Surname

Centre Number

Other Names



GCSE

0243/01

# SCIENCE FOUNDATION TIER BIOLOGY 3

A.M. MONDAY, 28 January 2013

45 minutes

For Examiner's use only			
Question	Maximum Mark	Mark Awarded	
1.	9		
2.	5		
3.	7		
4.	8		
5.	6		
6.	6		
7.	6		
8.	3		
Total	50		

## ADDITIONAL MATERIALS

In addition to this paper you may require a calculator and a ruler.

## INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer all questions.

Write your answers in the spaces provided in this booklet.

## INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question. You are reminded of the necessity for good English and orderly presentation in your answers.

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#### Answer all questions.

1. The diagrams below show how scientists grow bacteria on nutrient agar in the laboratory. Care is needed as the air has many other microbes.



 $\begin{array}{c} 02\,43\\ 010\,003 \end{array}$ 

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Time (minutes)	Number of bacteria (in sample) at 25°C
5	90
10	100
15	130
20	150
25	200

(b) Scientists grew bacteria at 15°C. They counted the bacteria every 5 minutes for 25 minutes. The investigation was repeated at 25°C and the results shown in the table below.

(i) Plot the results for 25°C on to the graph. Join the plots with a ruler. Label your line 25°C. The results for 15°C have been plotted for you. [3]





Turn over.





*(b)* 

7

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Turn over.

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Substance	Blood entering kidney (arbitrary units)	Blood leaving kidney (arbitrary units)
water	230	174
glucose	168	168

302

(c) From the table below, name the substance *not* removed from the blood by the kidney.

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## [1]

.....

mineral salts

5. (a) Read the following information.

#### Pruteen The wonder food?

		• In 1980, scientists made a protein-rich food, quickly, in large quantities and at very low cost, to feed hungry people.	
		• The food, Pruteen, was made by growing bacteria on methanol, an industrial waste material.	
		• Tests showed that Pruteen was a high quality protein, although it was tasteless.	
		• Unfortunately, very few humans chose to eat Pruteen when it was offered. Later it was used successfully to feed farm animals.	
		ICI/Science Direct 2008	
	From	m <b>this</b> information:	
	(i)	Which microbes were used to make Pruteen?	[1]
	(ii)	Name the nutrient which enabled the microbes to grow.	[1]
	(iii)	How were the scientists able to produce Pruteen so cheaply?	[1]
	(iv)	For what reason would Pruteen be suitable as a food for meat-producing fai animals?	·m [1]
	(v)	Suggest a reason why humans did not want to eat Pruteen.	[1]
(b)	Mic	robes grow and multiply very rapidly. How is this an advantage to food producer	s? [1]

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6. Bethan and Alun set up the following experiment and left it for 24 hours.

After 24 hours the jars were examined. Droplets of water had developed on the inside of Jar **B**. No droplets of water were found on the inside of Jar **A**.



Examiner only Explain why droplets of water appear on the inside of jar **B**. *(a)* (i) [2] State the purpose of the control jar A. (ii) [1] (iii) Suggest why the soil in both jars A and B was covered with polythene; I. [1] the rims of both jars A and B were smeared with 'Vaseline' petroleum jelly. II. [1] [1] *(b)* Name the vessels which transport water in plants.

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Turn over.

[1]

- 7. Bacteria cause milk to go sour. During the souring of milk, the concentration of oxygen in it decreases.
  - (a) Explain how bacteria affect the concentration of oxygen in milk.
  - (b) Cows' milk can be treated in two main ways to increase the length of time that it can be stored safely.
    - Pasteurisation milk is heated to 71.7°C for 15 seconds and cooled quickly.
    - Ultra Heat Treated (UHT) milk is heated to 135°C for at least 1 second and cooled quickly.

In an experiment to compare the freshness of different kinds of milk, tubes were set up as shown in the table.

- Equal volumes of milk were added to each tube.
- 1 cm<sup>3</sup> of a blue dye was also added to each tube. The dye changes from blue to pink to white as oxygen decreases in the milk.
- All tubes were kept at 30°C.

	Type of milk in each tube			
Time (min)	UHT	l day old pasteurised milk	3 day old pasteurised milk	untreated milk
0	blue	blue	blue	blue
30	blue	blue	blue	pink
60	blue	blue	pink	white
90	blue	pink	white	white
120	blue	pink	white	white

• The colour of the dye was recorded every 30 minutes.

(i)	Why were all the tubes treated in the same way?			
(ii)	Whi	ch tube had the greatest number of bacteria after 30 minutes?	[1]	
(iii)	(I)	Which milk was the freshest after 120 minutes?	[1]	
	(II)	Explain your choice and why it remained freshest.	[2]	

# **TURN OVER**

The antibiotic penicillin is produced in large stainless steel fermenters containing a liquid nutrient culture medium in which *Penicillium* is grown. 8. The diagram below shows a fermenter. gases out sterile air in antibiotic out 🗸 acid/base in nutrients in temperature monitor pH monitor cooling water out 🗸 stirrer stirrer paddle 0\_\_ ring of air outlets cooling water in *(a)* (i) Name a nutrient that should be added to the fermenter. [1] (ii) Why is air pumped into the fermenter? [1] *(b)* To which group of living organisms does Penicillium belong? [1] .....

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## **END OF PAPER**

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