

Anglo-Chinese Junior College
JC2 Biology Preliminary Examination
Higher 2



A Methodist Institution
(Founded 1886)

CANDIDATE
NAME

FORM
CLASS

TUTORIAL
CLASS

INDEX
NUMBER

BIOLOGY

Paper 4 Practical

9744/04

06 August 2024

2 hours 30 minutes

Candidates answer on the Question Paper.

Additional Materials: As listed in the Confidential Instructions.

READ THESE INSTRUCTIONS FIRST

Write your Name, Class and Index number in the spaces on all the work you hand in.
Give details of the practical shift and laboratory, where appropriate in the boxes provided.
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.

Answer **all** questions in the spaces provided on the Question Paper.

The use of an approved scientific calculator is expected, where appropriate.
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.

Shift
Laboratory

For Examiners' use	
1	/ 12
2	/ 23
3	/ 20
Total	/ 55

Answer **all** questions.

- 1 In some countries, certain plants have seasonal growth. During the summer plants transport sucrose from the leaves to store it as starch in the roots.

Table 1.1 summarises the changes in the leaves and roots during the year.

Table 1.1

season	leaves	roots
summer	leaves synthesise sucrose	sucrose stored as starch
winter	no leaves	starch stored
spring	leaves growing	starch converted to glucose

You are required to identify the source of four plant extracts. These have been taken from

- a root in winter
- a root in spring
- phloem sap from the stem in summer
- phloem sap from the stem in winter

- (a) Use the information in Table 1.1 to predict which substances you would expect to be present in each of the four plant extracts, then complete Table 1.2.

Key: ✓ (tick) substance present in plant extract

X (cross) substance absent from plant extract

Table 1.2

source of plant extract	substances present in each of the plant extracts		
	starch	sucrose	glucose
root in winter			
root in spring			
phloem sap from the stem in summer			
phloem sap from the stem in winter			

[2]

One sample was taken from each of the four plant extracts shown in Table 1.2.

You are required to identify from which plant extract each of the four samples **S1**, **S2**, **S3** and **S4** was taken.

You are provided with:

- Benedict's solution, in a container labelled **B**
- iodine solution, in a container labelled **I**
- hydrochloric acid, in a container labelled **H**
- sodium hydrogencarbonate powder, in a container labelled **S**
- a source of heated water.

Hydrochloric acid **H** and sodium hydrogencarbonate **S** are irritants, Benedict's solution **B** is harmful and iodine solution **I** is a stain. Suitable eye protection should be worn. If any of these reagents come into contact with your skin, wash off immediately under cold water.

Do not carry out any tests until you have read the instructions on pages 3 to 5.

(b) Describe the two tests that show that starch and glucose are present in a plant extract.

test for starch:

.....

.....

..... [1]

test for glucose:

.....

.....

.....

.....

..... [2]

For the test for sucrose, refer to steps 1 to 9.

1 Before starting the test for sucrose, perform the test for glucose you have described in (b).

(c) Explain why the test for glucose must be conducted before the test for sucrose can be carried out.

.....
.....
.....
.....
..... [2]

2 To start the test for sucrose, put 2.0 cm³ of a fresh sample into a test-tube.

3 Put 2.0 cm³ of H into the same test-tube.

4 Shake the test-tube gently to mix the contents.

5 Put the test-tube in a boiling water-bath. Leave the test-tube for 2 minutes.

6 After 2 minutes, remove the test-tube from the water-bath and put it in a test-tube rack.

7 Leave the test-tube to cool for a further 3 minutes.

8 After 3 minutes, put a small amount of S into the test-tube. The mixture will fizz and rise up the test-tube. Continue to add small amounts of S until there is no more fizzing.

Note: there may be a little of S left in the bottom of the test-tube. This will not affect the results.

9 Perform the test for glucose you have described in (b) on the solution from step 8.

Proceed as follows.

Use the beaker labelled **hot water** to collect approximately 400 cm³ of hot water from where it is provided in the laboratory. Heat the water to boiling, if needed.

Select the appropriate reagents from those provided and carry out suitable tests to identify the samples **S1**, **S2**, **S3** and **S4**.

- (d) Record your observations in an appropriate table. You do **not** need to make conclusions on the presence or absence of each substance in the samples tested.

[4]

- (e) Complete Table 1.3 to match the samples, **S1**, **S2**, **S3** and **S4**, with each plant extract.

Table 1.3

source of plant extract	sample
a root in winter	
a root in spring	
phloem sap from the stem in summer	
phloem sap from the stem in winter	

[1]

[Total: 12]

[Turn over

- 2 Yeast contains an enzyme that will break down hydrogen peroxide into oxygen and water. The loss of mass resulting from the release of oxygen can be measured.

You will investigate the effects of the concentration of hydrogen peroxide on the rate of enzymatic activity.

You are provided with:

- Yeast cell suspension, in a container labelled **Y**
- 1.0% hydrogen peroxide solution, in a container labelled **P**
- Distilled water, in a container labelled **W**

Hydrogen peroxide solution **P** is an irritant and is harmful. Suitable eye protection should be worn. If **P** comes into contact with your skin, wash them off immediately under cold water.

Each time that you take a sample of yeast cell suspension Y, you should make sure that it is mixed thoroughly by stirring it with a glass rod. You should also collect Y from below the surface, so as to minimise the volume of froth collected.

- (a) (i) You will carry out proportional dilutions of the 1.0% hydrogen peroxide solution **P** to obtain a range of concentrations in which the concentration of hydrogen peroxide is reduced by 0.2% between each successive dilution.

You will prepare 10.0 cm³ of each concentration, using **P** and **W**.

Using a table in the space below, show how you will prepare the different concentrations of hydrogen peroxide solution. One of the concentrations should include 1.0% hydrogen peroxide.

[3]

Read steps 1–6 before starting the investigation. Proceed as follows.

- 1 Prepare the concentrations of hydrogen peroxide solution according to the table in (a)(i), in the vials provided. Label the vials where appropriate.
- 2 Use the electronic mass balance to weigh the mass of the reaction mixture in subsequent steps.
- 3 Put 5.0 cm^3 of yeast suspension Y into the vial containing 1.0% hydrogen peroxide solution. Start timing immediately and proceed to step 4 without delay.
- 4 Weigh the mass of the reaction mixture, including the weight of the vial, using the set-up shown in Fig. 2.1.

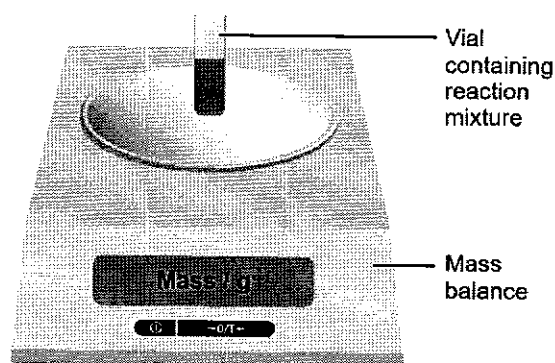


Fig. 2.1

- 5 After five minutes, weigh the mass of the reaction mixture in the vial again.
- 6 Repeat steps 3 – 5 with each of the other concentrations of hydrogen peroxide that you prepared in step 1. You do **not** need to wait to complete the measurement for one concentration of hydrogen peroxide before starting on the next concentration.

(ii) Record your results in Table 2.1.

Calculate the change in mass and the percentage change in mass. No workings are required.

Table 2.1

concentration of hydrogen peroxide / %	initial mass of reaction mixture / g	final mass of reaction mixture / g	change in mass / g	percentage change in mass
1.0				

[4]

(iii) Suggest a suitable control for this experiment to show that it is an enzyme that catalyses the break down of hydrogen peroxide.

.....
.....
..... [1]

(iv) Other than the lack of a suitable control, describe **two** modifications to this method that would increase the confidence in your results.

.....
.....
.....
.....
..... [2]

- (b) A student wanted to determine the Michaelis-Menten constant (K_m) for the enzyme-catalysed break down of hydrogen peroxide by the enzyme found in yeast, enzyme Y.

K_m is the substrate concentration at which the reaction rate is 50% of the maximum rate of reaction (V_{max}).

K_m gives an indication of the affinity an enzyme has for its substrate.

The student measured the initial rate of reaction at different concentrations of hydrogen peroxide. The results are shown in Fig. 2.2.

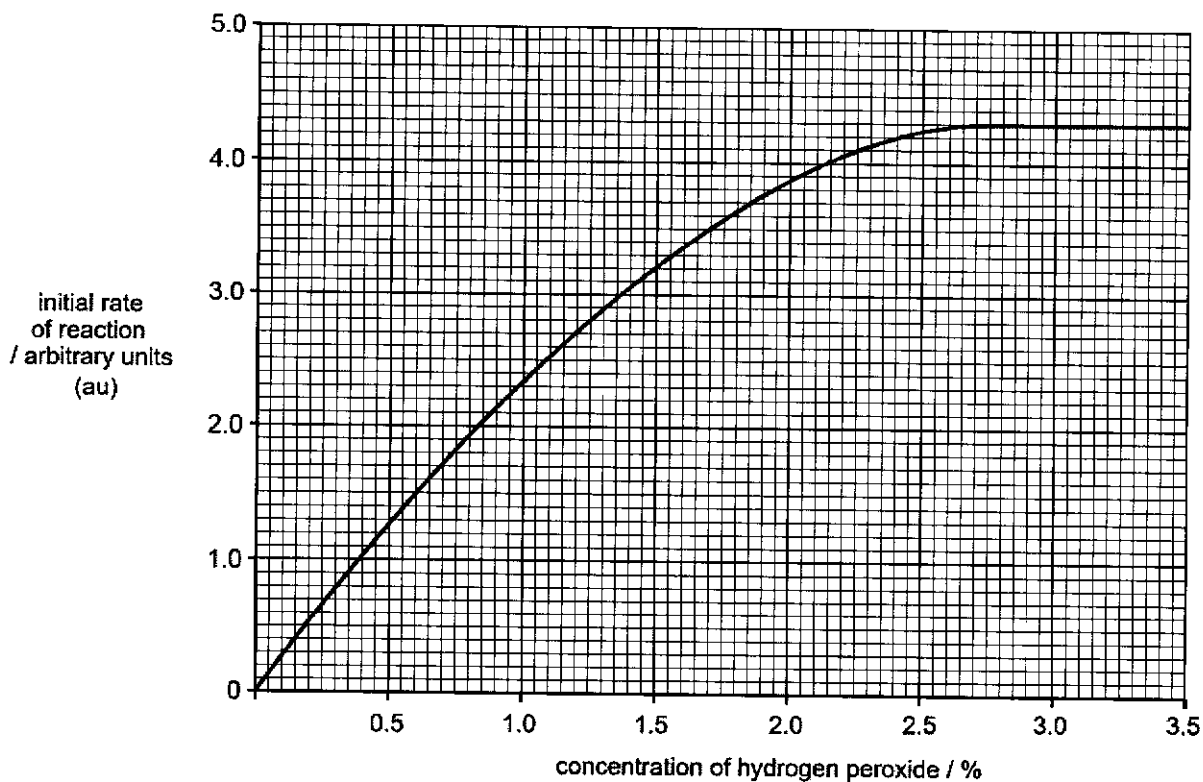


Fig. 2.2

- (i) Use the graph in Fig. 2.2 to estimate the Michaelis-Menten constant (K_m).

Show your working on the graph and in the space below.

$K_m = \dots\dots\dots$ [3]

[Turn over

- (ii) The K_m value for another enzyme, Z, is 2.5%.

State which enzyme, Z or Y, has a **lower affinity** for its substrate.

Give a reason for your answer.

enzyme

reason

..... [2]

- (c) Living, respiring yeast cells also contain enzymes which reduce methylene blue, a blue dye commonly used for the staining of biological samples, turning it colourless. In non-respiring cells, the reduction of methylene blue does not occur.

It is thought that respiration in yeast cells is inhibited by a high concentration of sodium chloride solution in the immediate environment.

The half maximal inhibitory concentration (IC_{50}) is a measure of the concentration of a particular inhibitory substance that is needed to inhibit a given biological process by 50%.

Plan an investigation, based on observing the colour of yeast cells mixed with methylene blue, to measure the IC_{50} value of sodium chloride solution on the respiration of yeast.

You have been provided with the following which you must use:

- prepared sodium chloride solutions with concentrations ranging from 0.1% to 2.0%
- yeast cell suspension, containing glucose as the respiratory substrate
- methylene blue solution
- microscope with an eyepiece graticule.

You may select from the following apparatus and plan to use appropriate additional apparatus:

- normal laboratory glassware, e.g. test-tubes, boiling tubes, beakers, measuring cylinders, graduated pipettes, glass rods, etc.
- syringes and Pasteur pipettes
- timer, e.g. stopwatch
- microscope slides and cover slips.

Your plan should:

- have a clear and helpful structure such that the method you use is able to be repeated by anyone using it
- identify the dependent variable and the independent variable
- identify the variables you will need to control
- use the correct technical and scientific terms
- indicate how the results will be recorded and analysed.

You can consider all steps in the procedure to be low risk and there is therefore no need to include reference to any safety measures in your plan.

- 3 During this question you will require access to a microscope and slide L1.

L1 is a slide of a stained transverse section through a leaf of a land plant that is affected by a fungal infection. The fungal infection affects the upper leaf surface of this plant.

- (a) (i) Use your microscope to observe the different tissues in the region of slide L1 shown by the darkly shaded area in Fig. 3.1. The observed area should include at least **one** vascular bundle and be **affected by fungal infection**.

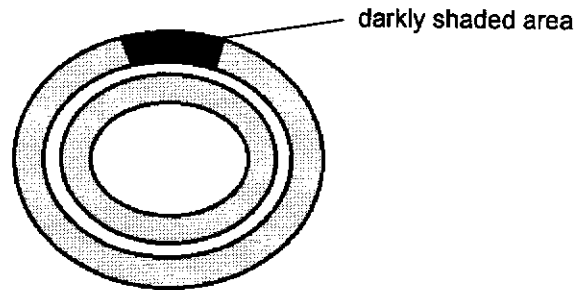


Fig. 3.1

Draw a large plan diagram of the part of the leaf shown by the shaded area in Fig. 3.1.

A plan diagram shows the arrangement of different tissues, including their correct shapes and proportions. No cells should be drawn.

Your drawing should also include any fungal tissue observed. Use **one** ruled label line and label to identify the fungal tissue.

[5]

[Turn over

(ii) Observe **one** vascular bundle of the section on **L1**.

Select **one** large xylem vessel element and **three** adjacent smaller cells.

Each smaller cell must touch the large xylem vessel element and at least one of the other smaller cells.

Make a large, **labelled** drawing of these **four** cells.

[5]

(iii) Fig. 3.2 is a photomicrograph of a stained transverse section of part of a leaf from a different species of plant.

Observe the photomicrograph in Fig. 3.2 and the section on L1 to identify differences between them.

Fig. 3.2 has been annotated to describe **one** of these differences. A label line has been used to indicate the feature that is different.

Complete Fig. 3.2 by:

- identifying **and** annotating **two** more differences between the micrograph in Fig. 3.2 and the section on L1
- using a label line to identify the feature that is different.

Fig. 3.2 Upper epidermis is continuous and not disrupted

L1 Upper epidermis is disrupted by fungal tissue

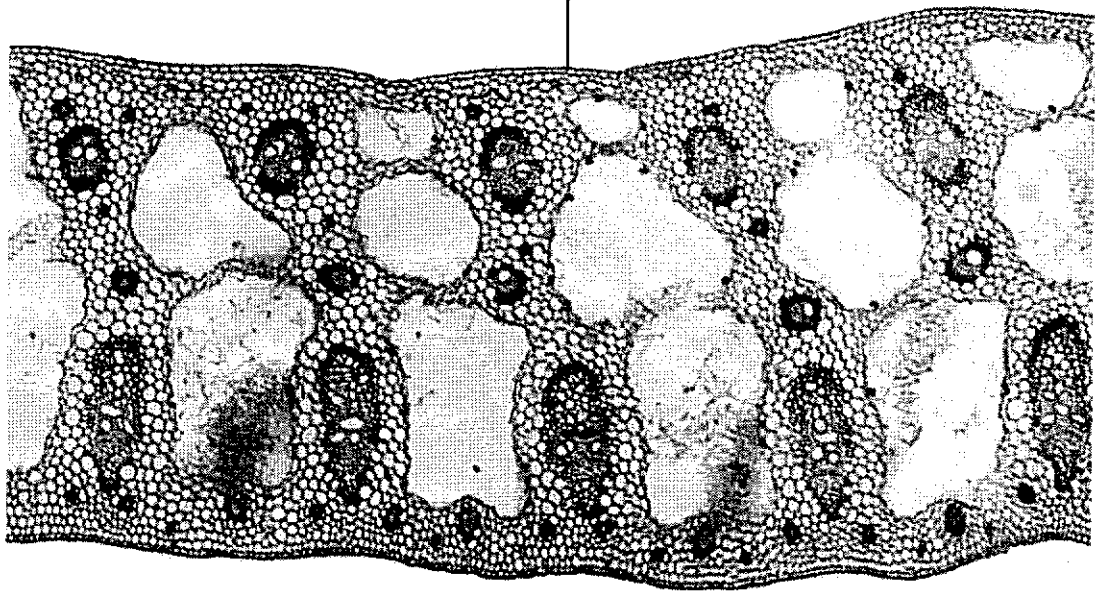


Fig. 3.2

Fig. 3.2

.....

.....

L1

L1

.....

.....

Fig 3.2

[3]

[Turn over

- (b) A scientist investigated changes in the mean width of stomata in the leaves of a plant growing in hot, dry conditions. The scientist measured the widths of stomata at different times of day, from 02:00 hours to 22:00 hours. Fig. 3.3 shows where the scientist measured the width of each stoma.

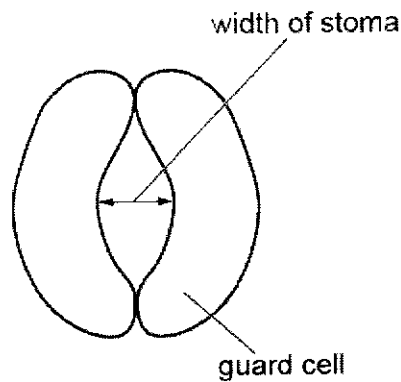


Fig. 3.3

The scientist calculated the mean width of stomata for each time of day. The results are shown in Table 3.1.

Table 3.1

time of day / hours	mean width of stomata / arbitrary units (au)
02:00	86
04:00	36
07:00	4
15:00	2
22:00	95

- (i) On Fig. 3.4, plot a graph of the data shown in Table 3.1.

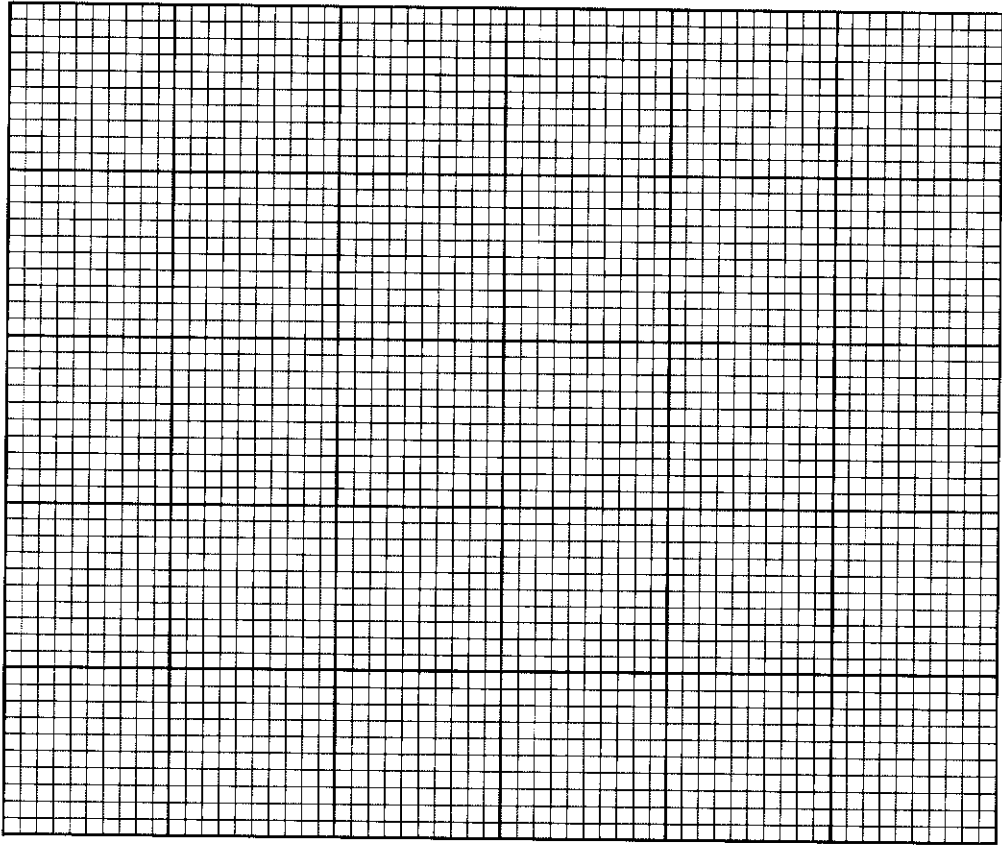


Fig. 3.4

[4]

- (ii) Fig. 3.5 shows a stage micrometer scale that is being used to calibrate an eyepiece graticule.

The length of one division on this stage micrometer is **0.02 mm**.

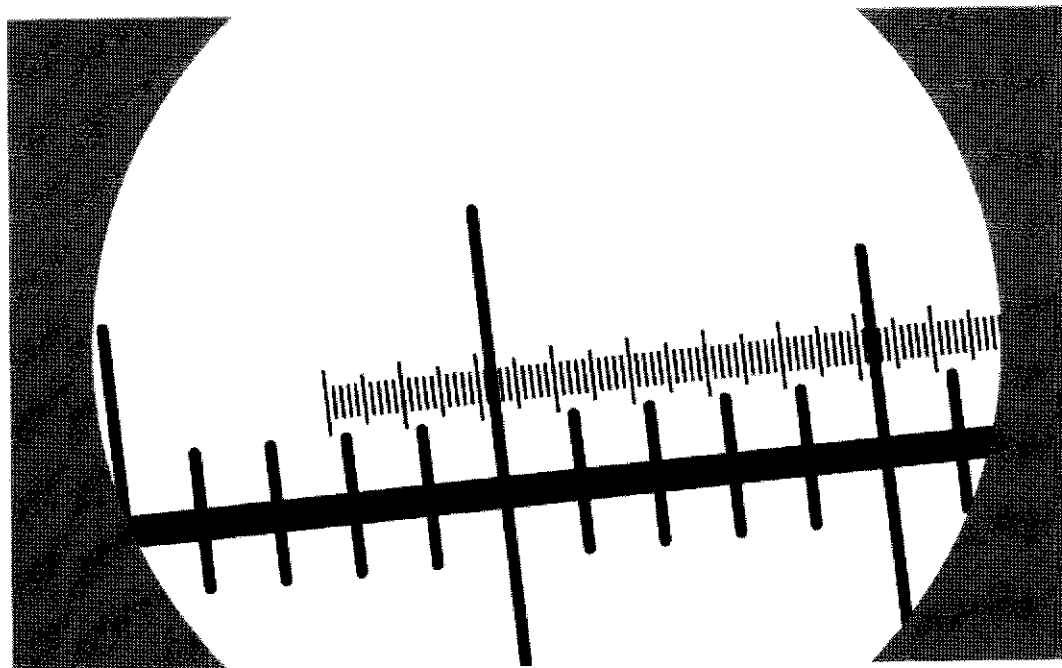


Fig. 3.5

Using the eyepiece graticule shown in Fig 3.5, the width of a guard cell measures **3 eyepiece graticule divisions**.

Calculate the actual width, in micrometres (μm), of this guard cell.

Show all the steps in your calculation, including the appropriate units.

actual width of guard cell = μm
[3]

[Total: 20]

H2

ANDERSON SERANGOON JUNIOR COLLEGE
HIGHER 2

CANDIDATE

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CLASS

CLASS INDICATOR

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BIOLOGY

9744/04

Paper 4 Practical

**28 August 2024
Wednesday**

Candidates answer on the Question Paper.
Additional Materials: As listed in the Confidential Instructions.

2 hours 30 minutes

READ THESE INSTRUCTIONS FIRST

Write your name and class on all the work you hand in.
Give details of the practical shift and laboratory, where appropriate, in the boxes provided.
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Answer **all** questions in the spaces provided on the Question Paper.

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Shift
Laboratory

For Examiner's Use	
1	
2	
3	
Total	55

This document consists of **21** printed pages and **3** blank pages.
Answer **all** questions.

- 1 Bromelain is a proteolytic enzyme, which catalyses the hydrolysis of proteins into amino acids. This enzyme can be found in fruits, such as pineapple.

Gelatin contains structural proteins derived from animal tissues high in collagen. After dissolving in warm water, it sets into a gel-like structure upon cooling. The action of bromelain on gelatin gel results in liquification of the gel.

You will investigate the effect of different concentrations of pineapple bromelain on gelatin breakdown.

You are required to:

- make five boiling tubes of gelatin gel
- obtain pineapple juice extract using the pineapple sample provided
- prepare a range of pineapple bromelain concentrations
- add each concentration of pineapple bromelain solution into a boiling tube of gelatin gel
- measure volume of liquified gelatin after 10 minutes of incubation.

You are provided with:

- 1 pineapple sample of a fixed mass, in a petri dish labelled **A**
- 100.0 cm³ distilled water **W**, in a container labelled **W**
- 3.0 g gelatin powder, in a specimen tube labelled **G**.

Read steps 1- 6.

Proceed as follows.

- 1 Using the container labelled **hot water**, collect approximately 100 cm³ of hot water from where it is provided in the laboratory.
- 2 Add all of the gelatin powder in a specimen tube labelled **G** into a beaker labelled **X**. Pour 75.0 cm³ of hot water directly into beaker **X**.
- 3 Use a glass rod to mix gently, so as to minimise air bubbles from forming. Stir for at least 1 minute to allow the powder to dissolve completely to form a gelatin mixture.
- 4 Take up 10.0 cm³ of the gelatin mixture into a syringe.
- 5 Position the syringe so that the nozzle touches the side of one of the boiling tubes.
- 6 Gently push the plunger of the syringe so that the mixture runs slowly down the side of the boiling tube to the bottom.
- 7 Repeat step 6 for the remaining four boiling tubes.

- 8 To the beaker labelled **ice-bath**, add ice to approximately the 400 cm³ mark. Immediately, place all five boiling tubes into the beaker of ice. Ensure all tubes are positioned upright and incubate in the ice bath for at least 10 minutes to allow setting of the gelatin.

During this incubation period, continue with step 10.

- (a) (i) Explain why it is necessary for the tubes to remain upright throughout the cooling period.
so that gelatin solution remains **evenly distributed** along the length of the tube/ **even surface** formed after gel is set → allows **surface area to volume ratio** to remain **constant**, since differences in surface area of gelatin can affect gelatin breakdown by bromelain enzyme.

[1]

- 9 After 10 minutes, check the consistency of the gelatin by tilting the mixture slightly. If the gelatin does not move, the gelatin gel is set. Otherwise, continue to incubate in the ice- bath for another 5 minutes.
- 10 Transfer the pineapple sample in the petri dish labelled **A** onto a white tile. Using a kitchen knife, cut the pineapple sample into small pieces.
- 11 Using a plastic spoon, add the small pieces of pineapple into the mortar. Add 6.0 cm³ of distilled water **W** and crush the pineapple pieces using the pestle for 1 minute to form a mixture.
- 12 Use a plastic spoon to transfer the first half of the pineapple mixture onto a sieve to extract the pineapple juice. Using the pestle, grind the pineapple mixture on the sieve for 1 minute. Collect the pineapple filtrate **F1** in the beaker labelled **B**.
- 13 Use a plastic spoon to transfer the pineapple mixture left on the sieve into the petri dish labelled **A**.
- 14 Repeat step 12 for the remaining half of pineapple mixture in the mortar.
- Before proceeding to step 16, you will need to obtain at least 10.0 cm³ filtrate. If less than 10.0 cm³ filtrate is obtained, proceed to step 15.
- 15 Use a plastic spoon to transfer the pineapple mixture on the petri dish from step 13 and pineapple mixture left on the sieve from step 14 to a filter bag. Squeeze the filter bag using your fingers to collect the pineapple juice in the beaker labelled **B**

- 16 You will carry out a serial dilution of pineapple filtrate **F1** to reduce the concentration of pineapple bromelain solution by a factor of 2 between each of four successive dilutions to obtain **F2, F3, F4** and **F5**.

You are required to make a sufficient volume of each pineapple bromelain solution so that, once the serial dilution has been completed, there is a volume of at least 5.0 cm³ for each concentration prepared.

Assume that the filtrate **F1** obtained is considered pure pineapple juice.

- (ii) Complete Table 1.1 to show how you will make the concentrations of pineapple bromelain solutions **F2, F3, F4** and **F5**.

Table 1.1

	pineapple bromelain solution				
	F1	F2	F3	F4	F5
percentage concentration of pineapple bromelain solution	100	50.0	25.0	12.5	6.25
percentage concentration of pineapple bromelain solution to be diluted		100	50.0	25.0	12.5
volume of pineapple bromelain solution to be diluted/ cm ³		5.0	5.0	5.0	5.0
volume of distilled water W to make the dilution/ cm ³		5.0	5.0	5.0	5.0

[3]

1. Correct **percentage concentrations** of pineapple bromelain solution (**3 sf**)
 2. Correct **percentage concentrations** of pineapple bromelain solution to be diluted (**3 sf**)
 3. Correct **volumes** of pineapple **bromelain solution** and **W** (**1 dp**)
- 17 Prepare pineapple bromelain solutions **F2, F3, F4** and **F5** in the plastic containers provided, as shown in Table 1.1.
- 18 Once the gelatin is set, label the different boiling tubes as **F1, F2, F3, F4** and **F5**. Place the labelled boiling tubes of gelatin on the test-tubes rack.
- 19 Add in 4.0 cm³ of pineapple bromelain solution to each of the five tubes, **F1, F2, F3, F4** and **F5**, respectively. Start timing immediately.
- 20 At the end of 10 minutes, pour the liquified gelatin with the pineapple bromelain solution into a measuring cylinder carefully and measure the volume collected.

21

(iii) Record your results in an appropriate table.

Percentage concentration of bromelain solution	Volume of liquified gelatin collected / cm ³
100	4.5
50.0	4.3
25.0	4.1
12.5	4.0
6.25	4.0

1. Results presented in a **proper table drawn with ruled lines**
2. Correct **headings with units: Percentage concentration of bromelain solution and Volume of liquified gelatin collected / cm³**
3. Results for **all** percentage concentrations stated in (iii) recorded
4. Correct **precision of data** – volume to **1 dp** and percentage concentrations to **3 sf** [4]

Trend is not marked

(iv) One source of error in the method is the difficulty in maintaining the boiling tubes upright in the ice-bath during the cooling period.

State **two other** significant sources of error in this investigation **and** suggest how each of these errors can be improved.

1. State: **Temperature of set up** was **not controlled** throughout the experiment/ temperature of gel was low at the start of the reaction → enzyme inactivated → low rate of reaction
2. Suggestion: Use a **thermostatically-controlled water bath**.
3. When pouring the liquid gelatin into the measuring cylinder, **small pieces of gelatin may drop into the cylinder**, causing inaccurate volumes to be recorded.
4. Use a **sieve** during the transfer of liquid gelatin, so that only liquid gelatin is collected in the measuring cylinder (*reject filter paper which absorbs liquid*)
5. Unable to **standardise the duration** of experiment
6. Perform **each reaction individually**/ stagger the start of each reaction at a **fixed time interval** eg 1 minute [4]

(v) Suggest a suitable control experiment to show that bromelain is the cause of liquification of gelatin.

1. Replace the bromelain solution with **equal volume (or stated volume of 4 cm³) of boiled and cooled bromelain solution and subject control setup to the same experimental conditions or variables** [1]

- (b) Pineapples are sweet as they contain a large amount of reducing sugars such as glucose and fructose. A fruit seller claimed that a new variety of pineapple, MD, is the sweetest among other varieties such as Red Spanish.

You are provided with:

- pineapple juice from MD variety, in a container labelled **J1**
- pineapple juice from Red Spanish variety, in a container labelled **K**
- Benedict's solution, in a container labelled **Benedict's solution**.

You are required to:

- carry out reducing sugar test on pineapple juices **J1** and **K**
- use the results to determine which pineapple juice, **J1** or **K**, is sweeter.

Benedict's solution is harmful. Suitable eye protection should be worn. If Benedict's solution come into contact with your skin, wash off immediately under cold water.

Use the beaker or container labelled **hot water** to collect approximately 400 cm^3 of hot water from where it is provided in the laboratory.

Read steps 1- 9.

Proceed as follows.

- 1 Set up a water-bath using the hot water provided and the beaker labelled **water-bath**. Heat the water to boiling, ready for step 6.

To test for reducing sugar:

- 2 Put 2.0 cm^3 of **J1** into an appropriately labelled test-tube.
- 3 Put 2.0 cm^3 of Benedict's solution into the same test-tube.
- 4 Shake gently to mix the contents.
- 5 Repeat steps 2 - 4 for **K**.
- 6 Place the two test-tubes in the boiling water-bath. Start timing immediately.
- 7 After 2 minutes, carefully remove the tubes from the boiling water-bath and place them in a test-tube rack.
- 8 Make sure that the Bunsen burner is switched off.
- 9 Record your observations of the contents of the test-tubes.

- (i) Complete Table 1.2 by recording your results.

Table 1.2

pineapple juice	observations of contents of test-tubes
J1	Accept colour (red, brick red, orange-red) reject blue, blue-green, green, yellow
K	Accept colour (red, brick red, orange-red) reject blue, blue-green, green, yellow

[1]

- (ii) Use your results to determine which sample of pineapple, **J1** or **K**, is sweeter.

pineapple juice - based on students' observations

[1]

- (c) Other than reducing sugars, pineapples also contain large quantities of ascorbic acid (vitamin C). Ascorbic acid is water-soluble and can pass through any selectively permeable membrane, such as a Visking tubing.

A student wanted to investigate the diffusion of ascorbic acid from pineapple extract **P** across a Visking tubing. Extract **P** was added into the Visking tubing. The ends of the Visking tubing were tied to form a bag, which was then placed in a boiling tube with distilled water.

To determine the concentration of ascorbic acid in a solution, the student used an indicator DCPIP. DCPIP reacts with ascorbic acid in a sample and becomes colourless, as shown in Fig.1.1. The higher the volume of DCPIP added to reach end-point, the higher the concentration of ascorbic acid in the solution.

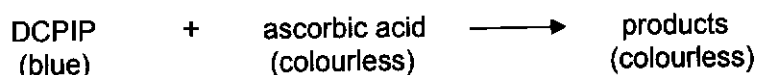


Fig. 1.1

The student performed some preliminary tests and found that DCPIP should be added one drop at a time using a syringe.

Design an experiment to investigate the rate (in cm^3 per min) at which ascorbic acid from pineapple extract **P** diffuses into the water surrounding a Visking tubing over a period of 10 minutes.

In your plan you must use:

- DCPIP indicator
- syringe
- stopwatch.

Assume you are provided with a Visking tubing containing 6.0 cm^3 of pineapple extract **P** in a beaker containing a fixed volume of distilled water. **You do not need to include details of how to set up the Visking tubing.**

You may select from the following apparatus and plan to use appropriate additional apparatus:

- normal laboratory glassware, e.g. test-tubes, beakers, glass rods, etc.

Your plan should:

- have a clear and helpful structure such that the method you use is able to be repeated by anyone reading it
- be illustrated by relevant diagrams, if necessary
- identify variables you will need to control
- identify the colour of solution when the end-point is reached
- use the correct technical and scientific terms
- include layout of results tables and graphs with clear headings and labels.

You can consider all steps in the procedure to be low risk and there is therefore no need to include reference to any safety measures in your plan.

For students' reference, no marks awarded

[V: Variables with units stated];

Independent variable: Time interval at which water sample is taken out from boiling tube /min (2, 4, 6, 8 10 / minutes)

Dependent variable: Volume of DCPIP to reach end point /cm³

VC: Variables to be kept constant [1 mark each, max 2]:

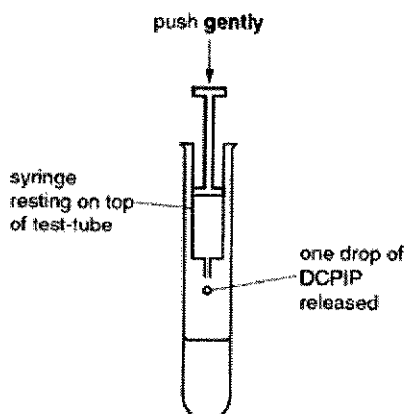
1. Volume of water removed for testing – Using a 5cm³ syringe to remove a **fixed volume of water / sample** (i.e. 3cm³) for testing;
2. Volume of DCPIP used i.e. , 5cm³ of DCPIP added using a syringe, accept **any volume less than 5cm³** since a 5cm³ syringe is used, *AVP depends on the syringes students chose to use*;
3. **Incubation temperature of Visking tubing** in beaker of distilled water, maintained in **thermostatically controlled water bath**

[Procedure 1: Correct description of extracting water sample for testing – 1 mark each]

1. Immediately **start timing** using the **stopwatch** and **remove the first sample of water after 2 minutes**.
2. Using a **syringe**, transfer **3cm³ of this water sample** (accept any volume less than 5cm³) into a test-tube.

[Procedure 2: Correct procedure + description of determination of endpoint – 1 mark each]

3. Fill a **syringe** with **5 cm³ of DCPIP**. (award only once), volume used should be the same as VC MP2
4. Wipe off any drops of DCPIP from the outside of the syringe with a paper towel.
5. Add one drop of DCPIP to the mixture in the test-tube. **Mix gently** and **continue adding drops to observe colour change**, one at a time/ accept idea of **doing titration**;
6. until the **blue colour remains/ (does not disappear)**, which is the **end-point**



[Data: Measurement and manipulation of results – 1 mark each]

7. Record the **volume of DCPIP/ calculating volume of DCPIP (subtracting final from initial volume, recorded by reading off the measuring cylinder) needed to reach the endpoint**. (reject number of drops of DCPIP)
8. Repeat steps 4 -9 using samples taken from the **water surrounding the Visking tubing** at the **4min, 6min, 8min and 10min intervals**.

[Calculating the rate of diffusion – 1 mark]

9. Determine the **rate of diffusion** (in cm³ per minute) by calculating the **gradient** of the graph with x axis (time interval) and y axis (volume of DCPIP)

10. Volume of DCPIP is **proportional** to concentration of ascorbic acid in sample of water taken out.

[R & R: Repeats and replicates – 1 mark each]

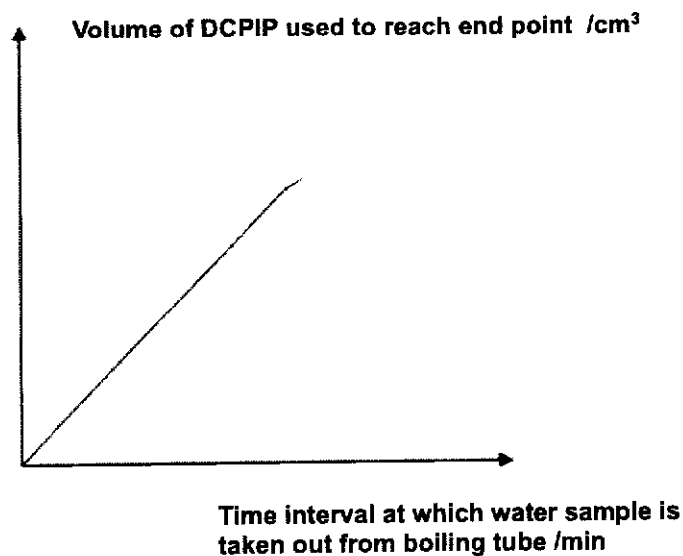
11. Perform **at least 2 more replicates** for each time interval and calculate the **average volume of DCPIP**, to ensure **reliability and reduce errors**.
 12. **Repeat** the whole experiment **two more times** using freshly prepared reagents and apparatus, to ensure **reproducibility**.

[Table of results – 1 mark]

Time interval at which water sample is taken out from boiling tube /min	Volume of DCPIP used to reach end point /cm ³
2	
4	
6	
8	
10	

[8]

[Graph – 1 mark] Accept graph plateaus off



- VC – 2 marks max
 P1 + P2 – 3 marks max
 Data – 3 marks max
 R & R – 1 mark max
 Results – 1 mark
 Graph – 1 mark
 Diagram – accept only when well-labelled – 1 mark

- (d) Ascorbic acid is known to have antimicrobial properties. A scientist carried out an investigation to determine the effect of ascorbic acid on the growth of a species of Bacterium, *Bacillus subtilis*.

The growth of bacteria was investigated by measuring the mass of the bacteria when grown on agar containing different concentrations of ascorbic acid.

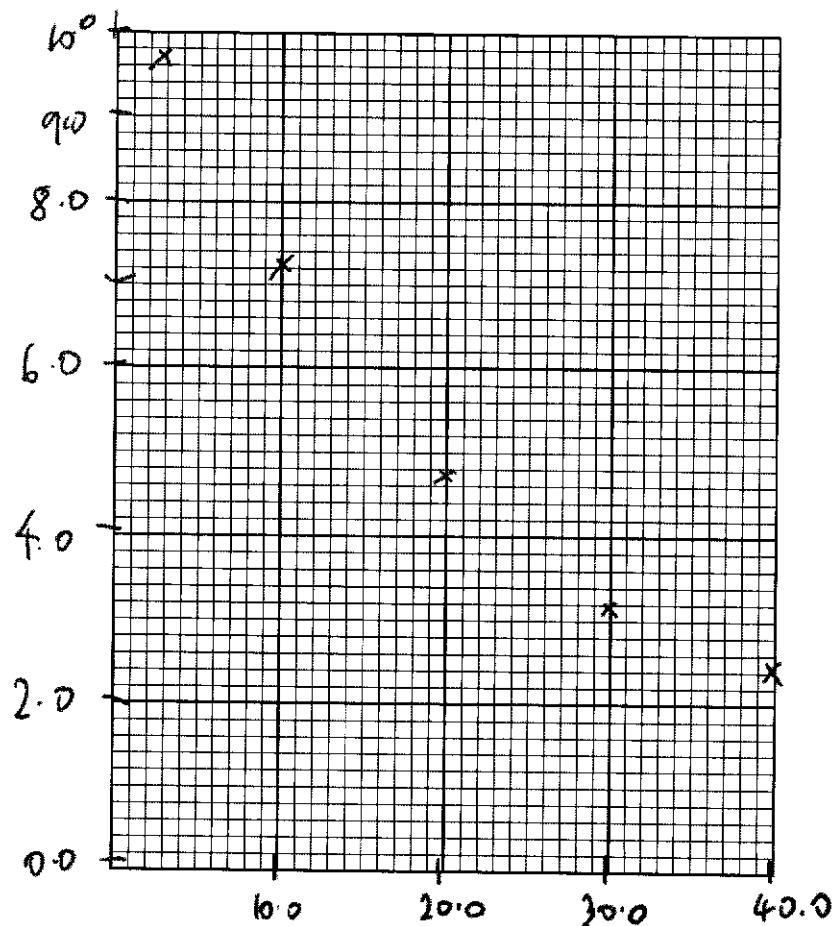
All other variables were kept constant.

The results are shown in Table 1.3.

Table 1.3

ascorbic acid concentration / mM	mass of <i>Bacillus subtilis</i> / mg
2.5	9.7
10.0	7.2
20.0	4.7
30.0	3.1
40.0	2.4

- (i) Plot a graph of the data shown in Table 1.3 on the grid provided.



- Correct axes titles labelled
 - x-axis – ascorbic acid concentration / mM and
 - y axis – mass of *B. subtilis* / mg
- Correct plotting of all five points using small crosses or dots in circles;

[4]

3. Appropriate scale and axes intervals labelled

- Appropriate scale that covers at least $\frac{1}{2}$ of the grid;
- **Axes intervals labelled at least every 10 squares. Correct d.p** following values in table
 - x axis – 10 mM every 10 squares
 - y axis – 2.0 mg for every 10 squares

4. Best fit graph

Clean, thin line drawn from **point-to-point, must pass through all 5 plotted points using RULER, or best-fit curve; no extrapolation beyond plotted points**

(ii) Suggest the effect of ascorbic acid on bacteria cells.

1. Describe and quote data;
Any 1 below
2. Acidic pH **denature enzymes/proteins** involved in **bacteria cell division/binary fission/growth**;
3. Extreme pH changes can affect the proton gradient across the bacterial cell membrane, disrupting ATP synthesis;
4. inhibit enzymes involved in bacterial metabolism/any named cellular processes/
eg DNA replication, protein synthesis

[2]

[Total: 29]

- 2 (a) Fig. 2.1 is a photomicrograph of a stained transverse section through a leaf of a pineapple plant (*Ananas comosus*).

You are not expected to be familiar with this specimen.

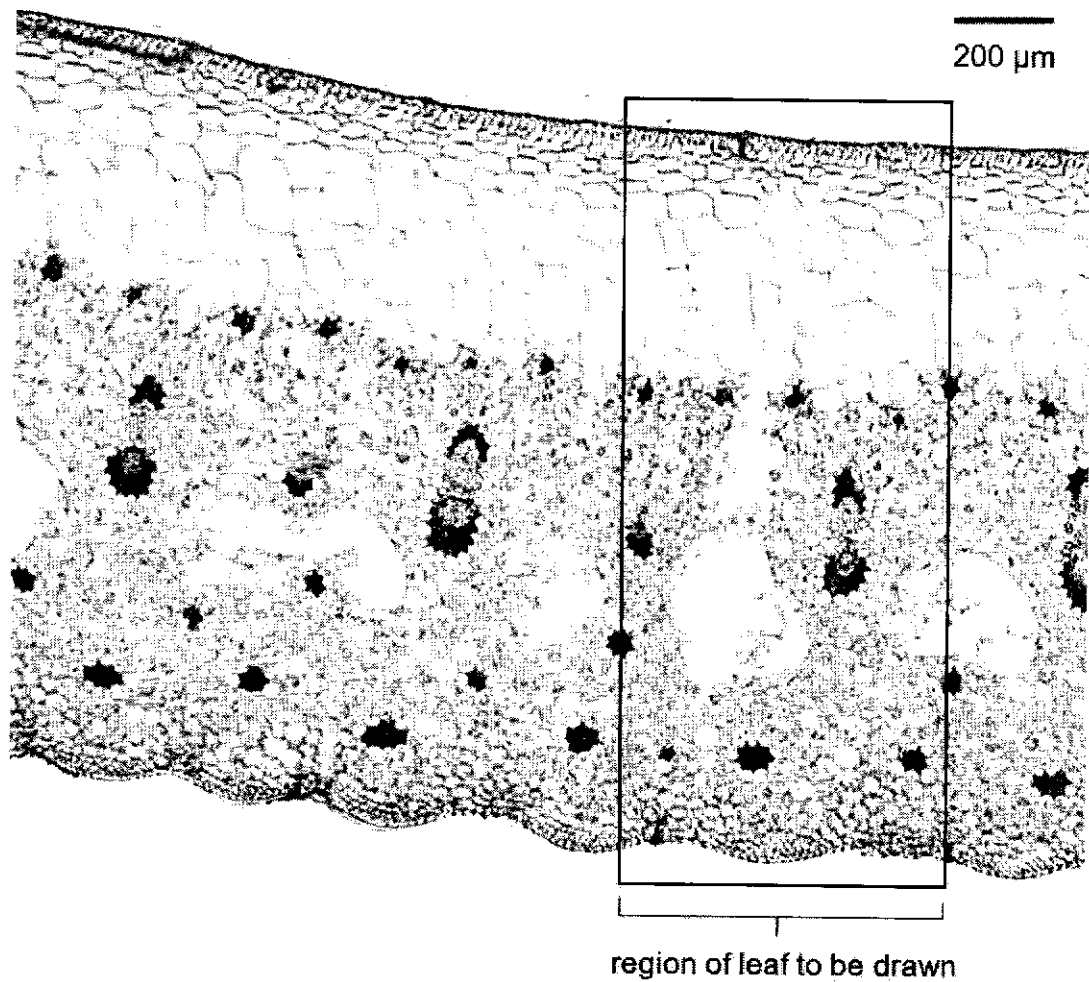


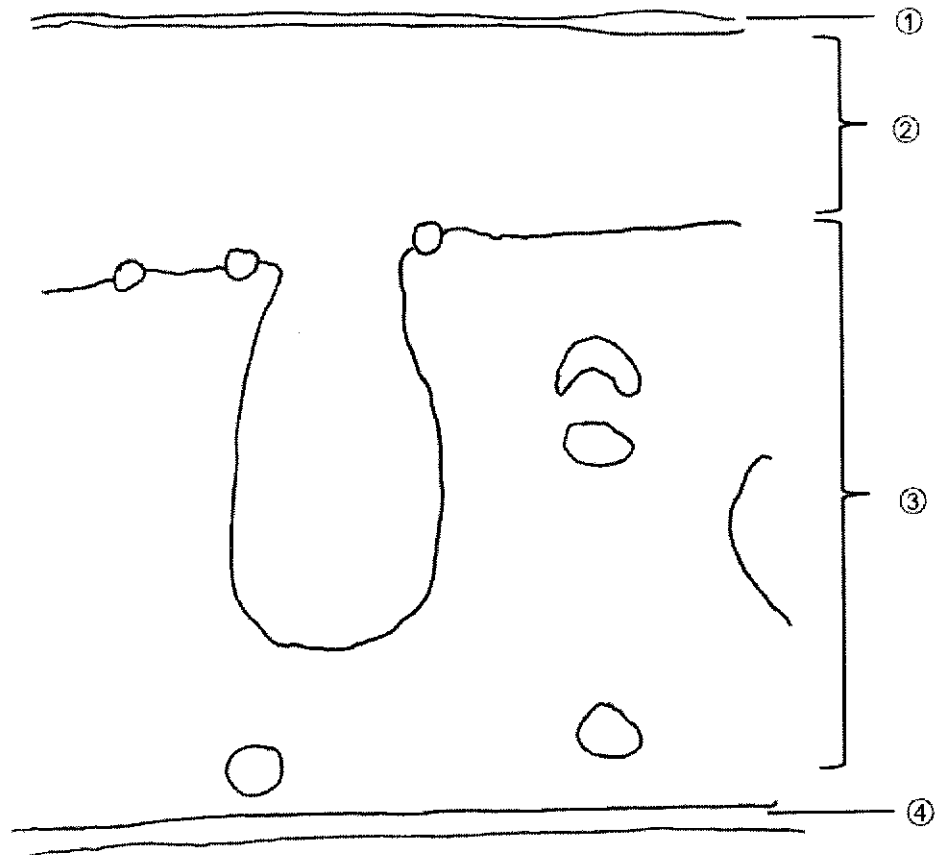
Fig. 2.1

- (i) Draw a plan diagram of the region of the leaf indicated by the box on Fig. 2.1.

A plan diagram shows the arrangement of different tissues. Your drawing should show the correct shapes and proportions of different tissues.

No cells should be drawn.

Labels are **not** required.



PDO

- No cells + clear continuous lines + no side lines;
- Correct size of plan drawing + no labels;
Width more than 7 cm
Length more than 6 cm

MMO

- Correct arrangement of tissues + position of air space (ignore shape);
- Correct shape of large air space and vascular bundles (accept circles or spiky shape);

[4]

(ii) You can assume that the actual length of the bar in Fig. 2.1 is 200 μm .

Use this information to calculate the magnification of your drawing in (a) (i).

Show all the steps in your calculation.

- Determine actual length of sample + indication on Fig. 2.1 (can use either length or width)
- Correct conversion to same unit as length of scale bar (μm) + calculation of magnification in whole number;

magnification = x..... [2]

(b) Pineapple plant (*Ananas comosus*) grows under strong sunlight and has one consistent type of leaves. However, a student noticed that the leaves on a different plant species growing close to a wall had two types of leaves.

The leaves next to the wall were in the shade while the leaves on the side away from the wall were exposed to the sun. The shape of the two types of leaves and the length of the internodes on the stem also looked different and are shown in Fig. 2.2 and Fig. 2.3 respectively.

The student decided to investigate these differences by measuring some features of 30 leaves and internodes from each side of the plant.

Fig. 2.2 shows the leaf shape

Fig. 2.3 shows an internode

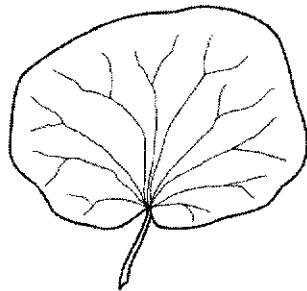


Fig. 2.2

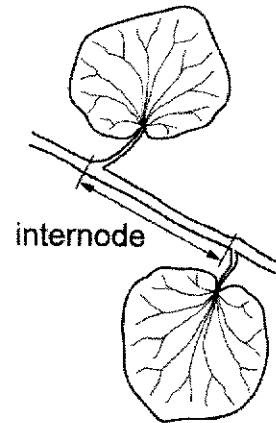


Fig 2.3

Table 2.1 shows the student's results, including the standard deviation.

Table 2.1

	shaded leaves	exposed leaves
mean internode length / mm	23 \pm 4	15 \pm 3
mean surface area of leaves / mm ²	2750 \pm 12	1800 \pm 15
mean dry mass of leaves / mg	50 \pm 8	60 \pm 10
mean leaf surface area : leaf mass ratio	55 \pm 9	30 \pm 6

- (i) Describe how the student obtained the independent variable being investigated.
- Differences in light exposure of the two types of leaves (in terms of intensity or duration)/ leaves under different light intensity or exposure (*do not allow light unqualified or position in shade / sun*)
 - Systematic way of obtaining the leaves e.g. 3rd leaf from the apex / different heights / all from the same height / equal light exposure for equal duration
 - 30 leaves for each light intensity and 30/15 internodes (1 internode between 2 leaves) [2]
- (ii) Complete Table 2.2 to describe how the student could measure the following variables in the investigation.

Table 2.2

variable	description of how the variable could be measured
surface area of leaf	<p>method of measuring surface area;</p> <ul style="list-style-type: none"> • e.g. draw round each leaf on grid or use transparent grid over leaf / measure diameter(s) of leaf using ruler • count squares / use formula πr^2 (because the leaves is circular in shape) • both sides needed to get total surface area;
dry mass of leaves	<ul style="list-style-type: none"> • e.g. digital balance / weighing scales to weigh • e.g. sample leaves dried in oven/ dehydrator <u>until mass constant</u> (accept under the sun)

[4]

- (iii) Explain why the mean surface area of the shaded leaves is larger than that of the exposed leaves.
- (mean surface area of the shaded leaves is larger) because more surface area to pack for mesophyll cells, thus more chloroplasts
 - The larger surface area helps shaded leaves maximize light absorption / capture more light in low-light conditions.
 - (In contrast, leaves exposed to direct sunlight are often smaller, smaller surface area) to prevent water loss and reduces the risk of damage from excessive light. [2]

- (c) The student carried out *t*-tests for leaf surface area: leaf mass ratio and for internode length.

The formula for *t*-test is

$$t = \frac{|\bar{x}_1 - \bar{x}_2|}{\sqrt{\left(\frac{s_1^2}{n_1} + \frac{s_2^2}{n_2}\right)}}$$

key to symbols

s = standard deviation
 \bar{x} = mean
 n = sample size (number of observations)

- (i) Complete the calculation to find the value of *t* for the internode length.

Show your working.

$$t = \frac{23 - 15}{\sqrt{\frac{4^2}{30} + \frac{3^2}{30}}} = \frac{8}{0.9} = 8.9;$$

ignore any working in the answer
 allow 9 / 8.89 and 8.88

t = [3]

Table 2.3 shows the critical values at *p* = 0.05 for the *t*-test.

Table 2.3

degrees of freedom	18	20	21	22	23	24	25	26	27	28	29	30	40	60	∞
Critical value	2.10	2.09	2.08	2.07	2.06	2.06	2.06	2.06	2.05	2.05	2.04	2.04	2.02	2.00	1.96

- (ii) The number of degrees of freedom is 58.

State how the number of degrees of freedom was calculated.
 total number of measurements – 1 for each set of measurement /
 (30 – 1) + (30 – 1) = 58

$$2n - 2 / (n - 1) + (n - 1) \\ 60 - 2 = 58$$

[1]

- Record the magnification of the objective lens you used when measuring the length of the vascular bundles with the eyepiece graticule.

magnification = x [2]
Accept x10/ x40 (no marks for this segment)

- (ii) Calculate the actual length of the two vascular bundles.

Show **all** the steps in your calculation, including the appropriate units.

- 1m for eyepiece calibration
- 1m to multiply by the calibration factor
(X 10) 1 eyepiece is 10 μm / (X 40) 1 eyepiece is 2.5 μm
- 1m for correct answer for both P and Q

actual length of small vascular bundle (P) μm

actual length of large vascular bundle (Q) μm

[3]

- (iii) Calculate the percentage difference in length between small vascular bundle and large vascular bundle.

Show your working and give your answer to **two** significant figures.

- shows the length of Q minus the length of P divided by the length of Q multiplied by 100/ accept divide by P also;
- records answer to **two** significant figures ;

percentage difference in length =

[2]

[Total: 7]

