1. Reducing sugar - explain and provide some examples.
2. Non-reducing sugar - explain and provide some examples.
3. Epimerization - discuss the phenomenon. Give examples of glucose epimers.
4. Mutarotation - discuss the phenomenon and its significance.
5. Similarities and differences in the structure of disaccharides: maltose, sucrose and lactose - describe and write formulas.
6. Structure and properties of starch and cellulose - discuss.
7. Determination of carbohydrates - discuss the methods (methods learned/performed dring classes).