

Cambridge International AS & A Level

CANDIDATE NAME				
CENTRE NUMBER		CANDIDATE NUMBER		

BIOLOGY 9700/35

Paper 3 Advanced Practical Skills 1

October/November 2024

2 hours

You must answer on the question paper.

You will need: The materials and apparatus listed in the confidential instructions

INSTRUCTIONS

- Answer all questions.
- Use a black or dark blue pen. You may use an HB pencil for any diagrams or graphs.
- Write your name, centre number and candidate number in the boxes at the top of the page.
- Write your answer to each guestion in the space provided.
- Do **not** use an erasable pen or correction fluid.
- Do not write on any bar codes.
- You may use a calculator.
- You should show all your working and use appropriate units.

INFORMATION

- The total mark for this paper is 40.
- The number of marks for each question or part question is shown in brackets [].

For Examiner's Use				
1				
2				
Total				

This document has 12 pages. Any blank pages are indicated.

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[Turn over

1 The enzyme amylase catalyses the hydrolysis (breakdown) of starch to reducing sugars, as shown in Fig. 1.1.



Fig. 1.1

A student investigated the effect of temperature on the hydrolysis of starch by the enzyme amylase.

The student:

- put 2 cm³ of amylase into a test-tube
- put 18 cm³ of starch solution into a different test-tube
- put the test-tubes into a water-bath at 0 °C
- left the test-tubes for 3 minutes
- put the starch solution into the test-tube containing the amylase
- left the test-tube for 2 minutes
- immediately determined the relative amount of reducing sugars in the test-tube
- repeated this procedure at 40 °C and at 100 °C.

You are provided with three beakers, **S1**, **S2** and **S3**. These three beakers contain the same products of the reaction between starch and amylase as the test-tubes prepared by the student.

You will determine:

- the relative amount of reducing sugar present in each beaker
- the presence or absence of starch in each beaker.

You are provided with the materials shown in Table 1.1.

Table 1.1

labelled	contents	hazard	volume /cm³
S1	products of the reaction between starch and amylase at 0 °C	none	20
S2	products of the reaction between starch and amylase at 40°C	none	20
S3	products of the reaction between starch and amylase at 100 °C	none	20
U	products of the reaction between starch and amylase at an unknown temperature	none	20
В	Benedict's solution	irritant	30
iodine	iodine solution	irritant	15

If any solution comes into contact with your skin, wash off immediately with cold water.

It is recommended that you wear suitable eye protection.

To investigate the effect of temperature on the hydrolysis of starch by the enzyme amylase you will need to:

- carry out the test for reducing sugars on S1, S2 and S3
- determine the relative amount of reducing sugar in each solution
- carry out the test for starch on S1, S2, and S3
- determine the presence or absence of starch in each solution.

(a)	(i)	Explain why the student left the test-tubes in the water-bath for 3 minutes before adding the starch solution.
		[1]
		determine the relative amount of reducing sugar in each solution, the time to the first our change will be measured using 5 cm ³ of each solution.
	(ii)	Decide how you will test each solution to show the relative amount of reducing sugar present.
		State the reagent you will use.
		reagent
		Describe how you will use the reagent to carry out the test for reducing sugars.
		State how you will determine which solution has the highest amount of reducing sugar present.
		[2]
		ry out step 1 to step 5.

- step 1 Label one test-tube, **S1**.
- step 2 Put 5 cm³ of **S1** into the test-tube.
- step 3 Repeat step 1 and step 2 for **S2** and **S3**.
- step 4 Carry out the test for reducing sugars as you described in (a)(ii).

If the time taken to the first colour change is longer than 120 seconds then record as 'more than 120'.

step 5 Record in (a)(iv) the time taken to the first colour change for each solution.

Carry o	ut step 6 to step 11 to test for the presence of starch.	
step 6	Label a clean test-tube, S1 .	
step 7	Put 5 cm ³ of S1 into the test-tube.	
step 8	Repeat step 6 and step 7 for S2 and S3 .	
step 9	Put 2 drops of iodine solution into each test-tube. Shake gently to mix.	
If any st	tarch is present the solution will change to a blue colour.	
step 10	Observe the colour in each test-tube.	
step 11	Record in (a)(iv) the colour for each solution.	
(iii) Sta	ate the independent variable in this investigation.	
		[4

[4]

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(iv) Record your results in an appropriate table.

(v) Complete Table 1.2 using your results in (a)(iv).

For reducing sugar content use only the words: **none**, **low**, **medium** or **high**.

For presence of starch use only the words: **present** or **absent**.

You may use each word once, more than once or not at all.

Table 1.2

	reducing sugar content	presence of starch
S1		
62		
S2		
S3		

		[2
(vi)	Explain the results for S1 , S2 and S3 .	
		ſЗ

U contains the products of the reaction between starch and amylase solution in a water-bath at an unknown temperature.

Υοι	ır	ee	d	to

Carry out step 12 and step 13.

step 13 Record your results in (a)(vii).

•	carry out the	test for	reducing	sugars	and the	test for	starch	on	U
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- compare the results for U with the results for S1, S2 and S3
- estimate the temperature of the water-bath used for U.

step 12 Repeat the test for reducing sugars and the test for starch on **U**.

(vii) Record the result of the test for reducing sugars for U.

•,	Troopid the recall of the test for reading sugare for .
	time taken to first colour changes
	Record the result of the test for starch for U .
	colour
	נין

(viii) Use your results in (a)(iv) and (a)(vii) to estimate the temperature of the water-bath used for U.

(ix)	Describe how the student could obtain a quantitative estimate of the concentration of reducing sugar in a solution.

temperature of water-bath °C [1]

 	 	[4]

(b) A student investigated the effect of temperature on the action of an enzyme that digests protein.

The results are shown in Table 1.3.

Table 1.3

temperature /°C	rate of reaction /arbitrary units
20	8
25	46
30	74
40	59
45	42

Plot a graph of the data in Table 1.3 on the grid in Fig. 1.2.

Use a sharp pencil.

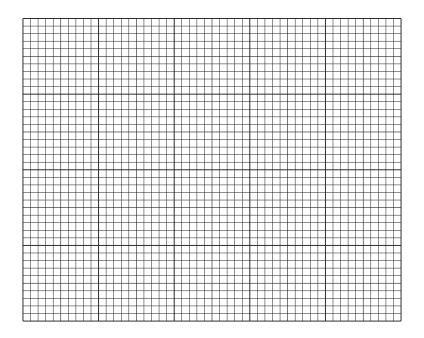


Fig. 1.2

[4]

[Total: 23]

- **2 M1** is a slide of a stained transverse section through a leaf.
 - (a) (i) Draw a large plan diagram of the whole section on M1.

Use a sharp pencil.

Use **one** ruled label line and label to identify the palisade tissue.

[5]

(ii) Observe the upper epidermis of the leaf on **M1** and the layer of cells beneath it. The large bulge on the mid-rib is located on the upper epidermis.

Select a group of four adjacent cells. This group must include **two** cells from the epidermis and **two** cells from below the epidermis.

Each cell must touch at least **two** of the other cells.

- Make a large drawing of this group of **four** cells.
- Use one ruled label line and label to identify a chloroplast in one cell.

Use a sharp pencil.

(b) Fig. 2.1 is a photomicrograph of a stained transverse section of a different leaf from M1.

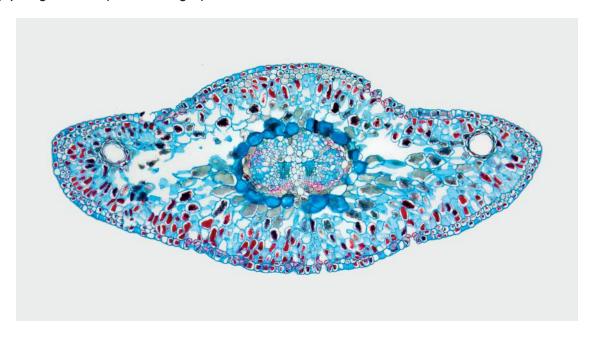


Fig. 2.1

Identify three observable differences, other than colour, between the leaf section on M1 and the leaf section in Fig. 2.1.

Record these three observable differences in Table 2.1.

Table 2.1

feature	M1	Fig. 2.1

[3]

(c) Fig. 2.2 is the same photomicrograph as that shown in Fig. 2.1.

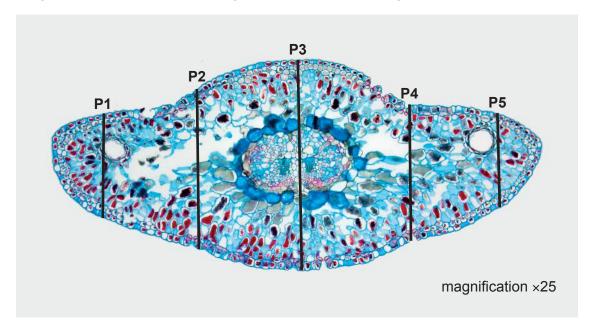


Fig. 2.2

Measure the thickness of the leaf using the lines **P1**, **P2**, **P3**, **P4** and **P5** in Fig. 2.2 and calculate the mean length of the lines.

Show your working, including units.

mean length of lines =

Using the magnification and the mean length of lines, calculate the actual mean thickness of the leaf.

actual mean thickness =[3]

. ___

[Total: 17]

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