Friday 10/18 Daily Agenda

Biology Period 1

Objectives: Explore properties of enzymes and factors that may effect enzyme activity.

Do Now: Read the Article “Slow Heating Makes Meat Tender” and answer the following questions.

 1. What are the 2 enzymes that help meat taste better?

 2. What do they do to make meat taste better?

 3. What temperature must meat be kept below for enzymes to be

able to tenderize it?

 4. In addition to temperature, what factor affected how tender the

meat became?

Activities:

1. Read “Enzyme Activity”, and answer questions #1-4 on page 1.  Write the two hypotheses concerning enzyme activity.

2. Discuss Lab procedure as a class.

3. Perform Enzyme Activity

4. Answer all Analysis questions and turn in your paper.

Next Class: Introduction to cell theory and microscopes.