

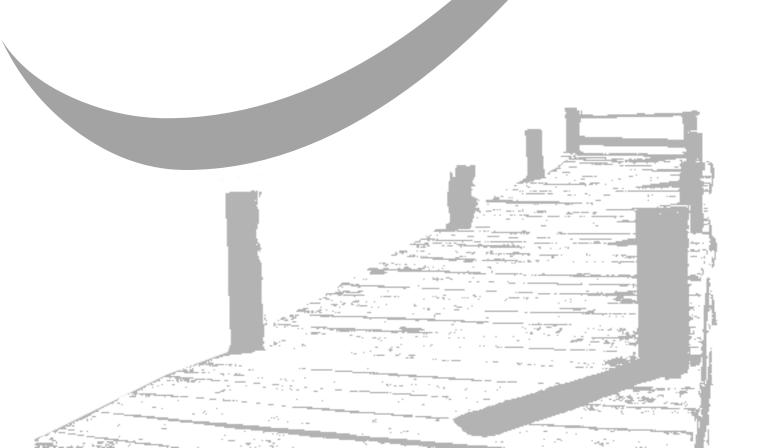
GCE AS and A Level

Biology

AS exams 2009 onwards A2 exams 2010 onwards

Unit 3T: Specimen mark scheme

Version 1.2





General Certificate of Education

Biology

BIO3T

Investigative Skills Assignment (ISA)
AS Centre Assessed Unit

Marking Guidelines

Specimen Paper

Mark schemes are prepared by the Principal Examiner and considered, together with the relevant questions, by a panel of subject teachers. The specimen assessment materials are provided to give centres a reasonable idea of the general shape and character of the planned question papers and mark schemes in advance of the first operational exams.

It must be stressed that a mark scheme is a working document, in many cases further developed and expanded on the basis of candidates' reactions to a particular paper. Assumptions about future mark schemes on the basis of one year's document should be avoided; whilst the guiding principles of assessment remain constant, details will change, depending on the content of a particular examination paper.

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Stage 1

Assessment of presentation of raw data

Candidates should be assessed on their ability to present raw data in an appropriate way. The following criteria should be used to mark this skill.

Data presented clearly in a table with both pH and time recorded;

pH (independent variable) in first column;

1

Time measured in minutes or seconds. Units clearly stated and only in the heading to the appropriate row or column;

1

Total 3

The table of raw data collected during implementation is required for moderation and must be attached to the ISA test.

Stage 2

Assessment of Processing

The following criteria should be used to assess the processing of the data.

Rate of browning calculated correctly;

Mean values of the rate of browning calculated correctly;

Graph has independent variable (pH) x axis and dependent variable (rate of browning) on y axis;

Appropriate scales selected for the x and y axes these scales should allow for both accurate plotting and reading of the graph;

Both axes correctly labelled with appropriate units;

1

All points plotted accurately. If ICT has been used to plot the graph, it should

be possible to read the points with appropriate precision;

1

Data presented as a line graph. Points may be joined with a curve of best fit if it is felt that individual values are likely to fall on such a curve. Alternatively

if it is felt that individual values are likely to fall on such a curve. Alternatively, all points should be joined with straight lines if it is felt that the position of intermediate points cannot be predicted reliably;

Total 7

1

The graph collected during implementation is required for moderation and must be attached to the ISA test.

ISA test

SECTION A

Question 1

Temperature maintained/kept constant with a water bath / temperature at which experiment carried out monitored with thermometer;

1

Question 2

Answer refers to variation in the data collected for at least one pH value e.g. two repeats sufficient if both measurements very similar/three repeats taken if first two measurements are not consistent;

1

Question 3

Variation in surface will not influence rate at which the surface turns brown;

Since all surface in contact with oxygen/reactants in all exposed cells;

2

Question 4

Time in buffer solution/variety of apple/all slices from one apple;

1

Question 5 (a) and (b)

Either

Box relating to unreliable data ticked and correct identification of all unreliable data;

Value is markedly different from other values at same pH;

Or

Box relating to reliable data ticked;

All values for same pH readings similar;

2 max

Question 6

Measurement is subjective / difficult to determine endpoint / brown is unevenly distributed;

1

Question 7		
(a)	Fastest rate of browning at pH 7.0; Rises to a peak and falls;	2
(b)	Change in pH changes charge/shape of active site; Substrate does not bind/fit; Does not form enzyme-substrate complex;	3
(c)	Two values between pH 6 and pH8; Locate optimum pH / maximum rate of reaction more precisely;	2
	Total	15
SECTION B		
Question 8		
Angle	of probe;	1
Question 9		
(a)	Use (distilled) water; Otherwise treat exactly the same;	2
(b)	Showed the difference in response was due the substance added / not due to another factor;	1
Question 10		
(a)	Combination of all three / last solution; Lowest fall in mean;	2
(b)	Cysteine; Highest standard deviation;	2
(c)	Ranges overlap;	1
(d)	Accept any reasonable suggestion for example	
	Pears vary in colour of flesh / variation in instrument reading so that firmness all identical;	1

Question 11

(a) Variation in samples;Calculated mean more reliable / minimises effect of anomalies;

2

(b) Equal number of slices from each pear in each test solution / assigned randomly to each solution;

1

Question 12

Reduces enzyme activity;

As lower kinetic energy of substrate or enzyme molecules/lower probability of enzyme and substrate colliding;

Reduces rate of browning;

To lowest level:

As lower temperature would result in freezing/cell damage;

3 max

Question 13

Sample size not known;

Whether consumer would have bought/liked the taste of pears;

Explanation of term 'acceptable' to consumer/subjective nature of 'acceptable';

2

Question 14

Whether residues of the substances remain in the fruit;

Whether substances used are harmful to human health;

Whether substances accumulate in humans;

1 max

Total 19