UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS International General Certificate of Secondary Education

BIOLOGY	
Paper 6 Alternative to Practical	0610/06
	May/June 2006
Candidates answer on the Question P No Additional Materials are required	aper. 1 hour
Candidate Name	
Centre Number	Candidate Number
READ THESE INSTRUCTIONS FIRST	
Write Centre number, candidate number and name of Write in dark blue or black pen. You may use a pencil for any diagrams or graphs. Do not use staples, paper clips, highlighters, glue or	
DO NOT WRITE IN THE BARCODE. DO NOT WRITE IN THE GREY AREAS BETWEEN	THE PAGES.
Answer all questions.	
The number of marks is given in brackets [] at the e	end of each question or For Examiner's Use
part question.	1
	2
	3

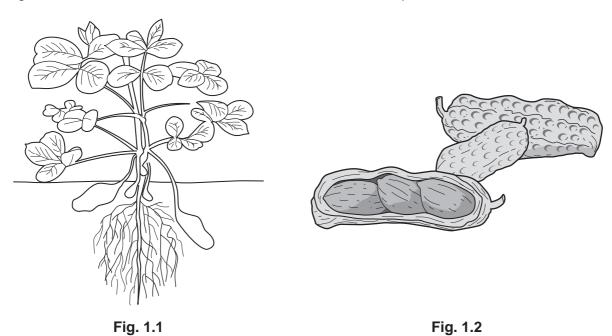
Total

1 Fig.1.1 shows a diagram of a groundnut plant, *Arachis hypogaea*.

The flower stalks grow downwards so that the fruits develop below the soil surface.

Fig. 1.2 shows the mature fruits, one of which has been cut open.





(a)	(i)	Make a large, labelled drawing of the open fruit and its contents.	For Examiner's Use
		[5]	
	(ii)	Measure the length of your drawing.	
		Measure the length of the same structure in Fig. 1.2.	
		Calculate the magnification of your drawing.	
		Show your working.	
		Magnification [3]	

(b) A student investigated the energy content of a seed.

For Examiner's Use

A seed was weighed and its mass recorded in Table 1.1. The seed was firmly attached to the end of a mounted needle. A large test tube containing 20 cm³ of water was held in a clamp stand, with a thermometer and a stirrer. The apparatus is shown in Fig. 1.3.

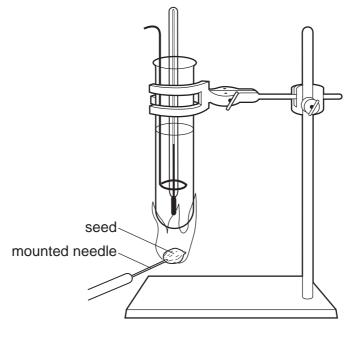


Fig. 1.3

- The temperature of the water at the start was recorded in Table 1.1.
- The seed was set alight by placing it in a flame for a few seconds.
- The burning seed was held under the test tube until the seed was completely burnt.
- The water was stirred immediately. The highest temperature of the water was recorded in Table 1.1.

(i) Complete Table 1.1 by calculating the rise in temperature.

[1]

For Examiner's Use

Table 1.1

mass of seed / g	volume of water / cm ³	temperature at the start /°C	highest temperature / °C	rise in temperature / °C
0.5	20	29	79	

The energy contained in the seed can be calculated using the formula below.

energy = volume of water X rise in temperature X 4.2

mass of seed X 1000

(ii) Using the formula calculate the energy content of the seed.Show your working.

Energy content	kJ	g ⁻¹ [2
Energy content	KJ(g '	L

The same method was used to find the energy content of some food substances. The results are shown in Table 1.2.

For Examiner's Use

Table 1.2

food substance	mass of food burnt / g	starting temperature / °C	final temperature / °C	rise in temperature / °C	energy content /kJg ⁻¹
starch	0.62	31	65	34	4.61
sugar	0.54	30	59	29	4.51
fat	0.56	30	90	60	9.00
protein	0.40	31	52	21	4.41

(iii) On the grid below, plot a suitable graph to compare the energy content per gram of the four different food substances **and** the seed from (b)(ii).

For Examiner's Use

Щ	\perp	Ш	4	ш	\perp	ш		Ш	_	\perp	\Box	4	\perp	_	_	Ш	_	\perp	ш	_	Ш			ш	\perp	\perp	\Box	_		Ш	_	\sqcup	+	Ш	\perp	ш	щ	\perp	$\perp \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \!$
Щ	Ш		\perp	\perp		ш		ш	\perp	\perp	Ш	4	ш			Ш	_	\perp	ш	\perp	Ш			Ш	\perp	\perp	Ш		\perp	Ш	\perp	Ш	┸			Ш	ш	\perp	ш
Ш													Ш																	Ш		Ш	┸				ш		ш
	П		Т			П		П		Т	П	Т	П				Т	Т	П		П				\Box		П			П		П	Т				П		\Box
	П	П	\top	П		П		П	\neg	Т	П		П	П		П	\neg		П		П				\Box		П			П		П	┰	П		П	П	\top	П
	т	П	$^{+}$		\vdash	П		Ħ	_	1	Н		т	\top	1	П	_		П	_	П				\top		Ħ			Н		Ħ	\top	т		Н	Н		П
\vdash	$^{+}$	Н	+	+	+	Н	-	\vdash	+	+	\vdash	+	Н	+	+	\vdash	$^{+}$	+	\vdash	+	Н	_		\vdash	+	+	H			\vdash	-	$^{+}$	+	+	\vdash	+	\vdash	-	т
\vdash	+	Н	+	+	+	+	_	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	_	\vdash	\vdash	+	+	\vdash	_	\vdash	\vdash	+	+	+	+	\vdash	+	\vdash	_	Н
\vdash	+	Н	+	+	+	+	-	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	_	\vdash	+	+	+	\vdash	_	+	\vdash	+	+	+	+	+	+	\vdash	+	+
Н	+	Н	+	+	+	+	-	+	+	+	Н	+	+	-	+	Н	+	+	Н	+	Н	_	\vdash	+	+	_	\vdash	+	+	Н	_	+	+	+	+	+	+	-	+
\vdash	+	Н	+	+	+	+	-	\vdash	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	-	+	\vdash	+	+	\vdash	_	+	\vdash	+	+	+	+	+	+	\vdash	+	+
\vdash	\vdash	Н	+	+	+	+	-	\vdash	-	+	\vdash	+	+	-	+	Н	+	+	ш	+	\vdash	_		\vdash	+	+	\vdash	_	-	\vdash	-	\vdash	+	\vdash		\vdash	\vdash	-	\vdash
Н	\perp	Ш	+	\perp	\perp	\perp		ш	_	\perp	Н	\perp	\perp	_	_	Ш	_	\perp	ш	_	ш			\vdash	\perp	_	Н			\vdash	_	\vdash	_	\perp		\perp	ш	\perp	+
Ш			\perp			\perp				\perp		\perp	ш				\perp				Ш						Ш			Ш			┸				Ш		ш
Щ	Ш	Ш	_	Ш		ш		Ш	\perp	\perp	Ш	\perp	ш		\perp	Ш	\perp	\perp	Ш	\perp	ш				\perp		Ш			Ш		Ш	┸	Ш		Ш	Ш		ш
																											Ш												
Ш	L	ĹŪŢ	⅃	\Box				ШI		\perp		ľ		П	Ľ	Ĺ∏	ľ	L		\perp	LĪ	\perp		Ш	\perp T	\perp		\perp	ш	ĹĬ	\perp	\Box	Τ		Ш			\perp	Щ٦
	П	П	T					П	Т	Г		Τ	П			П	Т	П	П	Т	П					Т	\Box			П	Т	\Box	Т	П		П	П		\Box
	П	П	\top					П			\Box		П		Т	П	\top				П				\Box					П		\Box	\top	П		П			\Box
	т	П	T	П		\Box		П	\top	\top	\Box	\top	\Box	\top	т	П	\top	\top	\Box	\top	П	\top	\vdash	\Box	\top	\top	П			П	\top	\sqcap	\top	П	\vdash	П	\Box		П
т	т	П	\top	т		П		П	\top	1	\Box		П		\top	П	\top		\Box		П	\top	\vdash	\Box	\top	\neg	П	\neg	\vdash	П	\neg	\vdash	\top	П	\vdash	П	П	\top	П
\vdash	т	\vdash	$^{+}$	+	\perp	+	\perp	\vdash	\top	+	\vdash	+	+	+	+	\vdash	$^{+}$	+	\vdash	+	Н	\pm	\vdash	\vdash	+	+	\vdash			H	\top	\vdash	+	Н	\vdash	Н	\vdash		П
\vdash	+	\vdash	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	H	+	+	+	+	+	\vdash	+	\vdash	Н	+	+	+	Н	+	+	+	+	\vdash
+	+	\vdash	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	H	+	+	+	+	+	\vdash	-1-	+	Н	+	+	+	Н	+	+	+	+	\vdash
\vdash	+	Н	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	H	+	+	\vdash	+	H	+	H	\vdash	+	+	\vdash	+	H	Н	+	+	+	Н	\vdash	Н	\vdash	+	Н
\vdash	+	\vdash	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	H	+	\vdash	+	+	+	\vdash	+	\vdash	Н	+	+	+	+	+	+	Н	+	H
\vdash	\vdash	Н	+	+	+	+	-	+	+	+	Н	+	+	-	+	Н	+	+	Н	+	Н	_	\vdash	\vdash	+	+	\vdash	-	\vdash	\vdash	+	₩	+	+	\vdash	+	\vdash	+	+
\vdash	\vdash	Н	+	+	+	+	-	\vdash	+	+	Н	+	+	-	+	Н	+	+	Н	+	₩	_	-	\vdash	+	+	\vdash	-	\vdash	\vdash	+	₩	+	\vdash	\vdash	+	\vdash	+	+
Щ.	₽	Ш	+	\perp	-	\vdash		\vdash	_	+	ш	4	\vdash	_	+	ш	+	+	ш	+	ш			\vdash	+	_	\vdash	_		\vdash	_	\vdash	+	\perp		\perp	Н	\perp	\vdash
ш	\perp	Ш	4	\perp	_	\perp		\vdash	_	+	ш	4	\perp	_	_		+	-	ш	+	ш			\vdash	+	_	\vdash	_		\sqcup	_	\vdash	+	ш		\perp	ш	\perp	\vdash
Щ	ш	Ш	_	ш	\perp	ш		ш	_	_	ш	_	ш	\perp	\perp	Ш	_	_	ш		ш		\perp	ш	ш		ш		\perp	ш		ш	_	Ш	\perp	ш	щ	\perp	ш
Щ			\perp	\perp		ш		Ш		\perp	Ш	\perp	ш			Ш	\perp	\perp	Ш	\perp	Ш			Ш	\perp	\perp	Ш		Щ	Ш	\perp	Ш	┸				ш		ш
																														Ш			\perp				ш		ш
																																					ш		
	П	П	Т			П		П	Т	Т	П	Т	П		П		Т	Т	П		П				П		П			П		П	Т				П		П
	П	П		П		П		П		Т	П		П	П					П		П						П			П		П	Т			П	П		П
		П	\top																								П					\Box					\Box		\neg
	Т	П						П									\neg				П						П			\Box		\Box	\top				\Box		\Box
	т	П	$^{+}$		\top	$^{+}$		\Box	\top	+	\vdash	\top	$^{+}$	\top		П	$^{+}$	+	\vdash	+	Н				\top	\top	\Box			\Box	-	$^{+}$	+	т		\top	\vdash		$^{-}$
\vdash	+	Н	+	+	+	+	_	\vdash	+	+	\vdash	+	Н	+	+	\vdash	+	+	\vdash	+	Н	-	\vdash	+	+	+	\vdash	_	\vdash	\vdash	-	+	+	+	\vdash	+	\vdash	+	\vdash
\vdash	+	Н	+	+	+	+	_	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	-	\vdash	+	+	+	\vdash	_	-	\vdash	-	+	+	+	+	+	\vdash	+	\vdash
\vdash	+	Н	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	Н	+	+	\vdash	+	H	+	+	+	++	+	\vdash	+	+	Н	+	++	+	Н	+	Н	+	+	\vdash
+	+	\vdash	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	+	+	+	+	+	\vdash	+	+	\vdash	+	+	+	Н	+	+	+	+	H
\vdash	+	Н	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	Н	+	+	\vdash	+	Н	+	+	+	+	+	\vdash	+	+	Н	+	+	+	+	+	+	Н	+	+
\vdash	+	Н	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	Н	+	+	\vdash	+	Н	+	\vdash	\vdash	+	+	\vdash	+	\vdash	Н	+	\vdash	+	Н	\vdash	Н	Н	+	+
\vdash	\vdash	Н	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	+	\vdash	+	+	+	\vdash	-1-	\vdash	\vdash	+	\vdash	+	+	\vdash	+	Н	+	\vdash
\vdash	\vdash	Н	+	+	\perp	+	+	\vdash	+	+	\vdash	+	+	+	+	Н	+	+	\vdash	+	\vdash	_	\vdash	\vdash	+	+	\vdash	-	\vdash	\vdash	+	\vdash	+	\vdash	\vdash	+	Н	\perp	+
\vdash	\perp	Ш	\perp	\perp	\perp	\perp	\perp	\sqcup	_	_	ш	\perp	\perp	\perp	1	ш	\perp	\perp	ш	\perp	ш	_	\perp	\vdash	\perp	\perp	\sqcup	\perp	\vdash	Ш	\perp	\sqcup	+	ш	\vdash	\perp	ш	\perp	$\perp \! \! \perp$
\sqcup	\perp	Ш	\perp	\perp	\perp	\perp	\perp	ш	\perp	\perp	ш	\perp	\perp	\perp	\perp	Ш	\perp	\perp	ш	\perp	Ш	\perp	\perp	\sqcup	\perp	\perp	Ш	\perp	\perp	Ш	\perp	\sqcup	\perp	\perp	\perp	\perp	Щ	\perp	$\perp \perp$
ш			\perp	\perp						\perp	Ш	\perp				Ш	\perp	\perp	ш	\perp	Ш			Ш	\perp	\perp			Ш	Ш	\perp	Ш	┸			\perp	Ш		ш
Щ	\perp	LI		\perp		\perp		Ш		\perp	\Box		\perp	Ш	\perp	Ш	\perp	\perp	Ш	\perp	Ш	\perp	ш	Ш	$\perp I$	\perp	\Box		ш	LI	\perp	Ш	\perp	\Box	Ш	\perp	Ш	\perp	ш
Ц	Г	П	I		П		П	ЦĪ	I	\perp	╚	I		П	\Box	П	I	Г	╚	\perp	П	T	Ш	ш	\Box	\perp		I	ш	ЦĪ	\perp	П	\perp	П	Ш	П	Ш		பு
\Box	П	П	Т	П		П		П	Т			Т	П		П	П	Т			Т	П	Т			П	\top	\Box			П			Т	П		П			\Box
	Т	П	\top	П		П				1	П		П	\Box	T	П	\top	Т	П		П			П	\top	\top	П			П		П	1	П		П	П		П
П	Т	П	T	П		П		П	1	T	П	1	\Box	\top	T	П	T	T	П		П				\top	\top	П			П		П	T	П	П	П	П		П
\vdash	т	П	T	\top		\Box		Ħ	\top	\top	\vdash	\top	\Box	\top	T	П	\top	\top	\Box		П				\top		Ħ	1		Ħ		\vdash	\top	П	\vdash	П	Ħ		П
\vdash	т	Н	+	+	\perp	+	\vdash	†	+	+	\vdash	+	+	+	+	H	$^{+}$	+	\vdash	+	Н	+	\vdash	+	+	+	\vdash			H	+	+	+	Н	\vdash	Н	\vdash		П
+	+	Н	+	+	+	+	+	$^{+}$	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	H	+	+	+	+	+	\vdash	+	+	Н	+	+	+	Н	+	Н	+	+	т
+	+	\vdash	+	+	+	+	+	+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	+	\vdash	+	+	+	\vdash	+	+	\vdash	+	+	+	Н	+	+	+	+	\vdash
\vdash	+	Н	+	+	+	+		+	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	+	\vdash	\vdash	+	+	\vdash	+	\vdash	\vdash	+	+	+	+	\vdash	+	\vdash	+	\vdash
\vdash	+	Н	+	+	+	+	+	\vdash	+	+	\vdash	+	+	+	+	\vdash	+	+	\vdash	+	\vdash	+	\vdash	+	+	+	\vdash	+	\vdash	\vdash	+	\vdash	+	\vdash	\vdash	+	\vdash	+	\vdash
\vdash	\vdash	Н	+	+	+	+	_	\vdash	+	+	\vdash	+	+	-	+	Н	+	+	\vdash	+	\vdash	+	\vdash	\vdash	+	+	\vdash	+	\vdash	\vdash	+	\vdash	+	\vdash	\vdash	+	\vdash	+	\vdash
1 1	1			\perp				ш			\perp		1	\perp		ш	\perp		ш						\perp					ш			┸				\perp		ш

	(vi)	Use this information to suggest the main food substance present in the seed.	[4]
			[1]
(c)	Des	scribe how you would test for the presence of reducing sugars in a seed.	
			[3]
	******	[Total · 19 mar	

2 Fig. 2.1 shows a young bean seedling which had been grown in the dark and then placed horizontally on the surface of some damp soil.

For Examiner's Use

The seedling was kept well watered and exposed to the light for 2 days. Fig. 2.2 shows the seedling after 2 days.

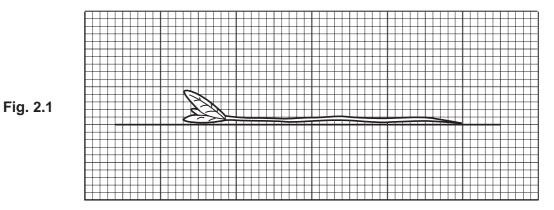
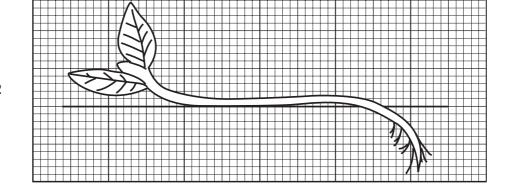


Fig. 2.2



(a) Describe the changes in appearance of the shoot and the root of the seedling after 2 days.

(i) shoot	
	[2]
(ii) root	
	[2]

© UCLES 2006

(b)	Describe the processes involved in the changes of directional growth of the shoot of the seedling.
	[6]
	[6]

For Examiner's Use

[Total : 10]

3 Fig 3.1 shows a choice chamber.

- For Examiner's Use
- This apparatus can be used to study the behaviour of small invertebrates, such as woodlice, in different conditions.
- 60 woodlice were introduced through the central hole.
- The four sections of the choice chamber had different conditions as shown in Fig. 3.1.
 - dark and dry
 - dark and moist
 - light and dry
 - light and moist

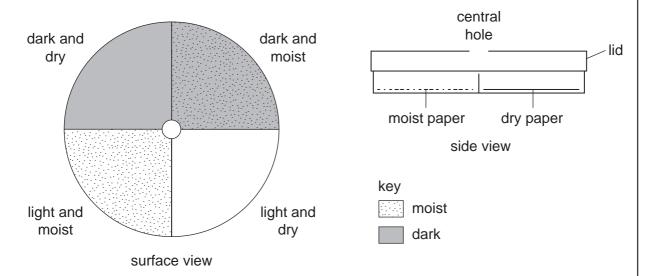


Fig. 3.1

- The choice chamber was left undisturbed for 10 minutes.
- The numbers of woodlice in each section were counted.
- The numbers were recorded in Table 3.1.
- These woodlice were released into their natural environment.
- The investigation was repeated with three more samples of woodlice.

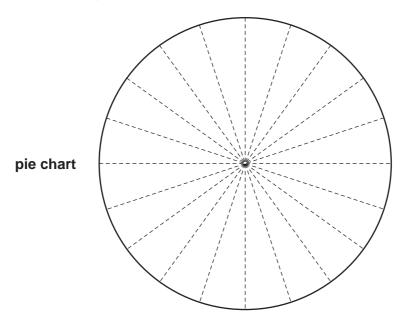
Table 3.1

sample of woodlice	dark and dry	dark and moist	light and dry	light and moist
1st	8	47	1	4
2nd	4	56	0	0
3rd	5	52	1	2
4th	7	49	2	2
total		204		8
average		51		2

Complete Table 3.1. The calculations for the moist sections have been completed for you.

[2]

(ii) Plot the average number of woodlice in each condition on the pie chart below.



[3]

For Examiner's Use

(b)	(i)	State which conditions the woodlice prefer.
	(ii)	Suggest how this behaviour might help the woodlice to survive in their natural
	(,	habitat.
		[2]
(c)	Sug	ggest how you could improve this investigation to make the results more reliable.
		[3]
		[Total 11]

Copyright Acknowledgements:

Fig. 1.1 © S. Harrison; Oxford Book of Food Plants; Oxford University Press; 1969. By permission of Oxford University Press. Fig. 1.2 © A. King; Agriculture: An Introduction for Southern Africa; Cambridge University Press; 1985. Question 1

Question 1

Permission to reproduce items where third-party owned material protected by copyright is included has been sought and cleared where possible. Every reasonable effort has been made by the publisher (UCLES) to trace copyright holders, but if any items requiring clearance have unwittingly been included, the publisher will be pleased to make amends at the earliest possible opportunity.

University of Cambridge International Examinations is part of the University of Cambridge Local Examinations Syndicate (UCLES), which is itself a department of the University of Cambridge.