

Cambridge International Examinations

Cambridge Ordinary Level

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		

*538536171

BIOLOGY 5090/32

Paper 3 Practical Test

May/June 2017

1 hour 15 minutes

Candidates answer on the Question Paper.

Additional Materials: As specified in the Confidential Instructions.

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.

Write in dark blue or black pen.

You may use an HB pencil for any diagrams or graphs.

Do not use staples, paper clips, glue or correction fluid.

DO NOT WRITE IN ANY BARCODES.

Answer all questions.

Write your answers in the spaces provided on the Question Paper.

Electronic calculators may be used.

You may lose marks if you do not show your working or if you do not use appropriate units.

At the end of the examination, fasten all your work securely together.

The number of marks is given in brackets [] at the end of each question or part question.

For Exam	iner's Use
1	
2	
3	
Total	

This document consists of 11 printed pages and 1 blank page.



In order to plan the best use of your time, read through all the questions on this paper carefully before starting work.

(a) You are going to carry out an experiment to investigate the effect of two different concentrations of sucrose solution on potato tissue.

You are provided with some potato tissue and two solutions of sucrose, labelled S1 and S2.

- Label one Petri dish S1 and the other Petri dish S2.
- Carefully cut two strips of potato tissue without skin, each measuring 80 mm × 4 mm × 4 mm.
- Place one strip into each Petri dish.
- Pour solution **S1** into the dish labelled **S1**. Pour solution **S2** into the dish labelled **S2**. Make sure that the strips are completely covered by the solutions.
- Leave the strips for 20 minutes. Continue with question 1(b) while you are waiting.
- After 20 minutes, remove the strip from solution S1 and carefully blot it dry.
- Insert a pin near the end of the strip from solution **S1** and then attach it to the apparatus as shown in Fig. 1.1. Make sure that this end of the strip is level with the edge of the cork.

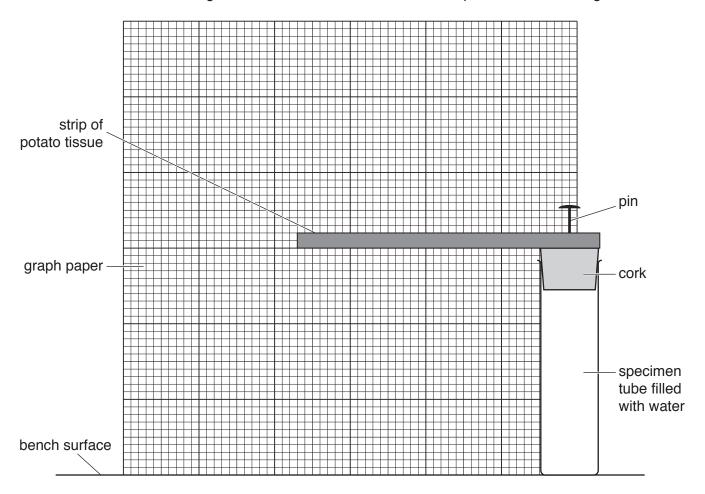


Fig. 1.1

- Record the position of the unpinned end of the strip on the graph paper, and label it **S1**.
- Repeat this procedure for the strip in solution **S2**.

(i) Carefully copy your results onto Fig. 1.2. Use a small **X** to show the position of the unpinned end for each strip. Label your results **S1** and **S2**.

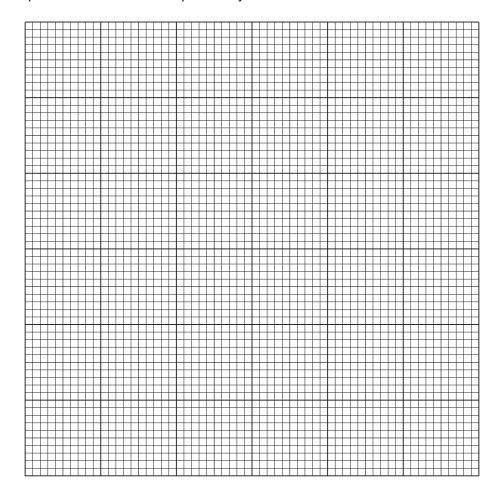


Fig. 1.2

[3]

(ii) Complete Table 1.1 by describing how flexible the strips are, that had been in solution **S1** and in solution **S2**.

Table 1.1

strip covered in solution	description of strip
S 1	
S 2	

[2]

(iii)	State two variables which were controlled in this experiment to ensure that the results for S1 and S2 are comparable.
	1
	2[2]
(iv)	Suggest an explanation for your results.
	[4]
	en plant cells lose water, the cytoplasm may shrink and move away from the cell wall. en this happens, the cells are plasmolysed .
	1.3 represents a group of plant cells, some of which are plasmolysed.
1 19.	The represents a group of plant cells, some of which are plasmolysed.
}	
}	
}	
l	
ı	кеу
	plasmolysed cell
(non-plasmolysed cell

Fig. 1.3

(i) Complete Table 1.2 by counting the number of plasmolysed cells and the number of non-plasmolysed cells.

Table 1.2

number of plasmolysed cells	number of non-plasmolysed cells

(ii)	Calculate the number of plasmolysed cells as a percentage of the total number of cells
	Show your working.

 %
[2

(c) A student carried out an investigation into the relationship between the concentration of sucrose solution and the number of plant cells which were plasmolysed.

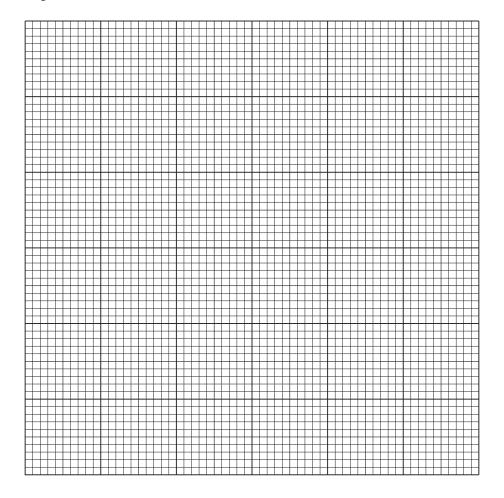
She placed small pieces of plant tissue in sucrose solutions and counted the number of cells that were plasmolysed. She then calculated the percentage of cells that were plasmolysed in each solution.

Her results are shown in Table 1.3.

Table 1.3

concentration of sucrose solution/mol per dm ³	percentage of cells that were plasmolysed
0.0	0
0.2	5
0.4	18
0.6	75
0.8	100

(i) Plot a line graph of the results in Table 1.3. Join the points on your graph with ruled, straight lines.



[4]

(ii) Use your graph to find the concentration of sucrose solution in which 50% of the cells would be plasmolysed. On your graph, show how you obtained this value.

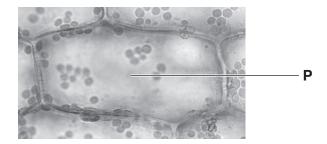
Concentration of sucrose solution in which 50% of the cells would be plasmolysed:

 	 [2]

[Total: 20]

Question 2 begins on page 9

2 Fig. 2.1 shows cells as seen using a light microscope.



magnification ×200

Fig. 2.1

(a) In the space below, make a large drawing of the cell labelled **P**. You do not need to label your drawing.

(b)	Measure and record the maximum length of cell P in Fig. 2.1.	
	Maximum length of cell P in Fig. 2.1 mm	
	Use the magnification of Fig. 2.1 to calculate the actual length of cell P .	
	Show your working.	
		 [4]
		[+]
(c)	State two structures, visible in Fig. 2.1, that are found only in plant cells.	
	1	
	2	
		[2]

[Total: 10]

[4]

full experimental details. (i) starch (ii) reducing sugars (b) Table 3.1 gives information about the composition of some foods. Table 3.1 food fat/g per 100 g energy/kJ per 100 g protein/g per 100 g potato chips 11.0 1050 4.0 cooked chicken 5.0 630 25.0 boiled sweet potato 0.6 360 1.0	(a) Describe how y	ou would test a food sar	nple for the presence of e	ach of the following gi
(b) Table 3.1 gives information about the composition of some foods. Table 3.1 food fat/g per 100 g energy/kJ per 100 g protein/g per 100 g obtato chips 11.0 1050 4.0 cooked chicken 5.0 630 25.0 cooked sweet potato 0.6 360 1.0			inple for the presence of c	aon or the following, g
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	food potato chips cooked chicken	fat/g per 100 g 11.0 5.0	energy/kJ per 100 g 1050 630	protein/g per 100 g 4.0 25.0
	food potato chips cooked chicken boiled sweet potato boiled peas	fat/g per 100 g 11.0 5.0 0.6 0.4	energy/kJ per 100 g 1050 630 360 210	protein/g per 100 g 4.0 25.0 1.0 5.0
(i) Using the information in Table 3.1, state the relationship between the fat content and energy content of these foods	food potato chips cooked chicken boiled sweet potato boiled peas (i) Using the i	fat/g per 100 g 11.0 5.0 0.6 0.4 information in Table 3.1, s	energy/kJ per 100 g 1050 630 360 210	protein/g per 100 g 4.0 25.0 1.0 5.0
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(ii)	Calculate the protein content of 250 g of cooked chicken.
	Show your working.
	g [2]
(iii)	Calculate the mass of boiled peas that you would need to eat to obtain the same mass of protein as in 100 g of cooked chicken.
	Show your working.
	g [2]
	[Total: 10]

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