

MARK SCHEME for the May/June 2009 question paper
for the guidance of teachers

0637 CHILD DEVELOPMENT

0637/01

Paper 1 (Theory Paper), maximum raw mark 100

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes must be read in conjunction with the question papers and the report on the examination.

- CIE will not enter into discussions or correspondence in connection with these mark schemes.

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Section A

- 1** **(i)** One egg is fertilised
It then splits in two [2]
- (ii)** Two eggs are released
These two are fertilised [2]
- (iii)** Uniovular
Same egg, therefore same genes etc. [2]
- 2** Testes – sperm produced [1]
Scrotum – stores sperm outside body at 35°C [1]
Seminal vesicle – stores and produces seminal fluid [1]
- 3** **(i)** Cabinet – thermostatically controlled
Transparent
Opening lid
Port holes etc. [4]
- (ii)** Filters and humidifies air
maintains a constant temperature etc. [2]
- 4** **(a) (i)** 46 [1]
- (ii)** Shape of the body
Colour of skin, hair and eyes
Blood group
Age at which teeth occur
Size of hands and feet
Maximum height to which child will grow
(any 5) [5]
- (b)** Cystic fibrosis
Haemophilia
Thalassaemia
Sickle cell anaemia
Muscular dystrophy
PKU etc. [6]
- 5** Divorce or separation of the parents
Death of one parent
Birth to single mother
One parent away from home for long period – illness – work – imprisonment
(any 3) [3]

[Total: 30]

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Section B

- 6 (a)** 0–2 – Playing alone
 2 – Play alongside other children but not with them
 3 – Children happy to watch and may copy other children
 3 – Happy to play together and share activities (take on roles) [8]
- (b)** Any four of the following suggestions:
 Holidays Nursery classes
 Mother/toddler groups Zoo
 Activity clubs Playgroups
 Parks Swimming pools
 Beach Shopping trips [4]
- (c)** Any four of the following points explained:
 Cultural differences
 Position in family
 Genetic disorders
 Bonding with carer
 Limited language development
 Limited opportunities to socialise etc. [8]
- (d)** Points must be fully explained:
 1 point fully explained max 3 marks
 2 or more points explained can have full marks
 Praised
 Supported
 Feeling of being valued by family and friends etc. [5]
- 7 (a)** Six explained points required:
 Food and drink
 Shelter
 Warmth and clothing
 Love and companionship
 Protection and support
 Care and training
 Secure environment in which to develop
 Boundaries for behaviour
 Encouragement with their education [6]
- (b)** Extended family consists of:
 Grandparents, brothers, parents, sisters, aunts uncles and cousins; lot of help and support in bringing up children; emergencies; advice; finance etc.
- Nuclear family consists of:
 Parents and children; separate unit can live a long way away from relatives; grandparents miss contact with grand children etc. [5]

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- (c) Answers must reflect creating a "happy home life":
Respect between parents and children
Children more important than housework
Realisation of parents that nobody is perfect (self or child, two points)
Not to expect too much from child
(any 4) [8]

- (d) A full description of each point is required, three points for full marks:
Long-lasting responsibility
Sacrifices from parents required
Restriction of parents' freedom
Children bring much pleasure and satisfaction etc. [6]

[Total: 50]

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Section C

Either part (a) or part (b)

- 13–20 marks – High response – each section answered fully
 7–12 marks – Medium response
 0–6 marks – Low level response

8 (a) (i) Answers must be explained with reasons.

- | | |
|--------------------------|---|
| Antiseptic wipes | – for cleaning wounds |
| Plasters (low allergy) | – to cover small wounds |
| Gauze dressing | – to cover large wounds |
| Bandages / adhesive tape | – to hold dressings in place |
| Scissors | – to cut bandages and tape |
| Crepe bandage | – to support sprained ankle or other joint |
| Triangular bandage | – to make sling to support damage arm |
| Tweezers | – to remove splinters |
| Calamine lotion or cream | – sunburn etc. |
| Anti-sting cream | – for insect bites |
| Plastic gloves | – to prevent spread of disease through contact with blood |
| Plastic bag | – for removal of used pieces etc. |

(1 mark only for list)

[max 12]

- (ii)** Bruise – apply firm pressure on affected area and cold compress
 Chocking – for a baby and for an older child

Clear descriptions required.

- Cuts – wash with clean water, pat dry with clean cloth – cover with dry dressing held in place with a bandage.
 – Severe bleeding – apply pressure and seek urgent medical help.

(Each part must be answered, mark available for this section – max 10 marks)[20 marks]

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(b) Each point made must be described.

Food can be contaminated by:

- Dirty hands
- Dirty working areas in kitchen
- Dirty kitchen cloths
- Dirty cooking utensils
- Dirty crockery and cutlery
- Uncooked meat and poultry
- Incorrect storage – cross contamination
- Coughs and sneezes
- Licking utensils/fingers
- Fly's, rats, mice and their droppings
- Septic cuts and sores on fingers of cook. etc.

Answers must be explained.

No credits for repeats.

- Keep food cold – reference to refrigerators and freezers
- Keep food covered
- Hands washed frequently before and during food preparation, with hot water soap and a clean towel
- Clean kitchen – sanitise work surfaces
- Cover cuts etc.
- Do not cough or sneeze over food
- Do not lick fingers
- Keep raw and cooked meat separate
- Cook food thoroughly
- Check 'dates' on food
- Check storage instructions
- Keep pets and vermin away from food preparation areas
- Keep away from kitchen if suffering from diarrhoea or sickness

(Maximum 10 marks for each section)

[20 marks]