



Question	Answers	Extra information	Mark	AO / Specification reference
01.1	carbohydrase – carbohydrates	1 mark for one or two correct	2	AO1
	protease – proteins	2 marks for all correct		4.2.2.1
	lipase – lipids			
01.2	glucose		1	AO1
				4.2.2.1
01.3	speeds up a reaction / does not get used up itself		1	AO1
				4.2.2.1
02.1	catalysts		1	AO1
	increase		1	4.2.2.1
	specific		1	
	active		1	
02.2	А		1	AO2
				4.2.2.1
02.3	any one from:		1	AO1
	• pH			4.2.2.1
	enzyme concentration			
	substrate concentration			
03.1	fatty acids and glycerol	both needed for the mark	1	AO1
				2.2.1
03.2	pancreas or small intestine		1	AO1
				2.2.1





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03.3	temperature		1	AO2 2.2.1
03.4	so they both were at the correct temperature / temperature being investigated		1	AO2 2.2.1
03.5	as temperature increased (until 35°C) rate of reaction increased / time taken to break down the lipid decreased		1	AO3 2.2.1
03.6	 any two from: no substrate/lipid was broken down lipase/enzyme denatured structure changed so it could no longer bind to lipid / lipid could not fit in active site 		2	AO3 AO2 2.2.1
04.1	between 10°C and 30°C, as temperature increases the rate of reaction increases the enzyme does not catalyse the reaction at 60°C		1	AO3 4.2.2.1
04.2	37°C		1	AO3 MS4a 4.2.2.1
04.3	stop denatured active		1 1 1	AO1 4.2.2.1
05.1	proteins		1	AO1 4.2.2.1





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05.2	to form proteins/enzymes/hormones/antibodies/structural tissue	accept other sensible roles of amino acids	1	AO1 4.2.2.1
05.3	2.2		1	AO3 MS4a 4.2.2.1
05.4	stomach		1	AO2 4.2.2.1
05.5	stomach has low pH, as does the enzyme / optimum pH for enzyme in acidic conditions/low pH		1	AO1 4.2.2.1





06	Indicative content for method:	award up to 4 marks for description of a valid	6	AO2
	1 using the measuring cylinder, add fixed volume (e.g. 5	method to determine the time taken for amylase		AO3
	cm ³) of starch solution to each test tube	to digest starch, including correct identification		4.2.2.1
	2 using the pipette, alter pH of starch solutions by adding	and use of apparatus		4.2.2.1
	fixed volume (e.g. 1 cm³) of a different pH buffer			
	solution to each tube add one drop of iodine solution to each point on the			
	3 add one drop of iodine solution to each point on the spotting tile			
	4 using a pipette, add fixed volume (e.g. 1 cm ³)			
	carbohydrase solution to the first tube and stir/mix.			
	5 start stopwatch			
	6 using glass rod, remove a droplet of			
	starch-carbohydrase mixture and add to the iodine			
	solution			
	7 repeat this step every minute until iodine solution does			
	not turn blue-black			
	8 record time value9 repeat for all pH values being investigated			
	Safety precautions:	award 1 mark for correctly identifying at least two		
	wear goggles	control variables		
	ensure glassware is kept in centre of workspace			
	use test-tube rack to hold test tubes	award 1 mark for identifying at least one relevant safety precaution		
	Control variables:			
	solutions at same temperature (check with			
	thermometer)			
	 use same volume of starch/carbohydrase/pH buffer in 			
	each tube			
	use same concentration of starch/carbohydrase/pH			
	buffer in each tube			





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07.1	enzyme		1	AO1
				4.2.2.1
07.2	orange to blue-black		1	AO1
				4.2.2.1
07.3	points plotted to ±1 mm	award 2 marks if all points plotted correctly, award	2	AO2
		1 mark for 3 or 4 plotted correctly		AO3
	smooth curve plotted through points		1	4.2.2.1
07.4	pH 7		1	AO3
				4.2.2.1
08.1	fatty acids and glycerol		1	AO1
				4.2.2.1
08.2	pancreas		1	AO1
				4.2.2.1
08.3	lock		1	AO1
	specific		1	4.2.2.1
	active		1	
	protein		1	
	lipid		1	
09.1	lipase		1	AO1
				4.2.2.1





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09.2	0.04		1	AO2
				4.2.2.1
09.3	the enzyme/lipase is denatured (at this temperature) / the		1	AO2
	active site has changed shape			4.2.2.1
10.1	single-celled organisms have a large surface-area-to-volume		1	AO1
	ratio			4.1.3.1
				4.2.2.2
10.2	any four from:		4	AO1
	diaphragm contracts / flattens			4.2.2.2
	intercostal muscles contract pulling ribcage up and out			
	volume of chest cavity increases pressure inside chest cavity decreases			
	 pressure inside chest cavity decreases external / atmospheric air pressure greater (causing air 			
	to move into the lungs)			
10.3	spherical shape gives large surface area to maximise area		1	AO1
	for diffusion			4.1.3.1
	thin walls allow a shorter diffusion distance		1	4.2.2.2
	good blood supply maintains large diffusion gradient		1	