UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS

International General Certificate of Secondary Education

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0610/03 BIOLOGY

0610/03

Paper 3, maximum mark 80

This mark scheme is published as an aid to teachers and students, to indicate the requirements of the examination. It shows the basis on which Examiners were initially instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began. Any substantial changes to the mark scheme that arose from these discussions will be recorded in the published Report on the Examination.

All Examiners are instructed that alternative correct answers and unexpected approaches in candidates' scripts must be given marks that fairly reflect the relevant knowledge and skills demonstrated.

Mark schemes must be read in conjunction with the question papers and the Report on the Examination.

The minimum marks in these components needed for various grades were previously published with these mark schemes, but are now instead included in the Report on the Examination for this session.

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

CIE is publishing the mark schemes for the November 2005 question papers for most IGCSE and GCE Advanced Level and Advanced Subsidiary Level syllabuses and some Ordinary Level syllabuses.

Pa	age 1	\square		Syn Syn Paper
			IGCSE –NOVEMBER 2005	067 22
Q1	(a)	(i)	ref. to moist skin ;	Syl Baper 061 Babacambridge [max. 2]
		(ii)	mammal ;	140
			bird ; fish ;	
			reptile ;	[max. 2]
	(b)		to both belonging to the same genus (or ref. to Bufo) ; ore refs. to both animals being toads)	[1]
	(c)	ref. f	to sand dunes becoming developed for + camp sites ;	
		ref. 1	to habitat is changing e.g. to woodland ; $$ ref. to loss of	habitat
		nate	erjacks cannot survive in colder habitats AW ;	[max. 2]
	(d)	ref. t ref. t	to some heathland or sand dunes becoming protected ar to removal of trees / seedling trees AW + from heathland to creation of more heathland / sand dunes + introductior to captive breeding programmes ;	; t
	(e)	(i)	secondary consumer / third level $;$ (top) carnivore	[1]
		(ii)	insect larvae + adult insects; (BOTH NEEDED FOR 1	1 MARK) [1]
		(iii)	ref. to a wider range of food sources AW ;	[1]
				[max. 11]
Q2	(a)		umn drawn and shaded correctly ;	
			xis labelled ; xis labelled + units ;	[3]
		Лил		[~]
	(b)	(i)	<u>continuous</u> ;	[1]
		(ii)	ref. to different amounts of light ;	erences unqual. [max. 3]
	(-)	/: \		[IIIux: v]
	(c)	(i)	ref. to large + <u>petals</u> ; ref. to coloured + petals ;	
			ref. to scent ;	
			ref. to presence of nectar ;	[max. 2]
		(ii)	ref. to pollination AW;	[1]
	(d)	ref. 1	to self-pollination / ref. to other agents of pollination ;	
		so fe	ertilization occurs using pollen from same flower AW;	[2]

a) (i) oxygen ; glucose ; (a) other valid substances	061 23
	[2]
(ii) carbon dioxide ;	5yr, Dapar 067 (2) [2] [1]
b) (i) <u>muscle</u> ;	[1]
(ii) ref. to contraction / shortening ;	[1]
(iii) ref. to increased pressure ;	
so blood leaves heart + via <u>aorta</u> ;	
ref. to volume decreases AW ;	[max. 2]
c) (i) ref. to high + fat diet / cholesterol AW ;	
ref. to smoking ;	
ref. to stress ;	
ref. to lack of exercise ; ref. to genetic influence AW ;	
® refs to blood clots	[max. 2]
(ii) all parts of artery below point B shaded ;	[1]
(ii) all parts of artery below point D shaded ;	[1]
d) (structure) presence of <u>valves</u> ;	
(explanation) prevents backflow of blood AW ; (structure) ref. to wide lumen ;	
(explanation) allows blood to flow with minimum resist	tance AW ;
(structure) ref. to tough wall / collagen present ;	
(explanation) to prevent bursting AW ;	[max. 4]
	[max. 14]
a) (i) pupil drawn in both diagrams + smaller in first diagram	m ·
iris in both diagrams the same diameter ;	[2]
(ii) labels correct for:	
(ii) labels correct for: iris ;	
pupil ;	
sclera;	[3]
b) (pupils gets bigger)	
ref. to contraction + of <u>radial</u> muscles ;	
ref. to relaxation of circular muscles ;	[2]
c) ref. to role of rods in detecting black and white images AW	;
ref. to sensitivity even in low light intensities AW;	
ref. to role of cones in detecting colour AW ; ref. to cones needing high light intensity to trigger them AW	/; [max. 3]

IGCSE -NOVEMBER 2005 Off (i) ref. to recent meal / intake of carbohydrate food AW ; (ii) pancreas ; [f] (iii) ref. to glucose absorbed from blood ; ref. to conversion to glycogen ; ref. to increased rate of respiration ; [max. 2 (iv) homeostasis ; [1] (i) intake by mouth would result in digestion in the stomach AW ; due to presence of + protease / pepsin ; [2] (ii) insulin gene removed from human + DNA / chromosome ; ref. to <u>restriction</u> + endonuclease / enzyme ; ref. to use of ligase + in placing insulin gene into plasmid ; ref. to isofti of passmid into host bacterial cell AW ; ref. to isofti of bacteria ; ref. to use of bacteria ; ref. to use of o bacteria ; ref. to use of a bacteria ; ref. to protein nature AW ; [max. 4] (i) ref. to stains may be protein / fat / not removable with detergent only AW; ref. to protein nature AW ; [max. 2] (ii) high temperature denatures enzymes ; so enzymes will not work AW ; low temperature enzymes work slowly AW ; appropriate explanation e.g. ref to kinetic energy of molecules ; ref. to constant temperature maintains optimum conditions AW ; [max. 3] (iii) TEMPERATURE AND EXPLANATION NEEDED FOR THE MARK around 3 ^o °C + ref. to optimum temperature for enzyme action ; @ refs. to higher temperatures (up to 70°C with suitable explanation e.g. modified to withstand high temperatures) [1] (iii) TEMPERATURE AND EXPLANATION NEEDED FOR THE MARK around 3 ^o °C + ref. to optimum temperature for enzyme action ; @ refs. to higher temperatures (up to 70°C with suitable conditions – a]; modified to w	Page	_3 ذ		Mark Scheme Syn			
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ref. to extracellular enzymes + extracted from filtered feedstock ; [max. 4	(c		ref. te ref. te	to source of enzyme e.g. yeast / fungus / bacteria ; to feedstock / starch solution ; to suitable conditions – air bubbled ;			
			ref. te then	to intracellular enzymes + microbes filtered ; crushed and extracted ;			
Imax. 13			ref. te then	to intracellular enzymes + microbes filtered ; crushed and extracted ;	[max. 4]		

