

Cambridge International Examinations

Cambridge International General Certificate of Secondary Education

Paper 5 Practic	cal Test		0610/53 May/June 2017
CENTRE NUMBER		CANDIDATE NUMBER	
CANDIDATE NAME			

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 an HB pencil for any diagrams or graphs.

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

DO **NOT** WRITE IN ANY BARCODES.

Answer **all** questions.

Electronic calculators may be used.

You may lose marks if you do not show your working or if you do not use appropriate units.

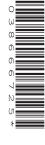
At the end of the examination, fasten all your work securely together.

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

For Exam	iner's Use
1	
2	
Total	

The syllabus is approved for use in England, Wales and Northern Ireland as a Cambridge International Level 1/Level 2 Certificate.

This document consists of **10** printed pages and **2** blank pages.



1 Vitamin C is an important component of many fruits and vegetables.

The vitamin C content of a vegetable juice extract can be determined by carrying out a 'titration'. This is done by adding drops of iodine solution to a vegetable juice extract until a blue-black colour appears. The more iodine solution that needs to be added, the more vitamin C there is in the vegetable juice extract.

You are going to investigate the vitamin C content in the solutions of different vegetable juice extracts labelled **P**, **Q** and **R**.

You are also provided with a starch solution and an iodine solution.

Read all the instructions but DO NOT CARRY THEM OUT until you have drawn a table for your results in the space provided in 1(a).

You should use the gloves and eye protection provided while you are carrying out the practical work.

- Step 1 Label a large test-tube P.
- Step 2 Use a syringe to add 10 cm³ of solution **P** into the large test-tube labelled **P**.
- Step 3 Use a clean syringe to add 0.5 cm³ of starch solution to large test-tube **P** and mix well by swirling.
- Step 4 Fill a clean syringe with 10 cm³ iodine solution.
- Step 5 Add one drop of the iodine solution from the syringe to solution **P**. Swirl the mixture for 5 seconds.
- Step 6 Repeat step 5 until the solution remains blue-black. Refill your syringe with iodine solution if necessary.
- Step 7 Record the total volume of iodine solution used for solution **P** in the table you have prepared in **1(a)**.
- Step 8 Repeat steps 1 to 7 for solution **Q**.
- Step 9 Repeat steps 1 to 7 for solution **R**.

Fig. 1.1 shows the apparatus for this investigation.

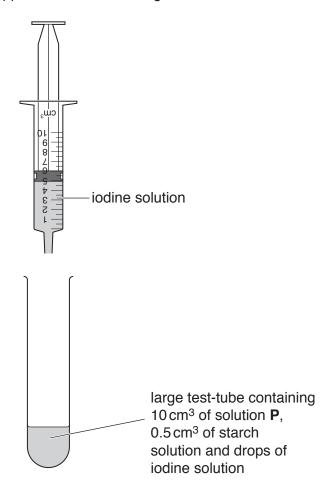


Fig. 1.1

(a) Use this space to prepare a table to record your results.

(b)	Explain why the starch solution was added to the vegetable juice extracts.
	[1]
(c)	State two variables that were kept constant in this investigation.
	1
	2[2]
(d)	Identify two sources of error in this investigation and suggest a possible improvement for each error.
	error
	improvement
	error
	improvement
	[4]

(e) A student was given a concentrated solution of vitamin C.

The solution contained 1000 mg of vitamin C in 100 cm³ of distilled water.

The student made four dilute solutions of vitamin C, using the volumes of concentrated vitamin C solution and distilled water shown in Table 1.1.

Table 1.1

solution	volume of concentrated vitamin C solution added/cm ³	volume of distilled water added/cm ³	final volume /cm ³	vitamin C content in the final solution/mg
K	50.00	0.00	50.00	500.0
L	25.00		50.00	250.0
М	12.50	37.50	50.00	125.0
N	6.25	43.75	50.00	

(i) Calculate the volume of distilled water added to make solution **L** and the vitamin C content of solution **N**. Write your answers in Table 1.1. [3]

The student recorded the volume of iodine solution needed to change solutions \mathbf{K} , \mathbf{L} , \mathbf{M} and \mathbf{N} to a blue-black colour.

Fig. 1.2 shows their results.

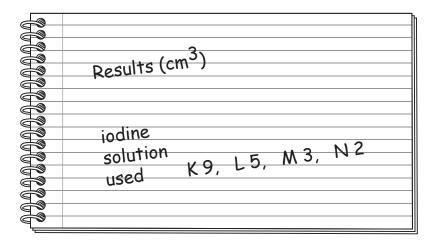
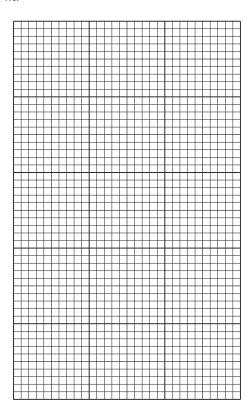


Fig. 1.2

(ii) Plot a graph on the grid of the vitamin C content of the final solutions shown in Table 1.1 against the volume of iodine solution used by the student shown in Fig. 1.2.

Add a line of best fit.



[4]

	(iii)	Students were given vegetable juice extract ${\bf T}$. The extract needed $7{\rm cm}^3$ of iodine solution to change it to a blue-black colour.
		Use the graph to estimate the vitamin C content of vegetable juice extract ${\bf T}$.
		On the graph show how you estimated the vitamin C content.
		vitamin C content of T mg
(f)	The	e vitamin C in vegetables breaks down when they are cooked at high temperatures.
		n an investigation to determine the effect of temperature on the vitamin C content of letables.
		[6]
		[Total: 25]

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2 The small intestine is involved in the digestion and absorption of food.



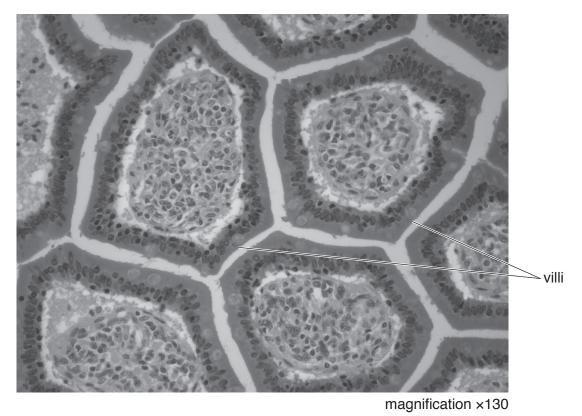


Fig. 2.1

(a) Make a large drawing of the two labelled villi shown in Fig. 2.1.Do not draw individual cells.

[4]

(b) Fig. 2.2 is a photomicrograph that shows a cross-section of part of the wall of the small intestine.

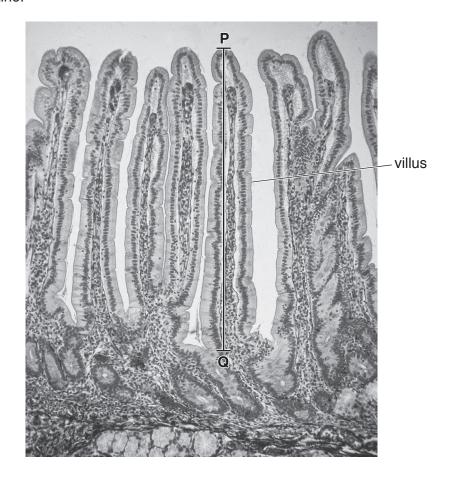


Fig. 2.2

(i)	The actual length	of line PQ o	n Fig. 2.2 is	1.25 mm.
-----	-------------------	--------------	---------------	----------

Measure the length of line **PQ** on Fig. 2.2. Include the unit.

length of PQ

Calculate the magnification of Fig. 2.2 using the equation:

 $magnification = \frac{measured length of line PQ}{actual length of line PQ}$

Show your working.

																				ſ	3	3	1

	(ii)		e two ways in wh crograph in Fig. 2.1		otomicrogra	ph in Fig.	2.2 is diffe	rent from th	е
		1							
		2							
								[2	2]
(c)	Dige	estion of	starch occurs in the	small intes	tine.				
	A st	udent inv	estigated the effect	of temperat	ture on the	digestion of	starch by ar	mylase.	
			set up three tubes plution. The student			•	_		е
				Table 2	2.1				
				rate	e of reaction	/arbitrary u	nits		
		tube	temperature/°C	trial 1	trial 2	trial 3	average		
		Α	10	2	6	1			
		В	20	8	9	10			
		С	30	12	10	11			
	(i)		e the average rate or working.	of reaction f	or each tub	e. Write you	ır answers ir	n Table 2.1.	1]
	(ii)		the optimum temper for your choice.	rature for the	e digestion (of starch in t	this experim	ent and give	a
		optimum	n temperature						
		reason							
								[2	 2]
									•

	[Total: 15]
	[2]
	dependent variable
	independent variable
	Identify the independent and dependent variables in this investigation.
(iv)	The independent variable is the variable that is changed in an investigation. The dependent variable is the variable that is measured in an investigation.
	[1]
	Suggest a reason for their decision.
(111)	anomalous.

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