

Cambridge International Examinations

Cambridge International General Certificate of Secondary Education

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		

F

BIOLOGY 0610/61

Paper 6 Alternative to Practical

October/November 2017

1 hour

Candidates answer on the Question Paper.

No Additional Materials are required.

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.

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



1 Fruits such as apples and bananas contain chemicals called polyphenols. An enzyme, polyphenol oxidase, is also present. It catalyses a reaction which converts the polyphenols into brown-coloured compounds.

This reaction happens when the cells are damaged and exposed to oxygen in the air.

Some students investigated the effect of pH on the enzyme polyphenol oxidase in apples.

The students were provided with one apple, distilled water and four solutions labelled **B**, **C**, **D** and **E**. Each solution had a different pH.

- Step 1 Five Petri dishes were labelled A, B, C, D and E.
- Step 2 20 cm³ of distilled water was added to Petri dish A.
- Step 3 20 cm³ of solution **B** was poured into the Petri dish labelled **B**.
- Step 4 Step 3 was repeated using solutions **C**, **D** and **E** and the Petri dishes labelled **C**, **D** and **E**.
- Step 5 Universal Indicator paper and a pH colour chart were used to find the pH of each of the solutions in the five Petri dishes.
- Step 6 Six slices were cut from an apple and put on to separate white tiles. The apple slices were cut to approximately the same size.
- Step 7 Each apple slice was chopped into small pieces and then crushed with a spatula.
- Step 8 One of the crushed apple slices was put into each of the solutions in Petri dishes A, B, C, D and E. A lid was put on to each of the Petri dishes and they were left for two minutes.
- Step 9 The crushed apple from the remaining slice was left uncovered, on the white tile and was labelled **control**.
- Step 10 The lid of Petri dish **A** was removed and the liquid was poured away, leaving only the crushed apple in the Petri dish. **The Petri dish lid was not replaced.**
- Step 11 Step 10 was repeated for Petri dishes **B**, **C**, **D** and **E**.
- Step 12 The students looked at the colour of the crushed apple slice in each Petri dish at 0 minutes, 10 minutes and 20 minutes.

The students used the key shown in Table 1.1 to identify the colour intensity value for each crushed apple slice.

Table 1.1

colour of the crushed	no brown colour	light brown	dark brown	
apple slice				
colour intensity value	1	2	3	

Fig. 1.1 shows the students' results.

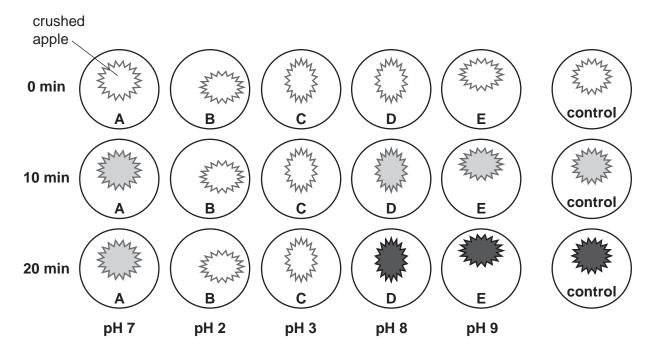


Fig. 1.1

(a) (i) Prepare a table to record the results.

Your table should include:

- the colour intensity value for the crushed apple slices
- the pH of each solution.

[5]

(ii) List the pH values from the most effective to the least effective in preventing the browning of the apple.

.....[1

(iii) State the purpose of the control set up in step 9.

								[1]
Tab	le 1.2 shov	vs the pH of	some house	hold product	S.			
			Та	able 1.2				
	sehold oduct	olive oil	lemon juice	milk	water	salt water	baking soda	
	рН	no value	2.0	6.6	7.0	7.6	9.0	
(iv)	apples fro	om going bro	wn. Explain y	your choice.		nould be use		
	explanation	on						
								[2]
(b) (i)	State one	variable tha	t was kept c	onstant in th	e investigati	on described		
	Describe	how this vari	able was ke	pt constant.				
	variable							
	how it was	s kept consta	ant					
								[2]
(ii)		why the lids wway in steps		back on to	the Petri di	shes after the	e solutions	
								[1]
(iii)	State the hazard.	main hazar	d in steps 6	and 7 and	describe h	ow to reduce	the risk o	of this
								[1]

Explain why the method used to find the colour intensity value for the crushed apple slices in step 12 is a source of error.
[1]
Identify one source of error in steps 6, 7 or 8 and suggest an improvement for this error.
source of error
improvement
[2]
The enzyme polyphenol oxidase and the substrate polyphenol can be extracted from crushed apples. The substrate turns brown when the enzyme is present.
Some students were provided with extracts of the enzyme and the substrate.
Describe a method the students could use to find the optimum temperature of the enzyme.
ia)

(f) In another experiment, enzymes were extracted from two different fruits.

These enzyme extracts were heated at 65 °C for a total of 60 minutes.

During this time samples were removed every 15 minutes.

The samples were tested to find out how much enzyme activity remained.

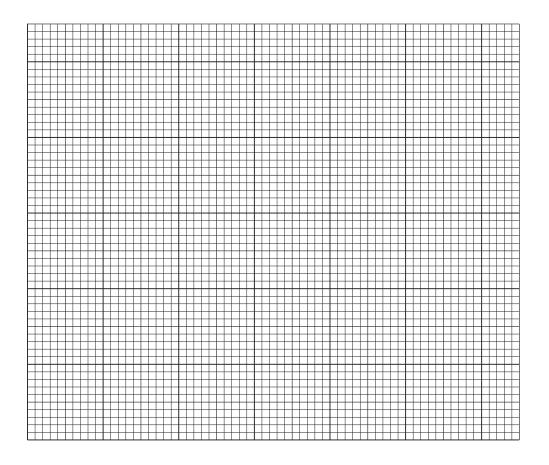
Table 1.3 shows the results of the experiment.

Table 1.3

sample time	percentage of enzyme activity remaining			
/min	apricot	avocado		
0	100	100		
15	5	40		
30	0	25		
45	0	20		
60	0	10		

(i) Plot a line graph on the grid of enzyme activity against sample time.

You should plot the data for the apricot and for the avocado.



	[5]
i) State a conclusion for these results.	
	[1]
[Tota	al: 28]

2 Fig. 2.1 is a photomicrograph of some blood cells.

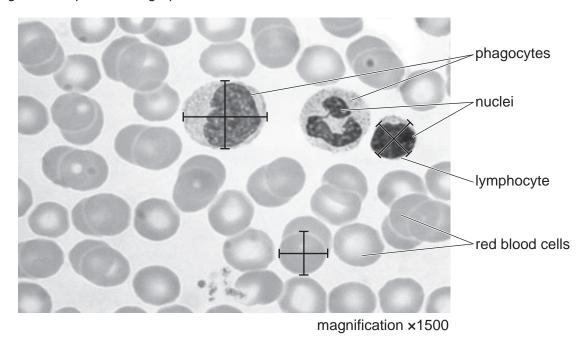


Fig. 2.1

(a)	(i)	State two visible differences between the red blood cells and the white blood c (phagocytes and lymphocytes) in Fig. 2.1.	ells
		1	
		2	
			[2]

(ii) Make a large drawing of the two cells labelled **phagocytes** in Fig. 2.1.

(b)	(i)	Measure the diameters of the three marked blood cells, along both the lines drawn of	n
		each of the cells, in Fig. 2.1. Record these measurements in Table 2.1.	

Add the missing units to Table 2.1.

Calculate the average diameter for each type of blood cell and write your results in Table 2.1.

Table 2.1

tune of blood cell	diameter 1	diameter 2	average diameter
type of blood cell	/	/	/
red blood cell			
lymphocyte			
phagocyte			

[3]

(ii) Calculate the actual average diameter of the red blood cell using your answer in **2(b)(i)** and the following equation.

 $magnification = \frac{average \ diameter \ of \ the \ red \ blood \ cell \ in \ Fig. \ 2.1}{actual \ average \ diameter \ of \ the \ red \ blood \ cell}$

Give your answer in micrometres (µm) to the nearest whole number. 1 mm = 1000 μm

Show your working.

.....μm [3]

[Total: 12]

10

BLANK PAGE

11

BLANK PAGE

12

BLANK PAGE

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.

To avoid the issue of disclosure of answer-related information to candidates, all copyright acknowledgements are reproduced online in the Cambridge International Examinations Copyright Acknowledgements Booklet. This is produced for each series of examinations and is freely available to download at www.cie.org.uk after the live examination series.

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