## Esters, fats and oils

- Aim
  - What are esters, fats and oils?
- How can we identify an ester?
- How can we name an ester?
- What do we use esters for?
- What are the properties of esters?
- How can we make esters?
- How can we break esters apart?
- What is a fat or an oil?
- How can we make fats and oils?
- What are the differences between fats and oils?
- Why are the melting points of fats and oils different?
- How can we convert an oil into a fat?
- Why are fats and oils important?



## **Proteins**

- Aim
  - What is a protein?
- What is a protein?
- What is an amino acid?
- How are proteins formed?
- What is the name of the link between amino acids in a protein?
- How can we convert a protein back into amino acids?
- How can we identify the amino acids in a protein?
- What is meant by an "essential" amino acid?
- What is an enzyme?
- What happens when we cook proteins?



## Fragrances

- Aim
  - How can we make smelly molecules?
- What is an essential oil?
- What is an isoprene unit?
- What is a terpene?
- How can we identify the isoprene units in a terpene?

