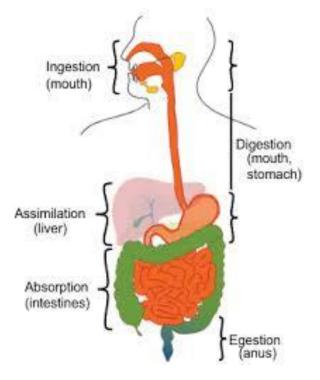




LO: Describe the functions of main regions of the alimentary canal and the associated organs: mouth, salivary glands, oesophagus, stomach, duodenum, pancreas, gall bladder, liver, ileum, colon, rectum, anus, in relation to ingestion, digestion, absorption, assimilation and egestion of food, as appropriate



- **Ingestion**: food taken into the body
- **Digestion**: <u>large, insoluble</u> molecules are broken down to <u>small, soluble</u> molecules for absorption into body cells
 - <u>Physical process</u> which involves mechanical break up of food into smaller pieces through chewing
 - <u>Chemical process</u> which involves the breaking of bonds in molecules which involves <u>enzymes</u>
- Absorption: Products of digestion such as glucose and amino acids will be taken into the bloodstream through the wall of ileum of the small intestine by processes active transport and diffusion
- Assimilation: Uptake of absorbed food substances into cells and tissues to be converted into <u>new protoplasm or used to release energy</u> (liver)
- Egestion: removal of undigested material

Mouth (Ingestion, digestion)

- <u>Chewing action of teeth breaks up</u> food into <u>small particles</u> to <u>increase surface</u> <u>area to volume ratio</u> (Physical digestion)
- Tongue mixes food with saliva
- Salivary glands secrete saliva to soften the food

Concepts Summary Notes Nan Hua High School Biology



Name: ___



- Saliva contains <u>salivary amylase</u> to <u>digest</u> starch to maltose. (Chemical digestion)
- Optimal pH of salivary amylase is pH 7.

Oesophagus (some digestion in the bolus)

- Long narrow muscular tube, made up of longitudinal and circular muscles
- <u>Circular muscles constricts the lumen while the longitudinal muscles shortens the oesophagus</u>
- Both sets of muscles work <u>antagonistically (contract and relax alternately)</u> to produce slow wave-like contractions that push the food down the oesophagus and the process is known as <u>peristalsis</u>.
- Starch digestion by salivary amylase in the bolus of food continues here and <u>no</u> enzymes are secreted here.

Stomach (Digestion)

- Thick, muscular bag
- <u>Peristalsis</u> in the stomach <u>churns</u>, <u>breaks up and mixes</u> the food well with <u>gastric</u> juice
- Stomach wall secretes <u>gastric juice</u> (Dilute <u>hydrochloric acid</u>, pepsinogen, prorennin)
- Pepsin digest proteins into polypeptides
- Optimum pH of pepsin is pH 2
- Hydrochloric acid
 - o <u>Denatures</u> salivary amylase
 - <u>Activates pepsinogen into pepsin</u>, prorennin into rennin (to curdle milk for digestion)
 - Provide acidic medium for optimal action of gastric enzymes
 - o Kills harmful microorganisms such as bacteria
- <u>Storage of food</u>, where the partly digested food particles becomes liquefied chyme.

Duodenum (first part of small intestine) (Digestion)

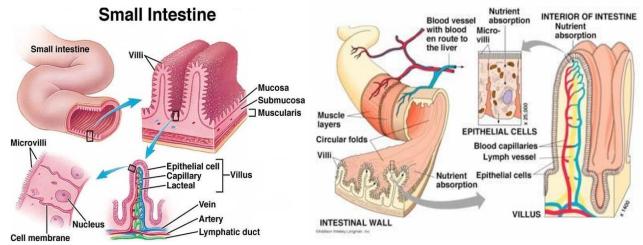
- Peristalsis to churn, break up and mix the food well with digestive juices
- Receives <u>bile</u> (produced by liver, stored in gall bladder) via bile duct
 - Bile has <u>no enzymes</u>, so it cannot digest food.
 - Bile salt <u>speeds up fat digestion by lipase</u> by <u>emulsification of fats</u> into <u>small fat globules</u>, <u>which increase surface area for lipase</u> to act on.
- Secretes <u>intestinal juice</u> (Sucrase, Maltase, Lactase, Enterokinase, Erepsin, Lipase)
- Receives <u>pancreatic juice</u> (amylase, lipase, trypsinogen) from pancreas via pancreatic duct.
- Complete digestion of carbohydrates, proteins and fats takes place





Ileum (last part of small intestine) (Absorption)

- Mainly for absorption
- Walls have <u>numerous folds</u> to provide a <u>larger surface area for faster absorption</u> of digested food substances.
- <u>Villi walls</u> are <u>one-cell thick</u> epithelial cells to <u>decrease distance</u> to allow for <u>faster</u> <u>absorption of digested food substances</u>.
- Epithelial cells have microvilli to increase surface area to volume ratio for faster absorption of digested food substances.
- Each villus is richly supplied with blood capillaries and lymphatic capillaries/lacteals to carry away quickly the absorbed food substances to maintain a steep concentration gradient.
 - Lacteals absorb and transport fats.
 - <u>Blood capillaries</u> absorb and transport glucose and amino acids away from the small intestine.
- Small intestine is <u>long to provide sufficient time</u> for <u>more absorption</u> of digested food substances.



Colon (Large intestine)

- No digestion takes place
- <u>Absorbs water, vitamins and dissolved mineral salts</u> from the <u>undigested food</u> and the remaining undigested matter is known as faeces.

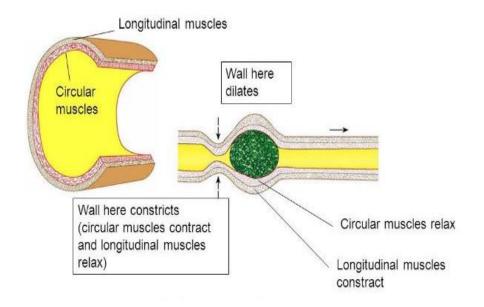
Rectum

- Rectum stores faeces temporarily
- Rectum muscles would contract to expel faeces through the anus process is known as <u>egestion</u>.





LO: Describe peristalsis in terms of rhythmic wave-like contractions of the muscles to mix and propel the contents of the alimentary canal



- Peristalsis is the *rhythmic wave-like contractions of muscles*.
- <u>Circular and longitudinal muscles</u> work <u>antagonistically</u> (one contracts and the other relaxes)
- Eg; <u>Circular muscles contract, longitudinal muscles relax</u>, wall of oesophagus <u>constricts, becomes narrower and longer</u> and push the food forward.





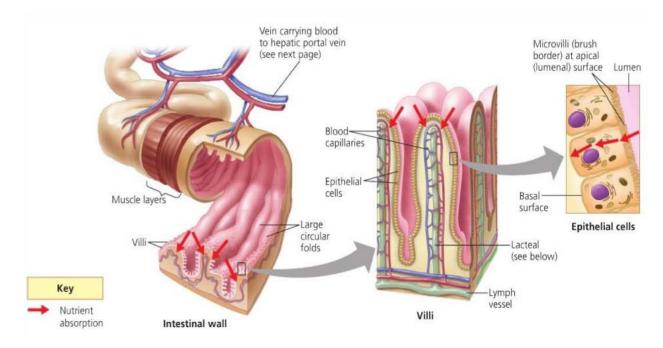
LO: Describe the functions of enzymes (e.g. amylase, maltase, protease, lipase) in digestion, listing the substrates and end-products

Organ	Substrate	Enzyme	Products
mouth	starch	salivary amylase	maltose
stomach	proteins	pepsin	polypeptides
* cow's stomach	soluble caseinogen	rennin	insoluble casein (milk protein)
duodenum	starch	pancreatic amylase (from pancreatic juice)	maltose
	fats	pancreatic lipase (from pancreatic juice)	fatty acids + glycerol
	proteins	trypsin (from pancreatic juice)	polypeptides
	Trypsinogen (inactive)	enterokinase (from intestinal juice)	trypsin (active)
	polypeptides	erepsin (peptidase) (from intestinal juice)	amino acids
	fats	intestinal lipase (from intestinal juice)	fatty acids +glycerol
	lactose	lactase (from intestinal juice)	galactose + glucose
	maltose	maltase (from intestinal juice)	glucose + glucose
	sucrose	sucrose (from intestinal juice)	fructose + glucose





LO: Describe the structure of a villus and its role, including the role of capillaries and lacteals in absorption



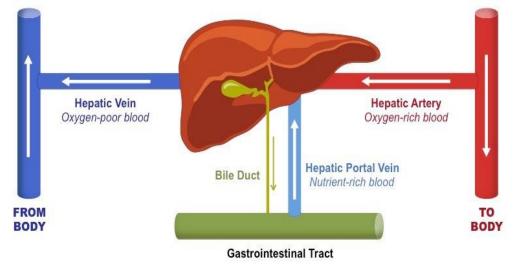
- Each villus has <u>numerous microvilli</u> to <u>increase surface area to volume ratio</u> for <u>faster</u> <u>absorption of digested food</u>.
- <u>Villus wall is one-cell thick epithelium/ epithelial cells</u> to <u>decrease distance</u> for <u>faster</u> <u>absorption of digested</u> food <u>into the blood capillaries and lacteals by diffusion and</u> <u>active transport</u>.
- Each villus is surrounded by <u>large network of blood capillaries/ continuous blood flow</u> so that digested food substances can be transported away <u>faster</u> to <u>maintain a steep</u> <u>diffusion gradient</u>.
- Blood capillaries <u>absorb and transport glucose and amino acids</u> from small intestine to liver.
- Lacteal/ lymphatic capillary absorbs and transports fats.





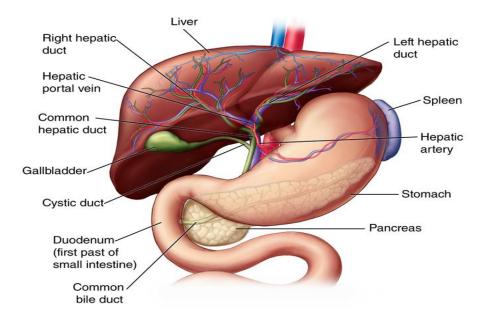
LO: State the function of the hepatic portal vein as the transport of blood rich in absorbed nutrients from the small intestine to the liver

<u>Hepatic portal vein</u> carries blood rich in absorbed nutrients (glucose and amino acids) from the <u>small intestine to the liver.</u>



LO: State the role of the liver in

- carbohydrate metabolism
- fat digestion
- breakdown of red blood cells
- metabolism of amino acids and the formation of urea
- breakdown of alcohol



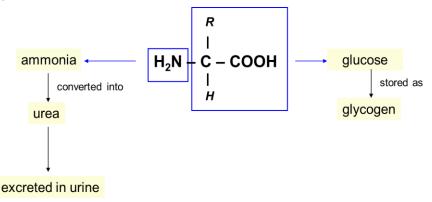
Concepts Summary Notes Nan Hua High School Biology





• Carbohydrate metabolism

- <u>Regulation of blood glucose</u> levels by <u>converting excess glucose</u> into <u>glycogen</u> for storage in the liver or muscles, with the aid of <u>insulin</u>.
- Regulation of blood glucose levels by converting stored glycogen into glucose, with the aid of glucagon
- Fat digestion
 - Produces <u>bile</u>, <u>which emulsify fats into smaller fat droplets</u>, which <u>increases</u> <u>surface area</u> for <u>faster digestion of fats by lipase into fatty acids and glycerol</u>.
- Breakdown of red blood cells to form <u>bile pigments</u> from haemoglobin and <u>iron</u> released is stored.
- Metabolism of amino acids & formation of urea: <u>Deamination</u> of <u>excess amino</u> acids to form <u>urea</u>. <u>Carbon residue</u> is <u>converted to glucose</u> and excess glucose is converted to glycogen and stored in the liver. Synthesis of proteins (prothrombin, fibrinogen)



- **Breakdown of alcohol** by <u>alcohol dehydrogenase</u> into acetaldehyde (Excessive alcohol consumption will lead to liver cirrhosis)
- Detoxification by converting harmful substances to into harmless substances

LO: Describe the effects of excessive consumption of alcohol: reduced selfcontrol, depressant, effect on reaction times, damage to liver and social implications

Short-term effects:

- Slows down brain functions, increases reaction time
- Reduced self-control
- Symptoms of drunkenness

Long-term effects:

- Causes liver cirrhosis
- Addiction
- Increases the risk of gastric ulcers

Concepts Summary Notes Nan Hua High School Biology