

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS General Certificate of Education Ordinary Level

CANDIDATE NAME			
CENTRE NUMBER	CANDIDATE NUMBER		

624173242

BIOLOGY 5090/31

Paper 3 Practical Test May/June 2011

1 hour 15 minutes

Candidates answer on the Question Paper.

Additional Materials: As specified in the Confidential Instructions.

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 ink.

You may use a soft pencil for any diagrams, graphs or rough working.

Do not use red ink, staples, paper clips, highlighters, glue or correction fluid.

DO NOT WRITE IN ANY BARCODES.

Answer all questions.

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.

For Examiner's Use		
1		
2		
3		
Total		

This document consists of 8 printed pages.



[Turn over

Read through the whole question before starting.

For Examiner's Use

Do not taste the fruit sections provided.

(a) (i	Describe how you would carry out a test for reducing sugars using Benedict's solution and the results you would expect if reducing sugars were present.
	[3]
You a	re provided with a solution labelled S1 .
(ii) Carry out the test you have described on a sample of S1 and record what you conclude about the solution.
	[1]
You a	re provided with some potato tissue covered in polythene.
• F	emove the polythene.
	tut the potato tissue into small pieces and place these in a clean test-tube. dd some distilled water and shake the test-tube.
(iii	Carry out the test you described in (a)(i) on this mixture. State your result and conclusion.
	result
	conclusion[1]

You are provided with three dishes, each containing a similar piece of potato and a solution. Each potato strip was cut exactly 5.0 cm in length before being placed in the solution at least an hour before the start of the examination.

Dish A – contains S1 solution.

Dish **B** – contains half **S1** and half distilled water.

Dish **C** – contains distilled water.

- Remove the potato strip from dish A.
- Blot the strip carefully on a paper towel.

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(b) (i) Accurately measure the longest length of this potato strip and record the length in Table 1.1.

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[2]

[Total: 11]

- Repeat the procedure with the potato strips in dishes **B** and **C** and record their lengths in Table 1.1.
 - (ii) Calculate the change in length between the initial and your measured length and complete Table 1.1.

Table 1.1

	length of potato strip/cm		
	Α	В	С
initial length	5.0	5.0	5.0
measured length			
change in length			

(iii)	Describe and explain the changes in length.
	[4

2 The blue dye, DCPIP (dichlorophenolindolphenol) will lose its colour when vitamin C solution is added to it.

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- (a) (i) You are provided with a standard solution of vitamin C. You will need to determine the volume of this needed for the blue colour to disappear in a known volume of the blue dye.
- Put 10 cm³ of blue dye into a clean test-tube.
- Fill a clean syringe with the standard vitamin C solution and record this initial volume in Table 2.1.
- Keep the end of the syringe near to the surface of the blue dye in the test-tube and take care not to shake the test-tube. Add the standard vitamin C solution **drop by drop** until the colour of the blue dye disappears.
- Record in Table 2.1 the volume of the standard vitamin C solution remaining in the syringe as the final volume.
- Repeat the procedure twice more.

Table 2.1

	volume of vitamin C solution/cm ³			
	1 st reading	2 nd reading	3 rd reading	
initial volume				
final volume				
volume used to make the blue colour disappear.				

[3]

(ii)	Subtract the final volumes from the initial volumes to calculate the volume of standard vitamin C solution needed to make the blue colour of the dye disappear then complete Table 2.1.
(iii)	Explain why readings were taken three times.
	[1
(iv)	Calculate the mean volume of standard vitamin C solution needed to make the blue colour of the blue dye disappear.
	[1

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You will now test the fruit juice, **S2** to compare its vitamin C content within the standard vitamin C.

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(b) (i) Repeat the procedure in (a)(i) with S2 instead of the standard vitamin C solution. Record your results in Table 2.2.

Table 2.2

	volume of S2 /cm ³			
	1 st reading	2 nd reading	3 rd reading	
initial volume				
final volume				
volume of S2 used to make the blue colour disappear				

[3]

- (ii) Subtract the final volumes from the initial volumes to calculate the volume of fruit juice **S2** needed to make the blue colour of the dye disappear, then complete Table 2.2.
- (iii) Calculate the mean volume of fruit juice, **S2** needed to make the blue colour of the dye disappear.

	[1]
--	-----

(iv) State which solution, the standard vitamin C solution or the fruit juice **S2** has the higher vitamin C content.

[1]

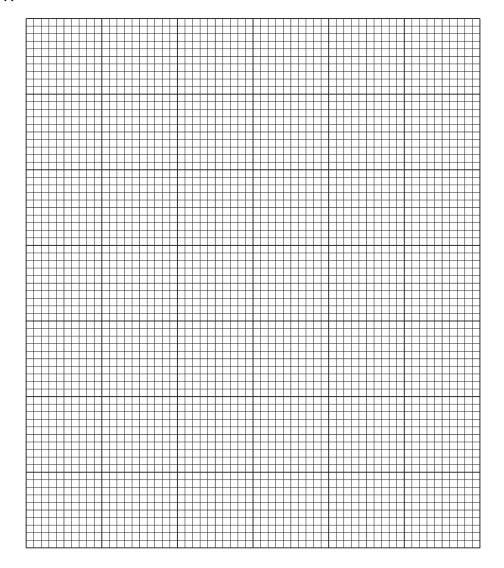
Some students investigated the vitamin C content of 100 g of each of six different fruits. Their results are shown in Table 2.3.

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Table 2.3

fruit	kakadu plum	camu camu	gojiberry	blackcurrant	kiwifruit	orange
vitamin C/mg per 100 g	3100	2800	2500	200	90	50

(c) (i) Draw a bar chart of the vitamin C content of the fruits in Table 2.3.



[4]

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	(ii)	Calculate how many times greater the vitamin C content of 100 g of kakadu plum is than that of 100 g of an orange. Show your working.
		[1]
Fre	sh fr	uit and vegetables contain the highest levels of vitamin C.
(d)		scribe how you would investigate how the length of time oranges are stored affects r vitamin C content.
		[5]
(e)	Exp	plain why humans need vitamin C in their diet.
` ,		·
		[1]
		[Total: 23]

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For

S3 is a preserved specimen of an adult insect.

3

(a)	(i)	Make a large drawing of one back leg of this insect.	Examiner's Use
		[4]	
	(ii)	Calculate the ratio of the length of one front leg to the length of one back leg on specimen \$3.	
		length of front leg	
		length of back leg	
		ratio[2]	
		[Total: 6]	

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