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GI Digestion, Enzymes & Hormonal Regulation

Study Guide — GI Physiology

High-school/pre-med-level questions on gastrointestinal digestion, key digestive enzymes, and hormonal control (gastrin, secretin, CCK, etc.).

32 items — Study Guide with Answers

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1 Which part of the digestive system is the MAIN site where most chemical digestion and absorption of nutrients occur?

- A Mouth
- B Stomach
- C Small intestine ✓
- D Large intestine
- E Esophagus

► **Explanation:** While digestion begins in the mouth and stomach, MOST chemical digestion and almost all nutrient absorption occur in the small intestine.



2 Salivary amylase begins the digestion of which type of nutrient?

- A Proteins
- B Starch (polysaccharides) ✓
- C Lipids (triglycerides)
- D Vitamins
- E Minerals

► **Explanation:** Salivary amylase hydrolyses starch (a polysaccharide) into shorter chains; protein and fat digestion start mainly in stomach and small intestine.



3 Which of the following is CORRECT about salivary amylase in the stomach?

- A It continues to work best at very low pH
- B It is rapidly inactivated by the acidic pH of gastric juice ✓





- C It is converted into pepsin by hydrochloric acid
- D It is responsible for most protein digestion in the stomach
- E It is a hormone that regulates acid secretion

► **Explanation:** Salivary amylase works best around neutral pH; the very acidic environment of the stomach inactivates it.

4 Which enzyme is secreted by chief cells of the stomach as an inactive precursor?



- A Pepsin
- B Pepsinogen ✓
- C Trypsinogen
- D Pancreatic amylase
- E Lipase

► **Explanation:** Chief cells secrete pepsinogen, which is activated to pepsin by gastric acid (HCl) and pepsin itself.

5 Pepsin, the active form of pepsinogen, mainly digests:



- A Proteins into smaller peptides ✓
- B Starch into maltose
- C Triglycerides into fatty acids only
- D Vitamins into amino acids
- E Cellulose into glucose





► **Explanation:** Pepsin is a protease that begins protein digestion in the acidic environment of the stomach.

6 Which pair correctly matches enzyme with its MAIN substrate?



- A Pancreatic amylase – proteins
- B Pepsin – starch
- C **Lactase – lactose ✓**
- D Lipase – DNA
- E Trypsin – triglycerides

► **Explanation:** Lactase, a brush-border enzyme in the small intestine, breaks down lactose (milk sugar) into glucose and galactose.

7 Which statement about bile is TRUE?



- A Bile contains powerful digestive enzymes for breaking down proteins
- B Bile is produced by the pancreas and stored in the spleen
- C **Bile contains bile salts that emulsify fats but has no digestive enzymes ✓**
- D Bile directly converts triglycerides into amino acids
- E Bile's main role is to digest carbohydrates

► **Explanation:** Bile is produced by the liver, stored in the gallbladder, and contains bile salts that emulsify lipids, increasing surface area for lipase; bile itself has no enzymes.





8 Which enzyme is **MOST** important for the digestion of fats in the small intestine?

- A Salivary lipase
- B Gastric lipase
- C **Pancreatic lipase** ✓
- D Pepsin
- E Pancreatic amylase

► **Explanation:** Pancreatic lipase acts in the small intestine (with the help of bile salts) and is responsible for most fat digestion.



9 Which of the following enzymes is **ACTIVATED** in the small intestine by the brush-border enzyme enterokinase (enteropeptidase)?

- A Pepsinogen → pepsin
- B **Trypsinogen → trypsin** ✓
- C Pancreatic amylase → active amylase
- D Lipase → colipase
- E Lactase → glucose

► **Explanation:** Enterokinase on the intestinal mucosa converts trypsinogen to trypsin, which then activates other pancreatic proteases.



10 Trypsin, chymotrypsin and carboxypeptidase are primarily involved in the digestion of:

- A Carbohydrates





B Proteins ✓

C Lipids

D Nucleic acids

E Vitamins

► **Explanation:** These pancreatic enzymes are proteases that break proteins into smaller peptides and amino acids.

11 Which combination correctly matches **SITE** and **DIGESTIVE SECRETION**?



A Stomach – pancreatic amylase

B Mouth – pepsin

C Pancreas – bicarbonate-rich fluid and digestive enzymes ✓

D Liver – pepsinogen

E Small intestine – bile production

► **Explanation:** The pancreas secretes digestive enzymes (for proteins, lipids, carbs) and bicarbonate to neutralise acidic chyme entering the duodenum.

12 Which of the following **BEST** explains why the pancreas secretes bicarbonate into the duodenum?



A To lower the pH of the stomach contents

B To neutralise acidic chyme from the stomach and provide a suitable pH for pancreatic enzymes ✓

C To activate pepsin in the small intestine

D To emulsify fats

E To digest starch directly





► **Explanation:** Pancreatic enzymes work best at a near-neutral pH; bicarbonate neutralises the acidic chyme arriving from the stomach.

13 Which GI hormone is primarily released by the stomach in response to peptides and stomach distension, and stimulates gastric acid secretion?



- A Secretin
- B Cholecystinin (CCK)
- C **Gastrin** ✓
- D Insulin
- E Glucagon

► **Explanation:** Gastrin, released by G cells in the stomach, stimulates gastric acid secretion and motility.

14 Secretin is released from the duodenum mainly in response to:



- A Fats in the duodenum
- B Carbohydrates in the stomach
- C **Acidic chyme entering the duodenum from the stomach** ✓
- D High blood glucose levels
- E Stretch of the sigmoid colon

► **Explanation:** Secretin is released when acid enters the duodenum; it stimulates bicarbonate secretion from the pancreas and bile ducts, and reduces gastric acid and motility.





15 Cholecystikin (CCK) is released from the small intestine primarily in response to:



- A Fats and amino acids in the duodenum ✓
- B Low blood calcium
- C High blood glucose
- D Gas in the large intestine
- E Water in the stomach

► **Explanation:** CCK is secreted by I cells of the duodenum/jejunum when fats and amino acids are present; it stimulates gallbladder contraction, pancreatic enzyme secretion, and slows gastric emptying.

16 Which hormone stimulates the gallbladder to contract and release bile into the duodenum?



- A Gastrin
- B Secretin
- C Cholecystikin (CCK) ✓
- D Insulin
- E Adrenaline

► **Explanation:** CCK causes gallbladder contraction and relaxation of the sphincter of Oddi, allowing bile to enter the small intestine.

17 Which of the following is a correct MATCH between hormone and its MAIN effect on the stomach?



- A Gastrin – increases gastric acid secretion and motility ✓





- B** Secretin – strongly increases gastric acid secretion
- C** CCK – speeds up gastric emptying
- D** Insulin – increases gastric acid secretion
- E** Glucagon – opens the lower esophageal sphincter

► **Explanation:** Gastrin enhances acid secretion and gastric motility; secretin and CCK generally slow gastric emptying and acid output.

18 Secretin's effect on the **STOMACH** is mainly to:



- A** Increase acid secretion and speed up gastric emptying
- B** **Decrease gastric acid secretion and slow gastric emptying** ✓
- C** Increase gastric mucus secretion only
- D** Convert pepsinogen into pepsin
- E** Stimulate ghrelin secretion

► **Explanation:** Secretin reduces gastric acid secretion and slows gastric emptying, giving the duodenum time to neutralise acid.

19 Which statement best describes the overall **COORDINATED** action of secretin and CCK on the pancreas?



- A** **Secretin stimulates bicarbonate; CCK stimulates enzyme-rich pancreatic juice** ✓
- B** Both only stimulate bicarbonate secretion
- C** Both only stimulate insulin release
- D** Secretin stimulates enzyme release; CCK stimulates bicarbonate
- E** Both hormones inhibit the pancreas completely





► **Explanation:** Secretin → bicarbonate-rich fluid; CCK → enzyme-rich secretion. Together they optimise conditions for digestion in the duodenum.

20 Most carbohydrates are finally absorbed from the small intestine into the blood in which form?



- A Polysaccharides
- B Disaccharides
- C **Monosaccharides (mainly glucose, galactose, fructose) ✓**
- D Amino acids
- E Fatty acids

► **Explanation:** Brush-border enzymes break disaccharides into monosaccharides, which are the absorbable forms.

21 Glucose and galactose are absorbed into intestinal epithelial cells mainly by:



- A Simple diffusion across the lipid bilayer
- B **Sodium-dependent cotransport (SGLT1) on the luminal membrane ✓**
- C Exocytosis from the intestinal lumen
- D Endocytosis via chylomicrons
- E A Na⁺/glucose antiporter

► **Explanation:** SGLT1 uses the Na⁺ gradient (secondary active transport) to bring glucose/galactose into enterocytes from the lumen.





22 After glucose enters an intestinal epithelial cell via SGLT1, it leaves the cell into the blood mainly by:

- A** Facilitated diffusion via GLUT2 on the basolateral membrane ✓
- B** Simple diffusion
- C** Active transport using ATP on the luminal side
- D** Endocytosis into lymphatic vessels
- E** Conversion to triglycerides first

► **Explanation:** Glucose exits enterocytes through GLUT transporters (mainly GLUT2) by facilitated diffusion into blood.



23 In a person who completely lacks the enzyme lactase, which of the following is most likely to occur after drinking milk?

- A** Lactose is efficiently digested into glucose and galactose
- B** Lactose passes undigested into the large intestine and is fermented by bacteria ✓
- C** Lactose is absorbed directly as a disaccharide
- D** Lactose is digested only by pepsin
- E** Lactose is converted into fatty acids by bile

► **Explanation:** Without lactase, lactose is not split into absorbable monosaccharides and instead is fermented by colonic bacteria, causing gas and diarrhea.



24 Which of the following is a TRUE statement about protein digestion?

- A** Protein digestion occurs only in the stomach





B Pepsin in the stomach and pancreatic proteases in the small intestine both contribute to protein digestion ✓

- C** Brush-border enzymes do not participate in protein digestion
- D** Proteins are absorbed intact without digestion
- E** Only pancreatic enzymes digest proteins; the stomach plays no role

► **Explanation:** Protein digestion starts with pepsin in the stomach and continues with pancreatic proteases and brush-border peptidases in the small intestine.

25 Which combination correctly pairs a GI hormone with its PRIMARY stimulus for release?



- A** Gastrin – low pH in the stomach (very acidic)
- B Secretin – acidic chyme in the duodenum ✓**
- C** CCK – low blood pressure
- D** Gastrin – high blood glucose
- E** Secretin – presence of fat in the colon

► **Explanation:** Secretin is released when acidic chyme enters the duodenum; gastrin is stimulated by peptides and stomach distension, but inhibited by very low pH.

26 Which of the following is a CORRECT statement about the effect of VERY low pH (high acidity) in the stomach on gastrin secretion?



- A** Very low pH strongly stimulates gastrin secretion
- B Very low pH inhibits gastrin secretion (negative feedback) ✓**
- C** Gastrin secretion is unaffected by pH
- D** Very low pH converts gastrin into pepsin





- E Very low pH stimulates CCK only

► **Explanation:** Gastrin is stimulated by peptides and moderate pH; when acid becomes very high (pH very low), gastrin secretion is inhibited to avoid excessive acidity.

27 Which statement about the **LARGE** intestine is **CORRECT** regarding digestion and absorption?



- A It is the main site of enzymatic protein digestion
- B It plays a major role in water and electrolyte absorption ✓**
- C It secretes large amounts of pancreatic enzymes
- D It absorbs most fats in the diet
- E It produces bile for fat emulsification

► **Explanation:** The large intestine mainly absorbs water and electrolytes; most enzymatic digestion occurs earlier, in the small intestine.

28 Which statement describes the **MAIN** role of brush-border enzymes in the small intestine?



- A They are secreted into the lumen by the pancreas
- B They are membrane-bound enzymes that complete the final steps of digestion at the surface of enterocytes ✓**
- C They are hormones that regulate appetite
- D They digest only fats and not carbohydrates or peptides
- E They neutralise stomach acid

► **Explanation:** Brush-border enzymes (e.g. disaccharidases and peptidases) are attached to the microvilli and complete digestion just before absorption.





29 A patient with severe chronic pancreatitis has greatly reduced secretion of pancreatic enzymes. Which nutrient's digestion is MOST severely affected?



- A Carbohydrates only
- B Proteins only
- C **Fats (lipids) most severely, but also proteins and carbohydrates ✓**
- D Vitamins only
- E Minerals only

► **Explanation:** All macronutrients are affected, but fat digestion depends most critically on pancreatic lipase, so steatorrhea (fatty stools) is typical.

30 Which of the following BEST explains why bile salts are important for fat absorption?



- A They directly break peptide bonds in proteins
- B **They emulsify fat, forming small droplets and micelles that increase the surface area for pancreatic lipase and aid absorption ✓**
- C They convert triglycerides into amino acids
- D They are the only source of lipase
- E They are hormones that stimulate lipase production in the brain

► **Explanation:** Bile salts emulsify lipids and form micelles that facilitate the diffusion of fatty acids and monoglycerides to the intestinal epithelium.





31 Which statement correctly links a GI hormone to its EFFECT on gastric emptying?

- A CCK slows gastric emptying when fat is present in the duodenum ✓
- B Gastrin strongly slows gastric emptying
- C Secretin speeds up gastric emptying to move acid quickly
- D No hormone affects gastric emptying
- E Insulin directly controls gastric emptying

► **Explanation:** Both CCK and secretin tend to slow gastric emptying; CCK responds especially to fat in the duodenum.



32 Which of the following is NOT a digestive enzyme?

- A Pepsin
- B Pancreatic lipase
- C Bile salts ✓
- D Trypsin
- E Lactase

► **Explanation:** Bile salts are NOT enzymes; they are detergents that emulsify fats. Pepsin, lipase, trypsin and lactase are all enzymes.

