

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS General Certificate of Education Ordinary Level

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		

056664483

BIOLOGY 5090/32

Paper 3 Practical Test

October/November 2012

1 hour 15 minutes

Candidates answer on the Question Paper.

Additional Materials: As listed in the Confidential Instructions.

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.

Write in dark blue or black pen.

You may use a pencil for any diagrams, graphs or rough working.

Do not use staples, paper clips, highlighters, glue or correction fluid.

DO NOT WRITE IN ANY BARCODES.

Answer all questions.

At the end of the examination, fasten all your work securely together.

The number of marks is given in brackets [] at the end of each question or part question.

For Examiner's Use									
1									
2									
3									
Total									

This document consists of 8 printed pages.



In order to plan the best use of your time, read through all the questions on this paper carefully before starting.

For Examiner's Use

1 Starch is broken down into reducing sugars by the enzyme amylase.

lodine solution is used to test for the presence of starch. When no starch is present the yellow-brown iodine solution does not change colour. If starch is present the iodine solution turns blue-black.

You are required to investigate the effect of sodium chloride on the breakdown of starch by amylase.

You are provided with

- two test-tubes each containing 5 cm³ of 1% starch solution, labelled **A** and **B**,
- two test-tubes each containing 2 cm³ of 1% amylase, labelled A2 and B2,
- test-tube containing 1 cm³ of water, labelled water,
- test-tube containing 1 cm³ of 0.5% sodium chloride solution labelled **sodium chloride**,
- two dropping pipettes,
- lodine solution,
- two white tiles.

Proceed as follows:

- Label one white tile, A and the other white tile, B.
- Add 10 separate drops of iodine solution to each tile, as shown in Fig. 1.1.

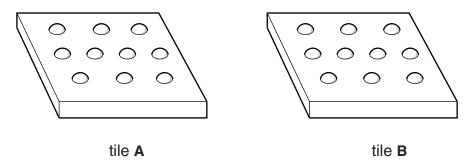


Fig. 1.1

To test-tube A add the 1 cm³ water and the contents of A2.

Record the time

- Carefully shake the mixture.
- After one minute remove a drop from this mixture and add it to the first drop of iodine solution on the white tile A.
- Record the colour in Table 1.1.
- Continue taking one drop from the mixture every minute, recording the colour until the yellow-brown iodine solution does not change colour.

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•	To t	est-tube B add the	e 1 cm ³ of 0.5% sodium chlori	ide solution and the contents o	f B2 .
	Red	ord the time			
•	Car	efully shake the m	ixture.		
•	solu	ution drops on the	•	this mixture, adding it to the urs in Table 1.1 until the yellowur.	
(a)	Tim	ie 0 minutes has b	een done for you.		
			Table 1.1		
		time / mins	test-tube A	test-tube B	
		0	blue-black	blue-black	
		1			
		2			
		3			
		4			
		5			
		6			
		7			
		8			
		9			
		10			
(b)	(i) (ii)	broken down in to test-tube A Describe the effection	est-tubes A and B test-tulect of sodium chloride on the l	t took for the starch to be complete B	[2] se.
					[2]

For Examiner's Use

)	Exp	lain why the following procedures were carried out	For
	(i)	'use a white tile'	Examiner's Use
		[1]	
	(ii)	'shake the mixture'	
		[1]	
((iii)	'add the 1 cm ³ of water to test-tube A '	
		[2]	

Some students carried out an investigation on the effect of pH on the activity of amylase. The results are shown in Table 1.2.

Table 1.2

рН	time taken to break down starch / minutes
3	20
4	13
5	3
6	7
7	12
8	22

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[4] State the optimum pH for the activity of this enzyme. [1] Describe and explain the effect of pH on the activity of this enzyme.	State the optimum pH for the activity of this enzyme.	П	+	Ŧ	Н	Ŧ	Ŧ	H	P	Н	F	Н	Н	H	Ŧ	Ŧ	+	Ŧ	Ŧ	F	H	F	F			Н		-	+	+	+	H	H	H	1	Ŧ		H	-	+	+	F		+	F	Н	+	F	-	+	\exists
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State the optimum pH for the activity of this enzyme. [1]	State the optimum pH for the activity of this enzyme.	Ŧ	Ħ	Ŧ		7	Ŧ	∄	F			B		đ	1	#	+	Ŧ	Ŧ	F	F									-					+	Ŧ			-	1	F	F		1	F		1			+	\equiv
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State the optimum pH for the activity of this enzyme. [1]	State the optimum pH for the activity of this enzyme.	Ħ	Ħ	Ŧ		#	ŧ	∄	E	H	8	Ø		₫	Ⅎ	1	ļ	ŧ	ŧ	ŀ	ŧ	F	E								ļ		E		+	ŧ				Ŧ	ŀ			1	F		Ŧ	ŀ		Ī	\equiv
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State the optimum pH for the activity of this enzyme. [1]	State the optimum pH for the activity of this enzyme.			Ŧ		7	Ŧ	\exists	E	Н	F	B		Ī	1	1	ŀ	Ŧ	ł	ŀ	F										ŀ					F				1	l	F		1			1			ļ	∄
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[Total: 20]

2 You are provided with a fresh, soaked seed of broad bean, *Vicia faba*, labelled **W1**.

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- Carefully remove the testa (the seed coat).
- Carefully separate the cotyledons (the seed leaves).

Observe the structure of the embryo on one side of the cotyledon, examining the specimen using the hand lens provided.

(a) (i) Make a large, labelled drawing of the cotyledon with the embryo attached.

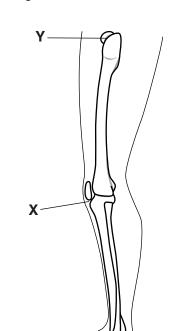
[6]

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	(ii)	Measure the length of the cotyledon.
		length of cotyledon mm
		Measure the length of the cotyledon on your drawing.
		length of cotyledon on your drawingmm
		Draw a line on your drawing to show where you have measured this length.
		Calculate the magnification of your drawing.
		Show your working.
		magnification[3]
You	are	provided with two different types of bean fruits labelled W2 and W3 .
(b)	(i)	Describe two observable differences, apart from size, between W2 and W3 .
		1
		1
	All t	
	All t	2[2]
		2
		2
		2
		2
		2
		2
		2

3 Fig. 3.1 shows the bones in the human forearm and the leg.



For Examiner's Use

Fig. 3.1

(a)	the joints.
	[3]
(b)	Describe the movement that can be made at X and Y .
	X
	Υ[2]
	[Total: 5]

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