

MARK SCHEME for the May/June 2014 series

0610 BIOLOGY

0610/53

Paper 5 (Practical Test), maximum raw mark 40

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes should be read in conjunction with the question paper and the Principal Examiner Report for Teachers.

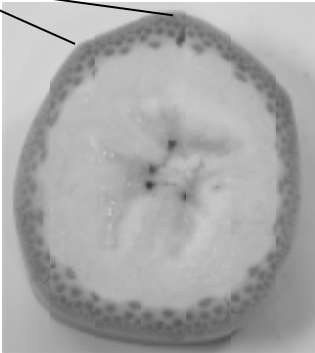
Cambridge will not enter into discussions about these mark schemes.

Cambridge is publishing the mark schemes for the May/June 2014 series for most IGCSE, GCE Advanced Level and Advanced Subsidiary Level components and some Ordinary Level components.

| | | | |
|---------------|------------------------------|-----------------|--------------|
| Page 2 | Mark Scheme | Syllabus | Paper |
| | IGCSE – May/June 2014 | 0610 | 53 |

| | Mark Scheme | Mark | Guidance |
|----------------|--|-------------|-----------------|
| 1 (a) | Candidates have filled in temperatures cold no higher than 5°C, warm no higher than 20°C, hot no higher than 50°C ; each column is completed with a colour in all the spaces ;;; results are in expected sequence – coldest beaker is slowest ; hot beaker is fastest ; | [6] | |
| (b) (i) | lipase works best in alkaline conditions/provides suitable pH for lipase ; | [1] | |
| (ii) | idea that both tubes reach the experimental temperature ; | [1] | |
| (iii) | fatty acids produced by the breakdown of fat ; (acids) lower pH (causing colour to change); | [2] | |
| (iv) | stays blue/no colour change ; enzyme doesn't react /denatured/AW ; | [2] | |
| (c) | 2 × 2 of: V : enzyme concentration ; C : same source/concentration of enzyme/lipase used in all tubes ; V : substrate concentration ; C : same source of milk/same type of milk/or named type ; V : indicator ; C : same concentration/volume added/comparison of colour with chart or meter; V : timing length of reaction; C : minute intervals precisely using timing device; | [4] | |

| | | | |
|--------|-----------------------|----------|-------|
| Page 3 | Mark Scheme | Syllabus | Paper |
| | IGCSE – May/June 2014 | 0610 | 53 |

| | | | |
|-----------|--|-------------|---|
| (d) | idea of more temperatures / a bigger range of temperatures ; idea of smaller / uniform intervals between the temperatures ; | max [2] | |
| | | [Total: 18] | |
| 2 (a) (i) | O (utline) – single clear lines with no shading; S (ize) – occupies at least half of the space provided ; D (etail) 2 of:- [1] shape approximately circular with a least two ‘corners’; [2] 3 layers shown and relative thickness of layers shown with an irregular central region ; L (abel) –[where seeds form] label in central zone ; | [5] | ‘corners’  |
| (ii) | measurement recorded for specimen ; line drawn on drawing and measurement recorded ; | [2] | |
| (iii) | diameter of specimen in Fig. 2.1 ; magnification shown correctly ; | [2] | |
| (b) (i) | blue black in middle layer ; brown in skin / central region ; | [2] | |
| (ii) | in the middle layer of the banana ; | [1] | |

| | | | |
|---------------|------------------------------|-----------------|--------------|
| Page 4 | Mark Scheme | Syllabus | Paper |
| | IGCSE – May/June 2014 | 0610 | 53 |

| | | | |
|----------------|--|--------------------|--|
| (c) (i) | <p>A(xes) – labelled with units and suitable even scale ;</p> <p>S(ize) – occupies at least half the grid ;</p> <p>P(lot) – all points plotted accurately $\pm \frac{1}{2}$ square ;</p> <p>B(ars) – have an equal gap between each component ;</p> | [4] | |
| (ii) | <p>$22.25 + 0.25 + 2.00 + 2.50 = 27$;</p> <p>$100 - 27$ (ecf) = 73 (ecf) ;</p> | [2] | |
| (d) (i) | <p>$\frac{30}{5}$;</p> <p>= (\times) 6/6 times ;</p> | [2] | |
| (ii) | the starch has been broken down to (reducing) sugar ; | [1] | |
| (iii) | colour / taste / smell ; | max [1] | |
| | | [Total: 23] | |