

# Carbohydrates 1

Level: Edexcel A Level 9BN0 Subject: Biology Exam Board: Suitable for all boards Topic: Carbohydrates 1 Type: Mark Scheme

To be used by all students preparing for Edexcel Biology A Level 9BN0 foundation or higher tier but also suitable for students of other boards.



## Mark schemes

1

(a)	(i)	31 / 31.2;	
			1
	(ii)	Ratio would be less / smaller;	
		Cell is thin / has large surface area / (adapted) for diffusion;	
		Accept converse. Must relate to concept of ratio.	
			2
(b)	(i)	6;	
			1
	(ii)	11;	
	( )		1
(c)		ter potential inside vesicle more negative / lower;	
	Wa	ter moves into vesicle by osmosis / diffusion;	
			2
(d)	Mite	ochondria supply energy / ATP;	
		active transport / absorption against concentration	
	gra	dient / synthesis / anabolism / exocytosis / pinocytosis;	
		Do not credit references to making,	
		creating or producing energy.	2
<i>.</i>			
(e)		Phospholipids forming bilayer / two layers;	
		Details of arrangement with "heads" on the outside; Two types of protein specified;	
		e.g. passing right through or confined to one layer /	
		extrinsic or intrinsic /	
		channel proteins and carrier proteins /	
	4	two functional types	
		Reference to other molecule e.g. cholesterol or glycoprotein; Substances move down concentration gradient / from high to low	
		concentration;	
		Reject references to across or along a gradient	
	6	Water / ions through channel proteins / pores;	
		Small / lipid soluble molecules / examples pass between phospholipids /	
		hrough phospholipid layer;	
	8 (	Carrier proteins involved with facilitated diffusion;	
		Ignore references to active transport.	
		Credit information in diagrams.	max 6
			mua V

[15]



2	(a)	Gluc	cose (and glucose);	1	
	(b)	(α1,·	4) Glycosidic;	1	
	(C)	1.	Headings correct – mol dm <sup>-3</sup> and volume of water / cm <sup>3</sup> ;	1	
	(0)	1.	ricadings concer morain and volume of water / cm ,		
		2.	Concentration correct. ie 0.2;	2	
	(d)	Line	of best fit drawn;		
		Dee			
		Rea	d off value at 0.45.	2	
				_	[6]
3	(a)	1.	Maltose;		
		2.	Salivary amylase breaks down starch.	2	
	<i>a</i> ,			-	
	(b)	Malt	ase.	1	
				1	
	(c)	(Min	nics / reproduces) effect of stomach.		
				1	
	(d)	1.	Add boiled saliva;		
		2.	Everything same as experiment but salivary amylase denatured.	2	
				4	
	(e)	1.	Some starch already digested when chewing / in mouth;		
		2. 3.	Faster digestion of chewed starch; Same amount of digestion without chewing at end.		
		0.	Accept use of values from graph		
				3	
					[9]



- 1. Allow equal (time for) diffusion of iodine into apple cells; (a) 4 2. For comparison between apples / between harvest dates; 1. Accept equal time for reaction / colour change to occur For comparison alone is insufficient. Ignore unqualified references to fair test, controlling a variable, standardising the method. 2 (b) 1. Starch lost from the centre first / area with no starch gets bigger as it ripens; 2. (Less starch / blue / black as the) starch is converted to sugars / maltose; 3. (Less starch) as it is hydrolysed; 4. By amylase; Less starch as it is hydrolysed into sugars scores MP2 and MP3. 3. For 'hydrolysed' accept 'as a result of hydrolysis' or 'broken down by <u>hydrolys</u>is. 3 max [5] 1.1 (g); (a) 5 1 300(%); (b) 1 [2]
  - (Drink) contains carbohydrates / sugars so High GI / (drink) contains carbohydrates / sugars so raises blood glucose concentration quickly;

Each alternative requires both aspects for credit The second alternative requires a reference to speed eg 'quickly' or 'immediately'

- 2. Contains salt so glucose more rapidly absorbed;
- 3. Increases glucose to muscles for respiration;

6

4. More / faster respiration so more / faster energy release;

Reject reference to energy production Accept more ATP produced



7	(a)	1.	Contents of phloem vessel pushed into insect's mouth by high pressure;		
		2.	(High pressure in phloem vessel) caused by loading of sugars into phloem in leaf;		
		3.	And (resulting) entry of water by osmosis.	3	
	(b)	1.	Polysaccharides are insoluble;		
		2.	So do not affect water potential of gut.	2	
	(c)	1.	(Only few bacteria passed from parent, so) only a few (copies of) genes passed on ( bacteria);	in	
		2.	May not / does not include all alleles (of genes, so diversity reduced) <b>OR</b>		
			Small number of bacteria transmitted means unrepresentative sample.	2	
	(d)	1.	Number / mass / density of insects per plant;		
		2.	Stage of development / size of plants / insects;		
			Ignore any abiotic factor	2	
	(e)	Drav	w around leaf on graph paper <b>and</b> count squares;	1	[10]
	$(\mathbf{a})$	brog	sence of nuclei;		[10]
8	(a)	pres		1	
	(b)	(i)	1 mark growth clearly calculated from difference between lengths at beginning and end of lesson		
			2 marks correct answer of 300 µm	•	
			(Allow for slight measurement errors)	2	
		(ii)	divide by time (between measurements);	1	
	(c)		e-black / dark blue / purple / black; ne added to slide / specimen / granules;		
		iouii		2	[6]



(a)	(i)	both are polymers / polysaccharides / built up from many sugar units / both contain glycosidic bonds / contain (C)arbon, (H)ydrogen and (O)xygen;	ר 1
	(ii)	hemicellulose shorter / smaller than cellulose / fewer carbons; hemicellulose from pentose / five-carbon sugars and cellulose from hexose / glucose / six-carbon sugars; (only credit answers which compare like with like.)	1
(b)	•	ein / nucleic acid / enzyme / RNA / DNA / starch / amylose / amylopectin peptide;	2
	poly		1
(c)	(i)	to make sure that all the water has been lost;	1
	(ii)	only water given off below 90 °C; (above 90°C) other substances straw burnt / oxidised / broken down; and lost as gas / produce loss in mass;	2
(d)	<u>shap</u> OR shap	vmes are specific; <u>be</u> of lignin molecules will not <u>fit</u> active site (of enzyme); <u>be</u> of active site (of enzyme); not <u>fit</u> molecule; 2	max
(e)	2. jo 3. 1 4. "fl 5. hy 6. ce 7. ca 8. bo	ade from β-glucose; ined by condensation / removing molecule of water / glycosidic bond; : 4 link specified or described; ipping over" of alternate molecules; /drogen bonds linking chains / long straight chains; ellulose makes cell walls strong / cellulose fibres are strong; an resist turgor pressure / osmotic pressure / pulling forces; bond difficult to break; esists digestion / action of microorganisms / enzymes; <i>(allow maximum of 4 marks for structural features)</i>	max
		Ű	mdA



(a)	1.	Add iodine / potassium iodide solution to the food sample; 1. Allow 'iodine'	
		2. Must be in the context of the correct reagent	
	2.	Blue / black / purple indicates starch is present;	2
(b)	1.	Starch digested to maltose / by amylase; Ignore 'hard to digest / easily digested'	
	2.	Maltose digested to glucose / by maltase;	
	3.	Digestion of sucrose is a single step / only one enzyme / sucrase; 3. Accept converse for starch	
		3. Do not accept digestion of sucrose is faster	3
(c)	1.	Smoking increases risk of CHD / introduces another variable;	1
(d)	(i)	1. No effect on risk with diet group 1 and 2 / lowest glycaemic load; Simple statement of correlation is not enough for this mark	
		<ol> <li>Above diet group 2 / in higher groups, risk increases as glycaemic load increases;</li> </ol>	1
	(ii)	<ol> <li>(Higher GL diets lead to) more (harmful) lipids (in blood), so greater risk of atheroma;</li> </ol>	1 max
		Ignore reference to lipids in diet	
		<ol> <li>Atheroma leads to blockage of <u>coronary artery</u> / increased risk of blood clot in <u>coronary artery</u>;</li> </ol>	
		Ignore references to myocardial infarction / heart attack	2

[9]



11	(a)	(i)	14 / 15 – 58 / 59 or 43 – 45 (mg per 100cm <sup>3</sup> ); Wrong calculation does not disqualify		
			wrong calculation does not disquality	1	
		(ii)	The larger the person the more blood they would have so have a lower concentration of blood glucose;		
			as same amount of glucose absorbed / all / 50g absorbed;	2	
	(b)	1.	Any reference to overlap between all 3 groups;		
		2.	One lactase deficient subject had high blood glucose / similar to control;		
		3.	Some control / Group A subjects had the similar blood glucose to LD / Group B subjects / some IBS subjects had similar results to lactase deficient subjects;	3	[6]
					[6]
12	(a)	Incre	ease in the first 3 – 4 hours and then decrease;	1	
	(b)	Little	e / no difference (at 8 hours);		
		Betv	veen all groups;		
				2	
	(c)	Resp	piration ( produce CO <sub>2</sub> );		
		Ву с	ells / tissues;	2	
	(d)	Clea	ar differences between the lactose deficient and IBS / control group;	-	
	()				
		INO C	overlap in SD; Accept between all groups		
				2	
					[7]
13	(a)	(i)	Assumed that did not eat due to discomfort in the past;	1	
		(ii)	Positive correlation / as lactose concentration increases the data in column C increases / percentage who do not eat the food or feel discomfort after eating the food increases;		
				1	
		(iii)	Correlation does not mean that there is a causal relationship;		
			May be due to some other factor / example of factor;		
			Do not accept casual	•	
				2	



- (b) 1. People self-diagnosed lactose intolerant condition;
  - 2. Discomfort may be due to other factor / infection / other component of diet / is subjective;
  - 3. Large variation in lactose content of specific food items / e.g. variation in lactose content of different soft cheeses;
  - 4. Amount in a serving may vary;
  - 5. Untruthful responses / demand characteristics; Sample size = neutral.

			2 max	[6]
(a)	•	ega-3 concentration) falls more rapidly at first; ls out at 140 days / concentration of 0.4%;	2	
(b)	(i)	Two marks for correct answer of 0.04 or 0.043;;		
		One mark for incorrect answer which clearly identifies total fall of 1.7;	2	
	(ii)	To take into account variation in fat content of milk / fat content varies from cow to cow;		
		Allows comparison;	2	
	(iii)	The graph shows a decrease with time feeding on corn; No control group; Might have fallen anyway / might decrease with time rather than with time spend feeding on corn; Other factors / other named factor might also have changed; Only one investigation so might not be representative;		
			4 max	[10]
(a)	High	sucrose / starch diet leads to increase in lactase activity;	1	
(b)	Not v starc	valid / cannot be certain because overlap in SD between high sucrose and high h;		
	Stud	y based on rats (not human) so may not apply to human;	2	[3]



16	(a)	(i)	<b>D</b> plasmid / ribosome(s) / cytoplasm / storage granules; (accept any sensible structure)	
			E (slime / mucous) capsule	
			OR	
			slime / mucous layer;	2
		(ii)	protection / maintain shape / prevent lysis / strength / support;	1
	(b)	two c nucle	of the following: eus;	
		OR		
			ear envelope / mitochondria / chloroplasts / sER / rER / apparatus / 80s ribosomes	
			r <u>DNA</u> / chromosomes / lysosomes / vacuole / vescicles / <u>lose</u> cell wall;	
		(1)		2 max
	(c)	(i)	<u>starch</u> digested / broken down; by amylase / carbohydrase;	2
		(ii)	any sensible suggestion e.g. no secretion of amylase / functional amylase / piece of fungus might have died; (accept carbohydrase / enzyme for amylase) (reject "no digestion" without qualification)	1
17	(a)	ATP		1
	(b)	(i)	2.57:1/2.6:1/18:7; Correct answer however derived scores two marks 72:28 scores one mark Correct working from wrong figures scores 1 mark <i>Accept</i> 0.4/0.39/0.389/0.3889	2 max

[8]



Low intensity; At low intensity/below 40% mainly fat used / at high intensity/ above 40% mainly carbohydrate used; Long duration exercise; Percentage fat used increases with time / percentage carbohydrate used decreases with time;

3

[6]

(a) <u>Starch (max 3)</u>

(ii)

- 1. Helical/ spiral shape **so** compact;
- 2. Large (molecule)/insoluble **so** osmotically inactive;

Accept: does not affect water potential/ψ.

- 3. Branched **so** glucose is (easily) released for respiration; *Ignore: unbranched.*
- 4. Large (molecule) **so** cannot leave cell/cross cell-surface membrane;

## Cellulose (max 3)

- 5. Long, straight/unbranched chains of  $\beta$  glucose;
- 6. Joined by hydrogen bonding;
  - Note: references to 'strong hydrogen bonds' disqualifies this mark point.
- 7. To form (micro/macro)fibrils;
- 8. Provides rigidity/strength;

5 max

(b) 1. (At source) sucrose is actively (transported) into the phloem/sieve element/tube; Accept: 'sugar/s' for sucrose but reject other named sugars e.g. glucose.

Accept: co-transport (with H<sup>+</sup> ions).

- 2. By companion/transfer cells;
- Lowers water potential in phloem/sieve element/tube and water enters by <u>osmosis;</u>
- 4. (Produces) high (hydrostatic) pressure;

Accept: pressure gradient.

5. <u>Mass</u> flow/transport towards sink/roots/storage tissue;

## Accept: sieve element/tube.

6. At sink/roots sugars are removed/unloaded;

Accept: at sink/roots sugars are used in respiration/stored.

5 max



- (a) 1. <u>Tertiary</u> structure / <u>3D</u> shape of enzyme (means); *Accept references to active site* 
  - Active site complementary to maltose / substrate / maltose fits into active site / active site and substrate fit like a lock and key; *Idea of shapes fitting together*
  - 3. Description of induced fit;
  - Enzyme is a catalyst / lowers activation energy / energy required for reaction; Accept "provides alternative pathway for the reaction at a lower energy level"
  - 5. By forming enzyme-substrate complex;
     Accept idea that binding stresses the bonds so more easily broken
     Do not award point 5 simply for any reference to E-S complex

(b) 1. Inhibitors reduce binding of enzyme to substrate / prevent formation of ES complex;

Max 3 if only one type of inhibition dealt with. Accept maltase and maltose as examples of enzyme and substrate (and others) Only once, for either inhibitor

#### (Competitive inhibition),

- 2. Inhibitor similar shape (idea) to substrate;
- (Binds) in to active site (of enzyme);
   Accept allows max rate of reaction to be reached / max product will eventually be formed
   Accept complementary to active site
- 4. (Inhibition) can be overcome by more substrate;

#### (Non-competitive inhibition),

- 5. Inhibitor binds to site on enzyme other than active site;
- Prevents formation of active site / changes (shape of) active site; Accept does not allow max rate of reaction to be reached / max product will not be formed
- 7. Cannot be overcome by adding more substrate;

5 max

[10]



<b>20</b> (a)	Amylase;
---------------	----------

(Starch) to maltose:

Maltase;

Maltose to glucose;

Hydrolysis;

(Of) glycosidic bond;

**Q** Do not penalise incorrect site for digestion or incorrect site of enzyme production.

5 max

(b) Glucose moves in with sodium (into epithelial cell);

Via (carrier / channel) protein / symport;

Sodium removed (from epithelial cell) by active transport / sodium- potassium pump;

Into blood;

Maintaining low concentration of sodium (in epithelial cell) / maintaining sodium concentration gradient (between lumen and epithelial cell);

Glucose moves into blood;

By (facilitated) diffusion;

**Q** Only allow diffusion mark in context of movement of glucose into the blood.

5 max



- (a) 1. Sodium ions actively transported from ileum cell to blood;
  - 2. Maintains / forms diffusion gradient for sodium to enter cells from gut (and with it, glucose);

3

2

3. Glucose enters by facilitated diffusion with sodium ions;

(b)

Biochemical test	Liquid from beaker	Liquid inside Visking tubing
Biuret reagent		$\checkmark$
l <sub>2</sub> /Kl		✓ or blank
Benedict's	$\checkmark$	$\checkmark$

1 mark for each correct row

- (c) 1. Biuret: protein molecules too large to pass through tubing; Neutral: enzyme molecules
  - Iodine in potassium iodide solution: starch molecules too large to pass through tubing;

If no tick in 04.2, allow no starch hydrolysed

- 3. Benedict's: starch hydrolysed to maltose, which is able to pass through tubing. *Reject: glucose*
- 3 [9] (a) 1. (before reaction) active site not complementary to/does 22 not fit substrate; 2. Shape of active site changes as substrate binds/as enzyme-substrate complex forms; Note. Points 1 and 2 may be made in one statement and 'complementary' introduced at any point. Points 1&2 – active site mentioned once applies for both points Point 2 – Ignore references to how shape change is caused 3. Stressing/distorting/bending bonds (in substrate leading to reaction); 2 max (b) 1. Tangent to curve drawn; Tangent drawn at about 10 minutes 2. Value in range of 8 to 11; 1 mark only for correct answer

For more help visit our website https://www.exampaperspractice.co.uk/



(c)	1.	<ul> <li>(Rate of) increase in concentration of maltose slows as substrate/starch is used up</li> <li><b>OR</b></li> <li>High initial rate as plenty of starch/substrate/more E-S complexes;</li> <li><i>Reject ref. to amy<u>lase</u> being used up</i></li> </ul>		
	2.	No increase after 25 minutes/at end/levels off because no substrate/starch left; Accept 'little'		
		Ignore references to substrate a limiting factor	2	
(d)	1. 2.	Make/use maltose solutions of known/different concentrations (and carry out quantitative Benedict's test on each); (Use colorimeter to) measure colour/colorimeter value of each solution and plot calibration curve/graph described;		
		Axes must be correct if axes mentioned, concentration on $x$ -axis		
	3.	and colorimeter reading on <i>y</i> -axis Find concentration of sample from calibration curve;		
			3	[9]
(a)	(i)	(Molecule) made up of many identical / similar molecules / monomers / subunits;		
		Not necessary to refer to similarity with monomers.	1	
	(::)	Callulada / alveagan / avalaia acid / DNA / DNA	1	
	(ii)	Cellulose / glycogen / nucleic acid / DNA / RNA;	1	
(b)	(i)	To keep pH constant; A change in pH will slow the rate of the reaction / denature the amylase / optimum for reaction;		
			2	
	(ii)	Purple / lilac / mauve / violet; <i>Do not allow blue or pink.</i>		
			1	
	(iii)	Protein present / the enzyme / amylase is a protein; Not used up in the reaction / still present at the end of the reaction:		
		the reaction;	2	
				[7]



- (a) colour results from starch-iodine reaction;
   decrease due to breakdown of starch by carbohydrase / enzyme;
  - (b) (i) curve drawn below curve on graph and starting at same point;
    - (ii) curve drawn above curve on graph and starting at same point but finishing above;

(allow curve or horizontal line)

- (allow alternative curve for pH if explanation in (ii) is consistent)
- (c) (i) 1. increase in temperature increases kinetic energy;
  2. increases collisions (between enzyme / active site and substrate) / increases formation of enzyme / substrate complexes;
  3. increases rate of breakdown of starch / rate of reaction / carbohydrase activity;
  - (ii) 4. (decrease in pH) increases H<sup>+</sup> ions / protons which attach / attracted to amino acids;

5. hydrogen / ionic bonds disrupted / broken which denatures enzyme / changes tertiary structure;

6. changes <u>shape / charge</u> of active site so active site / enzyme unable to combine / fit with starch / enzyme-substrate complex no longer able to form;
7. decreases rate of breakdown of starch / rate of reaction / carbohydrase activity;

(allow alternative explanation for pH if consistent with line drawn in (ii))

[11]

7

2

1

1

in case normal coffee differs in some other way / (a) (i) to control concentration of caffeine; 1 (ii) not telling them what the drink contained / purpose of experiment; 1 (b) (i) able to continue for longer; (not just increases performance) (disqualify if also refers to fatty acids and glycerol) 1 breakdown of fats; (ii) at increased rate / by mobilisation of fat stores;

「一回」	
EXAM PAPERS PRACTICE	
EAAM PAPERS PRACTICE	

	(c)	(i)	idea that volumes of oxygen and carbon dioxide the same; reference to equal moles, or quotient as 1 divided by 1 / or 6 by 6;	2	
		(ii)	glycogen is a carbohydrate / broken down to glucose, linked to RQ; with no caffeine, RQ nearer 1.0 / less carbon dioxide exhaled and more oxygen inhaled (or vice versa) / with caffeine higher proportion of fats / fatty acids respired; increased time to exhaustion suggests slower use of glycogen:	3	[40]
					[10]
26	(a)	C <sub>12</sub>	; H <sub>22</sub> O <sub>11</sub> ;	2	
	(b)	(i)	heat with Benedict's;		
			yellow / brown / orange / red;	2	
		(ii)	(yes)		
			(may appear on second line)		
			more precipitate in sample <b>B</b> ; both sugars are reducing sugars / give a positive test;		
				2	[6]
27	(a)	Lact	ase hydrolyses lactose in to glucose (and galactose);	1	[0]
	(b)	No la	actase in the milk		
	( )	OR			
		Enzy	yme can be reused.	1	
				1	
	(c)	100	cm <sup>3</sup> minute <sup>-1</sup> is too fast to bind to active site / converse for 50 cm <sup>3</sup> minute <sup>-1</sup> ;	1	
	(d)	) 14.1(4);			
				1	
	(e)	1.	Galactose is a competitive inhibitor / attaches to the active site (of lactase);		
		2.	Fewer enzyme substrate complexes formed.		
				2	
					[6]
28	(a)	1.	Starch formed from $\alpha$ -glucose but cellulose formed from $\beta$ -glucose;		
		2.	Position of hydrogen and hydroxyl groups on carbon atom 1 inverted.	2	
				-	



	(b)	1. 2. <b>OR</b> 3.	Insoluble; Don't affect water potential; Helical;		
		4. <b>OR</b>	Accept form spirals Compact;		
		5. 6.	Large molecule; Cannot leave cell.		2
	(c)	1. 2. 3.	Long and straight chains; Become linked together by many hydrogen bonds to form fibrils; Provide strength (to cell wall).		3
29	(a)	.,	<ol> <li><u>Maltose;</u></li> <li>Water;</li> <li>Accept H<sub>2</sub>O</li> </ol>		
				2	
		(ii)	Condensation;	1	[3]
30	(a)	1.	Add iodine / potassium iodide <u>solution;</u> <i>Reject if heated</i>		
		2.	Blue-black colour (with starch); Accept black Ignore purple	2	
	(1-)			2	
	(b)	1.	<u>Hydrolysed</u> by enzymes / <u>hydrolysed</u> by amylase / maltase; If named enzyme given, it must relate to the correct substrate		
		2.	Produces glucose (in the gut);		
		3.	Small enough to cross the gut wall (into the blood) / monomers / monosaccha (can) cross the gut wall (into the blood);	arides	5
			Accept cell membrane <u>s</u> / epithelium / cells for 'gut wall'	3	
	(c)	1.	Time how long it takes to go brick red;		
		2.	Weigh precipitate;		
		3.	Dilute glucose samples / use smaller volume of glucose samples / use greate volume of Benedict's reagent;	۶r	
			Ignore references to colorimeter 1	max	

[7]



31	(a)	Trai	nsport through a channel protein		
		Tro	nsport of small_non-polar molecules	1	
		Tra	nsport of small, non-polar molecules	1	
		Trai	1		
	(b)	1. 2. <b>OR</b> 3. 4.	<ul> <li>(Y is) an enzyme/has active site/forms ES complex; Accept catalyst</li> <li>That makes cellulose/attaches substrate to cellulose/joins β glucose;</li> <li>Makes cellulose/forms glycosidic bonds;</li> <li>From β glucose; Mark in pairs (1&amp;2 or 3&amp;4)</li> </ul>	2	
	(c)		wall forms outside cell-surface membrane/has cellulose on it he outside);	1	
	(d)	(Tick in box next to) Hydrogen;			[7]
32	(a)	1. 2.	Glucose; Fructose; Accept answers in either order Ignore $\alpha$ and $\beta$ glucose	2	
	(b)	1.	Line graph with rate on y axis and days/time in days on x axis and linear scales; Correct answers × 10 <sup>-3</sup> 1.17, 1.50, 1.83, 2.50, 3.33, 4.00, 4.00 (accept to 1DP)		
		2.	Correct units of $\mu$ g min <sup>-1</sup> /per minute/minute <sup>-1</sup> × 10 <sup>-3</sup> ; <i>Reject m</i> <sup>-1</sup> <i>Reject if put 10</i> <sup>-3</sup> <i>on axis for each point</i> <i>'' means separating units from what goes before i.e. accept</i>		
		3.	sucrose hydrolysis per min / $\mu g x 10^{-3}$ Rates correctly calculated and plotted, with line connecting points/line of best fit and no extrapolation; Do not accept a ruled <b>straight line</b> of best fit Accept y axis starting at 1		



(c) 1. Sucrose hydrolysis linked to some aspect of growth;

Accept 'breakdown

 Greater the rate of/faster hydrolysis/more SPS activity as plant grows/cells divide (up to 8/10 days);

Accept 'breakdown

Accept converse of greater rate of growth, greater rate of hydrolysis Reject 'sucrose broken down'

- Growth/division remains the same/slows after 8/10 days (because SPS activity is levelling off);
   Accept after 8 days/at 10 days growth rate maximum/growth stops
- (a) Accept three suitable suggestions:

33

34

- 1. (Lactase / beads) can be reused / not washed away;
  - 1. Accept lactase / beads not wasted
  - 1. Less lactase used is insufficient
- 2. No need to remove from milk;
  - 2. Accept lactase not present in milk.
- 3. Allows continuous process;
- 4. The enzyme is more stable;
- 5. Avoid end-product inhibition. Ignore ref to SA
- (b) 1. (Lactose hydrolysed to) galactose and glucose;
  - 2. (So) more sugar molecules;

#### 2. Idea of more sugars essential

3. (So) more / different receptors stimulated / sugars produced are sweeter (than lactose).

2 max

3 max

3

[8]

[5]

- (a) (i) *(Both)* 
  - 1. Are polymers / polysaccharides / are made of monomers / of monosaccharides;
  - 2. Contain glucose / carbon, hydrogen and oxygen;
  - 3. Contain glycosidic bonds;
  - Have 1-4 links;
     Neutral: references to 'unbranched', insoluble, formed by condensation, flexible and rigid
     Are made of the monomer glucose = MP 1 and 2 = 2 marks
  - 5. Hydrogen bonding (within structure). Ignore reference to H bonds between cellulose molecules



- (ii) (Starch)
  - 1. Contains  $\alpha$  / alpha glucose;
    - Assume 'it' refers to starch

Accept: converse arguments only if linked directly to cellulose Accept: forms a glycosidic bonds

- 2. Helical / coiled / compact / branched / not straight;
- 3. 1,6 bonds / 1,6 branching;
- 4. Glucoses / monomers same way up;
- 5. No H-bonds <u>between</u> molecules;
- 6. No (micro / macro) fibres / fibrils.

2 max

2

 (b) (i) 1. No / few organelles / very little cytoplasm / cytoplasm at edge / more room / hollow / large vacuole / large space / thick walls;

Accept strong walls for thick walls

- (So) easier / more flow / (thick / strong walls) resist pressure.
   Easier flow may be expressed in other ways e.g. lower resistance to flow
- (ii) 1. Mitochondria release energy / ATP / site of respiration;
   *Q* Reject: 'produce energy'
   but accept produce energy in form of ATP
  - 2. For <u>active</u> transport / uptake against concentration gradient. Note: no mark is awarded for simply naming an organelle

#### OR:

- Ribosomes / rough endoplasmic reticulum produce(s) proteins;
   Concept of making proteins needed
- 4. (Proteins) linked to transport e.g. carrier proteins / enzymes.

[8]