

## **Cambridge International Examinations**

Cambridge International General Certificate of Secondary Education

BIOLOGY Paper 6 Alternative to Practical  Ma	0610/63 y/June 2017
CENTRE NUMBER CANDIDATE NUMBER	
CANDIDATE NAME	

## **READ THESE INSTRUCTIONS FIRST**

No Additional Materials are required.

Candidates answer on the Question Paper.

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.

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





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.

A student set up the apparatus as shown in Fig. 1.1 to determine the vitamin C content of three different vegetable juice extracts; **P**, **Q** and **R**.

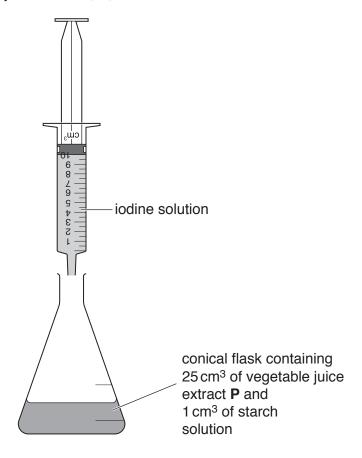


Fig. 1.1

- Step 1 A conical flask was labelled **P**.
- Step 2 25 cm<sup>3</sup> of vegetable juice extract **P** was added to conical flask **P**.
- Step 3 1 cm<sup>3</sup> of starch solution was added to conical flask **P** and mixed well using a glass rod.
- Step 4 A 10 cm<sup>3</sup> syringe was filled with iodine solution.
- Step 5 One drop of the iodine solution was added to conical flask **P** and mixed for 5 seconds using the glass rod.
- Step 6 Step 5 was repeated, adding one drop at a time, until the solution in conical flask **P** remained blue-black.
- Step 7 Steps 1 to 6 were repeated for the other two vegetable juice extracts; Q and R.

Fig. 1.2 shows the volume of iodine solution that was left in each syringe at the end of the investigation. Each syringe contained 10 cm<sup>3</sup> of iodine solution at the start of the investigation.

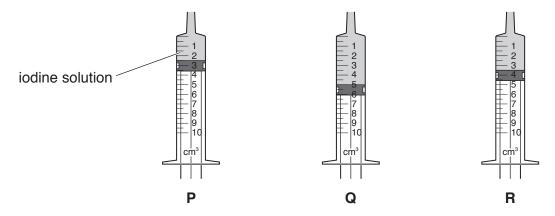


Fig. 1.2

(a) Use Fig. 1.2 to calculate the volume of iodine solution **used** in **P**, **Q** and **R**.

Prepare a table and record these results in your table.

(b)	Explain why the starch solution was added to the vegetable juice extracts.	
(c)	State <b>two</b> variables that should be kept constant in this investigation.	
	1	
	2	 [2]

[3]

(d)	Identify <b>two</b> 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 cm<sup>3</sup> 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 <sup>3</sup>	volume of distilled water added /cm <sup>3</sup>	final volume /cm <sup>3</sup>	vitamin C content in the final solution /mg	
K	50.00	0.00	50.00	500.0	
L	25.00		50.00	250.0	
M	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. 1.3 shows their results.

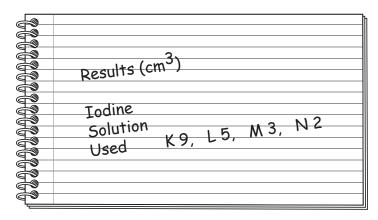
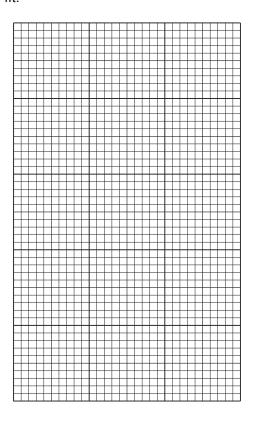


Fig. 1.3

(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. 1.3.

Add a line of best fit.



[4]

(iii) Students were given vegetable juice extract **T**. The extract needed 7 cm<sup>3</sup> of iodine solution to change it to a blue-black colour.

Use the graph to estimate the vitamin C content of vegetable juice extract **T**.

On the graph show how you estimated the vitamin C content.

vitamin C content of T ..... mg

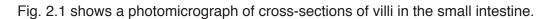
**(f)** 

The vitamin C in vegetables breaks down when they are cooked at high temperatures.
Plan an investigation to determine the effect of temperature on the vitamin C content of vegetables.
[6

[Total: 25]

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



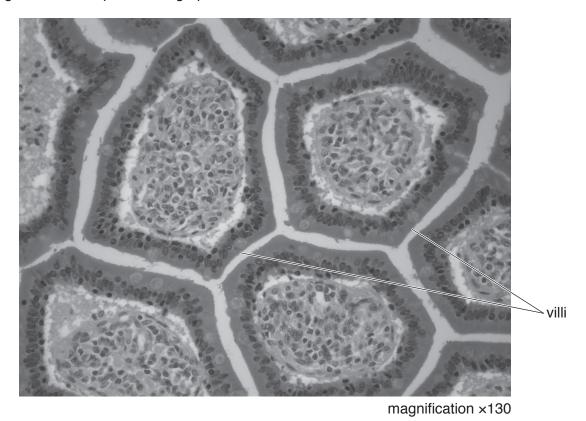


Fig. 2.1

(a) Make a large drawing of the two labelled villi shown in Fig. 2.1.

Do not draw individual cells.

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

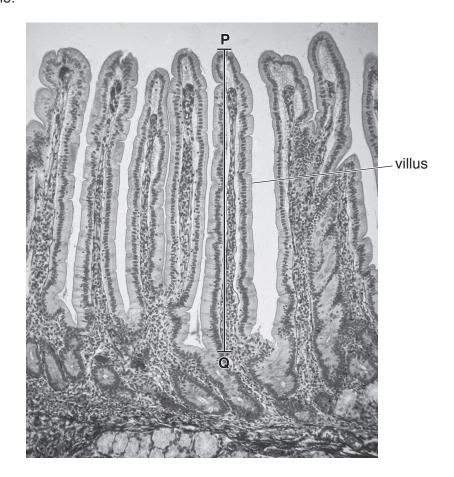


Fig. 2.2

(i)	The actual length of <b>PQ</b> on 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.

......ro1

	(ii)		two ways in whi	ch the pho	tomicrograp	oh in Fig. 2	2.2 is differ	ent from the
		1						
		2						
(0)	Dia	action of c	starch occurs in the	emall intest	ino			[2]
(c)								
	A st	udent inve	estigated the effect	of temperati	ure on the d	igestion of	starch by an	nylase.
			set up three tubes lution. The student					
				Table 2	.1			
				rate	e of reaction	/arbitrary u	inits	
		tube	temperature/°C	trial 1	trial 2	trial 3	average	
		A	10	2	6	1		
		В	20	8	9	10		
		С	30	12	10	11		
	(i)	Calculate	e the average rate o	f reaction fo	or each tube	. Write vou	r answers in	Table 2.1.
	( )		r working.			,,,,,		
		opace io	i working.					
								[1]
	(ii)	-	ne optimum tempera or your choice.	ature for the	digestion o	f starch in th	nis experime	ent <b>and</b> give a
		optimum	temperature					
		reason						
								[2]

(111)	The student decided that the result collected for tube A during trial 2 was anomalous.	
	Suggest a reason for their decision.	
		[1]
(iv)	The independent variable is the variable that is changed in an investigation. dependent variable is the variable that is measured in an investigation.	The
	Identify the independent and dependent variables in this investigation.	
	independent variable	
	dependent variable	
		[2]

[Total: 15]

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