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Crash Course ANATOMY & PHYSIOLOGY 48 Episode Series Bundle

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Crash Course Anatomy & Physiology #5: Tissues Part 4 – Types of Connective Tissues

Name: _____ Date: _____

You can access the video here → <https://youtu.be/yvbu2RxaY?si=naamsujh5fT69ibQ>

- One of the main reasons humans began to cook meat was to break down _____ tissues that we can't chew.
- Connective tissues are dominated by an extracellular matrix full of _____.
- When protein fibers are cooked, they _____, or change structure, becoming soft and pliable.
- _____ fibers in living skin help anchor it to the body, making it difficult to peel off before cooking.
- Classic connective tissue proper comes in both _____ and dense subclasses.
- Loose connective tissues have fewer fibers and more _____ and ground substance.
- _____ tissue is the most common loose connective tissue and is found under epithelial tissue and around organs.
- _____ tissue is composed mainly of adipocytes, which store lipids and insulate the body.
- Reticular tissue contains a woven network of _____ fibers instead of collagen and elastin.
- Tendons and ligaments are made of dense _____ connective tissue, which resists tension in one direction.
- Dense _____ connective tissue has fibers arranged erratically and is found where tension comes from many directions.
- Dense _____ connective tissue is found around joints and in artery walls to allow flexibility.
- The most common type of cartilage is _____ cartilage, which looks glassy under a microscope.
- _____ cartilage has many elastic fibers and is found in areas that require stretchability, like the ear.
- Bone tissue is also called _____ tissue and provides support and protection for body structures.

Crash Course Anatomy & Physiology #5: Tissues Part 4 – Types of Connective Tissues KEY

- One of the main reasons humans began to cook meat was to break down **connective** tissues that we can't chew.
- Connective tissues are dominated by an extracellular matrix full of **fibers**.
- When protein fibers are cooked, they **denature**, or change structure, becoming soft and pliable.
- Collagen** fibers in living skin help anchor it to the body, making it difficult to peel off before cooking.
- Classic connective tissue proper comes in both **loose** and dense subclasses.
- Loose connective tissues have **fewer fibers** and more **cells** and ground substance.
- Areolar** tissue is the most common loose connective tissue and is found under epithelial tissue and around organs.
- Adipose** tissue is composed mainly of adipocytes, which store lipids and insulate the body.
- Reticular** tissue contains a woven network of **reticular** fibers instead of collagen and elastin.
- Tendons and ligaments are made of dense **regular** connective tissue, which resists tension in one direction.
- Dense **irregular** connective tissue has fibers arranged erratically and is found where tension comes from many directions.
- Dense **elastic** connective tissue is found around joints and in artery walls to allow flexibility.
- The most common type of cartilage is **hyaline** cartilage, which looks glassy under a microscope.
- Elastic** cartilage has many elastic fibers and is found in areas that require stretchability, like the ear.
- Bone tissue is also called **osseous** tissue and provides support and protection for body structures.

15 Questions

Answer Key Included

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