutrients Page Ref: 10
71)	nutrients must be provided by the diet.
	Answer: Essential Page Ref: 11
72)	The primary source of fuel for the body is
	Answer: carbohydrate Page Ref: 12
73)	are a classification of nutrients needed in relatively small amounts by the body.
	Answer: Micronutrients Page Ref: 14
74)	The smallest unit of a protein is a(n)
	Answer: amino acid Page Ref: 13

75)	The water-soluble vitamins include the family of vitamins and vitamin
	Answer: B; C Page Ref: 15
76)	Vitamins A, D, E, and K are classified as vitamins.
	Answer: fat-soluble Page Ref: 15
77)	Because they do NOT contain the element carbon, minerals and water are nutrients.
	Answer: inorganic Page Ref: 17
78)	is a trace mineral that helps to reduce tooth decay.
	Answer: Fluoride Page Ref: 17
79)	Trace minerals are needed in amounts less than per day.
	Answer: 100 mg Page Ref: 17
	The are a group of revised nutritional reference standards established in response to the increased incidence of chronic diseases.
	Answer: Dietary Reference Intakes (DRIs) Page Ref: 19
81)	The AMDR for carbohydrate is between and percent.
	Answer: 45; 65 Page Ref: 22
82)	is when nutritional status is out of balance.
	Answer: Malnutrition Page Ref: 23
	A(n) is a health professional who has earned a bachelor's degree, has completed extensive nutrition–related course work, and has successfully completed a national dietetics exam.
	Answer: Registered Dietitian Page Ref: 27

84) In the scientific	method, the	is also called the research qu	estion.	
	Answer: hypot Page Ref: 39	hesis			
85) A(n) i research study.	s a fake treatmen	t that has no known physical effec	t on the subjects in a	
	Answer: placeb Page Ref: 41	00			
Matchi	ng Questions				
Match the	following items.				
86) DRI Page Ref: 19		A) Highest intake level of thought to be safe	a nutrient	
87) EAR Page Ref: 20		B) Average intake level the need of half of all hindividuals		
88) RDA Page Ref: 20		C) Average energy intake recommended for energy	gy balance	
) AI Page Ref: 21		D) Average intake level th	and weight maintenance in adults D) Average intake level that meets or exceeds the need of 97–98% of	
90) UL Page Ref: 21		healthy individuals		
91) EER Page Ref: 21		E) Recommended range of intakes for the energy-nutrients		
92) AMDR Page Ref: 21–22		F) When an RDA has yet established, this value the recommended adecintake level	serves as	
				G) An updated set of nutritional reference values that apply to healthy people	
86) G 92) E	87) B	88) D	89) F 90) A	91) C	

<i>Match the follow</i>	nng	ıtems
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93) Carbohydrates

Page Ref: 13

94) Lipids

Page Ref: 14

95) Proteins

Page Ref: 14

96) Fat-soluble vitamins

Page Ref: 15

97) Water-soluble vitamins

Page Ref: 15

98) Major minerals

Page Ref: 17

99) Trace minerals

Page Ref: 18

A) Examples include thiamin, folate, and riboflavin

B) Organic micronutrients that require dietary fat for adequate absorption

C) Energy-yielding nutrients that contain the element nitrogen

D) Examples include iron, zinc, and copper

E) Inorganic nutrients needed in quantities greater than 100 milligrams per day

F) Organic, energy-yielding nutrients that are insoluble in water

G) Primary fuel source for our bodies

93) G 94) F

99) D

96) B

97) A

98) E

Essay Questions

100) Compare and contrast the earliest nutritional discoveries to current trends in nutrition research and health promotion. Why has the focus shifted?

Page Ref: 4-7

101) Define wellness. Discuss how nutrition is related to overall wellness.

95) C

Page Ref: 6

- 102) What is the *Healthy People 2010* initiative. What are the two primary objectives? *Page Ref: 8–10*
- 103) The Dietary Reference Intakes (DRIs) for most nutrients consist of four separate values: Estimated Average Requirement (EAR), Recommended Dietary Allowances (RDA), Adequate Intake (AI), and Tolerable Upper Intake Level (UL). Explain what each of these values represent.

Page Ref: 18-20

104) Compare and contrast the four primary types of dietary intake tools. What is the major limitation to most of these tools?

Page Ref: 22-25

105) List and describe the steps involved in the scientific method.

Page Ref: 38-41

106) List the characteristics of a well-designed research study.

Page Ref: 38-41

Chapter 2 Designing a Healthful Diet

Multiple-Choice Questions

1) The four characteristi	ics of a healthful diet are	e adequacy, balance, moder	ation, and
A) calories	B) color	C) value	D) variety
Answer: D Page Ref: 44			
Even though Jack like	es many different foods	localories a day to support and makes it a point to try day. Which one of the char	new things, he only
A) adequacy	B) balance	C) moderation	D) variety
Answer: A Page Ref: 44			
-	loss of nutrients. This s	our GI tract, but consuming tatement is an example of v	
A) adequacy		B) calorie control	
C) variety		D) moderation	
Answer: D Page Ref: 44			
4) refers to eat	ing the right proportion	n of foods.	
A) Restriction	B) Balance	C) Moderation	D) Variety
Answer: B Page Ref: 46			
Even though she alw of four, she tends to r	ays prepares meals that	prepares the majority of m offer enough calories and r ain and again. Which one o her meal planning?	nutrients for her family
A) adequacy	B) balance	C) moderation	D) variety
Answer: D Page Ref: 46			