

Cambridge Assessment International Education Cambridge International General Certificate of Secondary Education

BIOLOGY

0610/63 October/November 2017

Paper 6 Alternative to Practical MARK SCHEME Maximum Mark: 40

Published

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Mark schemes will use these abbreviations

- ; separates marking points
- / alternatives
- I ignore
- R reject
- A accept (for answers correctly cued by the question, or guidance for examiners)
- AW alternative wording (where responses vary more than usual)
- AVP any valid point
- ecf credit a correct statement / calculation that follows a previous wrong response
- ora or reverse argument
- () the word / phrase in brackets is not required, but sets the context
- <u>underline</u> actual word given must be used by candidate (grammatical variants excepted)
- max indicates the maximum number of marks that can be given

| Question | Answer | | Marks | Guidance | |
|-----------|--|------------------|--|---|--------------------------------|
| 1(a)(i) | | type of fruit | volume of juice / cm ³ | 1 | Ignore units in table |
| | 1 | orange | 13 | | A 13.0, 18.0, 7.0 |
| | 2 | grapefruit | 18 | | |
| | 3 | lemon | 7 | | |
| | | | | ; | |
| 1(a)(ii) | (a)(ii) table drawn with (ruled) lines, appropriate columns and (heading) underlined; suitable headings; all colours recorded for start and end; | | 3 | | |
| | | | | | |
| 1(a)(iii) | Benedict's (reagent); | | 1 | | |
| 1(a)(iv) | 80 °C ; | | 1 | | |
| 1(a)(v) | orange and grapefruit; | | 1 | | |
| 1(a)(vi) | idea of looking for colour change (as the starting colour may not be blue); | | 1 | | |
| 1(b) | variable controlled by | | 2 | one mark for the variable, one mark for method of | |
| | volum | e of fruit juice | measuring 2 cm ³ for all | | controlling which must related |
| | volume of Benedict's / solutionmeasuring 2 cm³ for alltime in water-bathfive minutes in water-bath | | | | |
| | | | | | |
| | tempe | rature | thermostatically controlled / maintained water-bath | | |
| | | ; | ; | | |

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| Question | Answer | | Marks | Guidance |
|----------|--|--|-------|---|
| 1(c) | error | improvement | 4 | one mark for error, one mark for improvement which must match |
| | temperature of water-bath | any method of keeping the temperature the same | | |
| | judging colour by eye | colour standard / colorimeter | | |
| | idea of age of fruit differs | use fruit of the same age / ripeness | | |
| | Benedict's and juice mixed at different times | test each fruit separately / get other people to add solutions | | |
| | no replicates / repeats | at least <u>2</u> more replicates / repeats needed | | |
| | no control | do with no vitamin C / water | | |
| | contamination | wash apparatus | | |
| | no mixing | method of mixing given | | |
| | solids in the juice | Filter | | |
| | | | ;;; | |
| 1(d) | add biuret ; | | 2 | |
| | (blue) to lilac / mauve / purple / violet for positive test; | | | |

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| Question | Answer | Marks | Guidance |
|----------|--|-------|---|
| 1(e) | any six from: 1 at least two temperatures / or stated temperatures; 2 use of water-bath; 3 same volume juice; 4 same fruit used; 5 same time / stated time; 6 add DCPIP; 7 measure number of drops of DCPIP; 8 control (no vitamin C / water); 9 repeats; 10 safety; | 6 | A iodine titration method if independent variable is time heated: stated temperature > 80°C use of water-bath ; time intervals (at least two) ; same volume juice ; same fruit used ; add DCPIP ; measure number of drops of DCPIP ; control (no vitamin C / water) ; repeats ; safety ; |
| 1(f) | O single clear lines with no shading ; S at least 80 mm in diameter ; D1 inner star shape shown ; D2 8–16 segments shown ; | 4 | |

| Question | Answer | Marks | Guidance |
|----------|-------------------------|-------|--|
| 2(a)(i) | 18.4 ;; | 2 | working $\frac{18 + 17 + 19 + 20 + 18}{5} / \frac{92}{5} = 1$ mark |
| 2(a)(ii) | 5 circled on Table 2.1; | | ecf if incorrect result circled |
| | 12.8 ; | | A 12.7 |

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| Question | Answer | Marks | Guidance |
|-----------|--|-------|-------------------------------|
| 2(a)(iii) | A(xes) – labelled with units ; | 4 | |
| | S(cale) – even scales on both axes; | | |
| | $\mathbf{P}(\text{lot})$ – all points plotted accurately \pm half a small square ; | | |
| | L(ines) – line ; | | |
| 2(a)(iv) | low concentrations increase root growth; | 3 | |
| | high concentrations decrease root growth; | | |
| | 0.4% identified as the concentration that produces longest root growth ; | | |
| | correct data quote with units; | | ecf for incorrect graph |
| 2(b) | (length of MN) 30±1 mm ; | 3 | |
| | 0.25 mm ;; | | ecf for incorrect measurement |