

# UPGRADE to the Bundle

## Crash Course ANATOMY & PHYSIOLOGY 48 Episode Series Bundle

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### Crash Course Anatomy & Physiology #35: Digestive System – Anatomy

Name: \_\_\_\_\_ Date: \_\_\_\_\_

You can access the video here → [https://youtu.be/Gme7BRkpsQ?si=90er355iET44JF\\_4](https://youtu.be/Gme7BRkpsQ?si=90er355iET44JF_4)

1. Lactose is a type of milk \_\_\_\_\_ that requires the enzyme lactase to be digested.
2. Many adults do not produce enough of the enzyme \_\_\_\_\_, leading to lactose intolerance.
3. When lactose isn't digested, gut \_\_\_\_\_ in the large intestine ferment it, producing gas and discomfort.
4. The stomach turns food into a semi-liquid mixture called \_\_\_\_\_ before it enters the small intestine.
5. The small intestine is about 6–7 meters long and has folds, villi, and \_\_\_\_\_ that increase surface area for absorption.
6. The three parts of the small intestine are the duodenum, \_\_\_\_\_, and ileum.
7. Most chemical digestion occurs in the \_\_\_\_\_, the first section of the small intestine.
8. The intestinal enzymes attached to the mucosal layer are called \_\_\_\_\_ border enzymes.
9. The \_\_\_\_\_ produces bile, which emulsifies fats so they can be digested.
10. Bile is stored and concentrated in the \_\_\_\_\_ until it is released into the duodenum.
11. The \_\_\_\_\_ secretes pancreatic juice containing enzymes that digest proteins, fats, carbohydrates, and nucleic acids.
12. The enzyme \_\_\_\_\_ breaks proteins down into amino acids.
13. The enzyme \_\_\_\_\_ breaks down triglycerides into fatty acids and glycerol.
14. The large intestine's main roles are absorbing \_\_\_\_\_ and storing indigestible waste.
15. Stretch receptors in the rectum trigger the \_\_\_\_\_ reflex, which signals the body to release feces.

### Crash Course Anatomy & Physiology #35: Digestive System – Anatomy KEY

1. Lactose is a type of milk **sugar** that requires the enzyme lactase to be digested.
2. Many adults do not produce enough of the enzyme **lactase**, leading to lactose intolerance.
3. When lactose isn't digested, gut **bacteria** in the large intestine ferment it, producing gas and discomfort.
4. The stomach turns food into a semi-liquid mixture called **chyme** before it enters the small intestine.
5. The small intestine is about 6–7 meters long and has folds, villi, and **microvilli** that increase surface area for absorption.
6. The three parts of the small intestine are the duodenum, **jejunum**, and ileum.
7. Most chemical digestion occurs in the **duodenum**, the first section of the small intestine.
8. The intestinal enzymes attached to the mucosal layer are called **brush border** enzymes.
9. The **liver** produces bile, which emulsifies fats so they can be digested.
10. Bile is stored and concentrated in the **gallbladder** until it is released into the duodenum.
11. The **pancreas** secretes pancreatic juice containing enzymes that digest proteins, fats, carbohydrates, and nucleic acids.
12. The enzyme **trypsin** breaks proteins down into amino acids.
13. The enzyme **lipase** breaks down triglycerides into fatty acids and glycerol.
14. The large intestine's main roles are absorbing **water** and storing indigestible waste.
15. Stretch receptors in the rectum trigger the **defecation** reflex, which signals the body to release feces.

15 Questions

Answer Key Included

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