## Mark scheme: Biological Molecules - PAG's

Qu	estion	Answer/Indicative content	Marks	Guidance
1		C√	1	
		Total	1	
2		С	1	
		Total	1	
3		D	1	
		Total	1	
4		A	1	
		Total	1	
5		<i>two from</i> add biuret / NaOH and CuSO <sub>4</sub> , solution / reagent to urine (1) observe colour change (from blue to purple) (1) compare with, control / blank (urine containing no protein) (1)	2	IGNORE biuret test unqualified.
		Total	2	
6		<i>idea that</i> more than one leaf should be tested √ in case the leaf used was atypical √ sucrose is a non-reducing sugar √ if method is intended to measure sucrose then boiling with HCl in necessary s other sugars / glucose, also present in leaf √ chlorophyll / other pigments, in leaf √ green / colour, of pigments will interfere with colorimetry results √ blue filter is the wrong type of filter / should have used red filter √	4 max	
		Total	4	

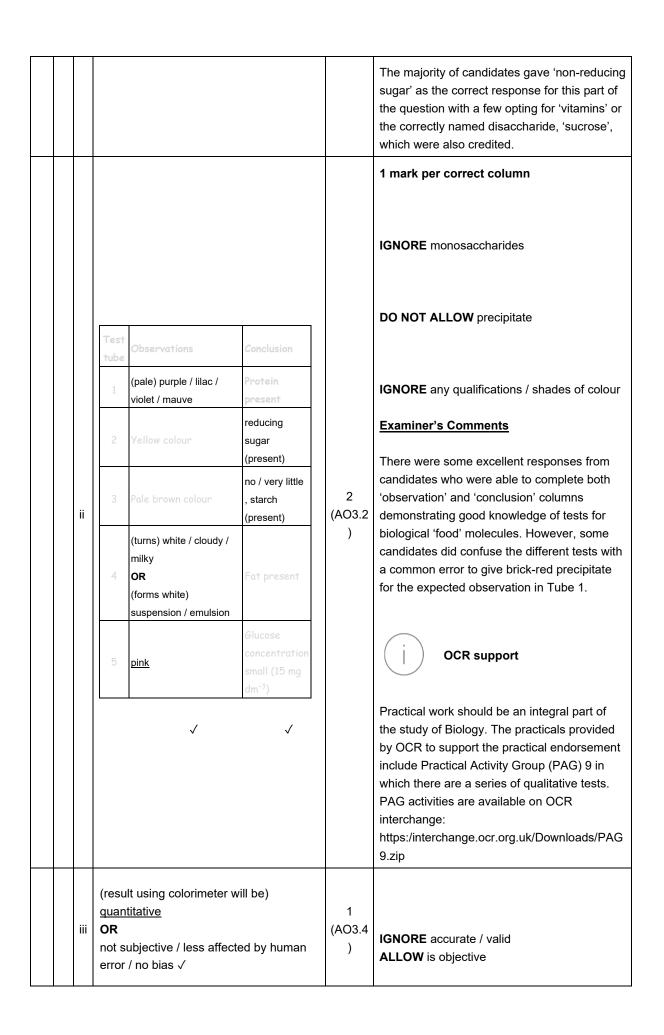
	1		[]		1
					<b>1 IGNORE</b> presence or absence of 0 at
					origin(s) unless either axis is deemed to have
					started above 0
					20 20 20
					10 acceptable 10 acceptable 10 not acceptable
					1.0 2.0 3.0 1.0 2.0 3.0 1.0 2.0 3.0
					0
					2
			1 appropriate scale chosen		
					x axis glucose concentration 1.0 2.0 3.0 4.0 5.0 6.0
			and x axis labelled glucose		(mmol dm <sup>-3</sup> )
			concentration (mmol dm <sup>-3</sup> )		y axis mean % absorbance 67 54 47 41 26 16
			and y axis labelled mean % absorbance		Centre of cross or dot within + or – half a
			$\checkmark$		small square
			2 points plotted correctly ✓		Centre of cross or dot within + or – half a
					small square one error in the plotted points
					ALLOW one error in the plotted points Points
					for glucose concs 1, 3, 5 &
					6 mmol dm <sup>-3</sup> should be in a straight line.
					Points for glucose concs 2, 3 & 4 mmol dm <sup>-3</sup> should be in a straight line with a
7	а	i		3 max	shallower gradient
					Note: A bar chart will only be able to access
					mp 2
					Examiner's Comments
					Few candidates scored all three marks. Those
					who failed to quote the y axis variable
					correctly as 'mean % absorbance', chose a
					scale that was too small for the available
					space or who used a non-linear scale were
					not awarded a mark. Point plotting was usually accurate and this mark was frequently
					awarded. As the data showed a calibration
			2 straight line of boot fit drown on symph		curve a line of best fit should have been
			3 straight line of best fit drawn on graph (not extending beyond the plot points) √		drawn. Many extrapolated their line of best fit
			(not onlying beyond the plot points) V		inappropriately. The following guidance can
					be found in the Mathematical Skills
					Handbook: 'Where the purpose of the graph is
					to present the data within the experimental
					range only (with the possibility for deriving
					predicted values through interpolation) no
					extrapolation is needed and the line should be
					confined to the range of the independent variable.'
		<u> </u>			

	ii	find the absorbance (of the juice using the colorimeter) $\checkmark$ (from the graph) find the concentration that corresponds to this absorbance $\checkmark$ follow the, absorbance value / value on y axis, across to, line of best fit / (calibration) curve, and then down to the, concentration / x axis $\checkmark$	2 max	ACCEPT vertical and horizontal for x and y Examiner's Comments Candidates may have been unfamiliar with the use of calibration curves or else struggled to describe their use in a logical, step-wise answer, as the quality of answers was often poor. Few candidates integrated the information across all of the question and realised that they would have to find the absorbance values of <b>A</b> , <b>B</b> and <b>C</b> using the colorimeter before locating these values on the <i>y</i> axis, ruling a line across to the line of best fit and reading down to the <i>x</i> axis value for concentration. Some scored the mark for the general idea that the curve could be used to find the concentration that corresponds to a particular absorbance. Weaker answers described how the glucose concentration would affect the absorbance without attempting to answer the question.
b	i	<ol> <li>taste the fruit juices to see how sweet they are ✓</li> <li>place a sample of each fruit juice in a biosensor and take the reading or test each fruit juice with, Benedict's / diastix / clinistix / (diagnostic) test strip and observe colour(s) ✓</li> <li>obtain rank order for, sweetness / fruit juice glucose concentration</li> </ol>	4 max	<ol> <li>could be in the context of different juices         <ul> <li>or a series of dilutions of the same juice (to give different glucose concentrations)</li> <li>or a series of glucose concentrations</li> </ul> </li> <li>ACCEPT semi-quantitative test for reducing sugar Benedict's tests on each fruit juice         <ul> <li>and weigh mass of precipitate formed for each juice perform</li> </ul> </li> <li>ACCEPT plausible way of determining glucose concentration         <ul> <li>e.g. relative density / specific gravity / mass change as a result of osmosis Benedict's – blue to red with increasing concentration diastix – green / blue to red or pink to (dark) purple</li> </ul></li></ol>

	<ol> <li>compare rank orders (of fruit juices) for sweetness and glucose concentration √</li> <li>how a variable was controlled during, taste / glucose concentration, test √</li> </ol>		<ul> <li>4. ACCEPT the use of a statistical test if rank orders for both are numerical</li> <li>5. e.g. use same, number of drops / volumes, of fruit juice cleanse palate between juices blind taste test / stated way to avoid bias tasted by a number of subjects (and results pooled) keep test strip in sample for same length of time add excess Benedict's heat for same length of time / at the same temperature (Benedict's only) filter precipitate in same way (semi-quantitative Benedict's only)</li> </ul>
			Examiner's Comments Most candidates showed good knowledge of the Benedict's test though there was some confusion over whether it tests for a reducing or non- reducing sugar. A mark was often scored for controlling a variable during the test such as the volume of juice or Benedict's solution, or the heating time or temperature. Fewer candidates went on to describe a taste test, either of different juices ( <b>A</b> , <b>B</b> and <b>C</b> ), or of dilutions of a juice or of a range of glucose concentrations. Answers that discussed taste tests tended to do well and often achieved both the method mark and the idea of ranking the results to give an order of sweetness. Some discussed tasting the juices but did not state 'to see how sweet they were'. The most insightful answers compared the rank order of sweetness with the rank order found with the Benedict's test.
ii	tasting is, subjective / (only) qualitative / not quantitative or hard to quantify sweetness or people may have different, judgement / opinion / taste buds √ colour judgement (in Benedict's) is subjective √	1 max	IGNORE accuracy / reliability ACCEPT ref to biased opinion

		(juice) may contain, sucrose / fructose / other (named) sugar / (artificial) sweetener √		ACCEPT sensible ref to acidity in juice masking sweetness IGNORE ref to 'other ingredients' unqualified Examiner's Comments Where candidates' train of thought had led them to discussing a taste test in the previous answer they almost always came up with a reason why the results might not support the hypothesis, due to different (non-glucose) sugars being present in the juice or other sweeteners or fruit acids affecting the perception of sweetness of the juice. The subjective nature of the taste test or of judging the final colour of the Benedict's test also scored a mark for many.
		Total	10	
8		<ul> <li>1 <u>zero</u> the colorimeter / set to <u>zero</u>]</li> <li>2 using <u>blank</u>]</li> <li>3 use red filter ]</li> <li>4 use known concentrations (of lactose)]</li> <li>5 (produce) serial / series, dilutions ]</li> <li>6 construct calibration curve ]</li> <li>7 test unknown sample (using the same method)]</li> <li>8 use / read from, graph / calibration curve, to determine (unknown) concentration ]</li> </ul>	4 max	<ul> <li>ALLOW calibrate to zero</li> <li>3 ALLOW red light / orange filter</li> <li>4 ALLOW a list of stated concentrations</li> <li>5 ALLOW clear description</li> <li>6 ALLOW plot concentration against, transmission / absorbance</li> <li>8 Cannot be assumed from mp 6</li> <li>Examiner's Comments</li> <li>This question differentiated well between candidates. Candidates should be familiar with this type of practical from the practical endorsement (PAG 5), and most ought to have carried out a similar practical activity.</li> <li>A large proportion of candidates began their answers with detailed descriptions of various aspects of the Benedict's test that were not relevant to the calibration process but then went on to score marks with relevant descriptions of the calibration procedure. Some focused on describing a Benedict's test or explaining the principle which they were not asked to do, and so did not receive much, if any, credit. All of the marking points were seen but serial dilutions were less commonly</li> </ul>

		Liver = A AND does not contain starch / gives negative result for iodine test √		precipitate with Benedict's reagent after treatment with hydrochloric acid. Fewer mentioned that this treatment would hydrolyse sucrose into its monosaccharide constituents. Some candidates lost the mark for stating that sucrose is a reducing sugar. Most candidates correctly identified tissue A as liver due to the fact that it contained no starch resulting in a negative result for the iodine test. Lower ability candidates identified C as the liver stating that it would contain both glycogen and reducing sugars such as
				C as the liver stating that it would contain both glycogen and reducing sugars such as glucose, but ignoring the fact that tissue C
				also contained starch.
		Total	3	
1 0	i	non-reducing , sugars / disaccharides √	1 (AO3.2 )	ALLOW sucrose / cellulose / vitamins IGNORE minerals / ions / fibre Examiner's Comments



				<b>Examiner's Comments</b> The majority of candidates understood the use of the colorimeter in giving quantitative or non-subjective results. However, there are still many candidates using the terms accuracy and precision in the wrong context (such as here) when responding to AO3 practical-
				based questions.
				Appendix 4 of the Practical Skills Handbook, provides information on terms used in measurement and conventions for recording and processing experimental measurements. This is in line with the 'The Language of measurement' booklet: https:/www.ocr.org.uk/Images/294468- biology-practical-skills-handbook.pdf
		Total	4	
1		Improvement       Justification         To assess       repeatability         Use a colorimeter with a digital display showing absorbance units to 3 decimal places.       To assess reproducibility         Check the zero value of the colorimeter with purified water before use.       To reduce systematic error         For each concentration, repeat the measurement of the rate of reaction three times and calculate a mean.       To reduce random error (uncertainty)         Ask students in several schools to carry out the same investigation.       To increase resolution	4 (AO2.3 )	One mark per correct line DO NOT ALLOW more than one line per box
		Total	4	
1 2		(carry out) Benedict's test / described √ (if test for reducing sugar negative) boil with (dilute) HCl and (re)test (with Benedict's) √	2 (AO2.7 )	ALLOW 'add Benedict's (solution)' <u>Examiner's Comments</u> Most candidates answered (b)(ii) and (c) well, showing a good understanding of the Krebs
				cycle and chemiosmosis. Among some

	candidates, there was some confusion of how
	the proton gradient is established and few
	candidates mentioned that energy provided by
	the flow of protons through ATP synthase is
	used to join ADP and Pi to form ATP.
	Very few candidates scored 2 marks for (a).
	This question required a candidate to describe
	performing the Benedict's test for a reducing
	sugar which would produce a negative result
	and then repeating the test after boiling with
	Hydrochloric acid. Boiling with Hydrochloric
	acid before performing the first Benedict's test
	would not enable you to differentiate a
	positive test for a reducing sugar from a
	positive test for a non – reducing sugar.
	Very few candidates understood the meaning
	of the RQ values in Fig 4.3. Most candidates
	linked the RQ value to the amount of
	respiration taking place or the relative
	amounts of carbon dioxide being released
	compared to oxygen consumed. Few were
	able to link the RQ value to the type of
	respiratory substrate mainly being used at 0W
	and 50W, although many realised the high RQ
	value at 250W indicated that anaerobic
	respiration was taking place.
	AfL
	As well as calculating RQ values, encourage
	candidates to interpret RQ values in terms of
	types of respiratory substrate being used and
	whether respiration is aerobic or anaerobic.
Total	2