Surname	Centre	Candid	ate
	Number	Numb	er
First name(s)		0	

GCSE



3430UA0-1

722-3430UA0-1

WEDNESDAY, 15 JUNE 2022 – MORNING

SCIENCE (Double Award)

Unit 1: BIOLOGY 1 HIGHER TIER

1 hour 15 minutes

For Examiner's use only					
Question	Maximum Mark	Mark Awarded			
1.	9				
2.	6				
3.	8				
4.	12				
5.	6				
6.	12				
7.	7				
Total	60				

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ADDITIONAL MATERIALS

In addition to this paper you may require a calculator and a ruler.

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen. Do not use gel pen or correction fluid.

You may use a pencil for graphs and diagrams only.

Write your name, centre number and candidate number in the spaces at the top of this page. Answer **all** questions.

Write your answers in the spaces provided in this booklet. If you run out of space, use the additional page at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question. Question **5** is a quality of extended response (QER) question where your writing skills will be assessed.





Table 1.1

TYPICAL VALUES	Per 100g (of dried pasta)
Energy	761 kJ
Fat	1.3g
of which – saturated	0.1 g
of which – unsaturated	g
Carbohydrates	25.0 g
of which – sugars	2.3 g
Fibre	7.7 g
Protein	13.0 g
Salt	0.05g

P

C



(a)	(i)	Calculate the value for unsaturated fats. Write your answer in Table 1.1 .	[1]	Exam onl
		Space for working.		
	(ii)	State the name of the nutrient which makes up most of the carbohydrates in the dried pasta.	ne [1]	
	(iii)	State the importance of a low-salt diet.	[1]	



(b) Lloyd and Emma carried out an experiment to compare the energy values in Table 1.1 with values they obtained using the apparatus shown in Image 1.2.
Image 1.2
theremometer
boiling tube containing
20 cm³ of water
burning pasta
Bunsen burner
They ignited a 1.6 g piece of dried pasta using the Bunsen burner and immediately held the burning pasta at the base of the boiling tube until it stopped burning. The results Lloyd and Emma obtained are shown in Table 1.3.

Table 1.3

Mass of pasta	Initial temperature of water	Final temperature of water	Increase in temperature of water	Energy released per gram of food
(9)	(0)	(0)	(0)	(KJ)
1.6	14	58	44	

(i) Use the following formula to calculate the energy released per gram of food (kJ). Write your answer in Table 1.3. [2]

Energy released per gram (kJ) = $\frac{\text{volume of water (cm}^3) \times \text{temperature increase (°C)} \times 0.0042}{\text{mass of pasta sample (g)}}$

Space for working



Examiner only (ii) State how the energy content of dried pasta in Table 1.3 compares to the Ι. energy content indicated in Table 1.1. You must use numerical data in your answer. [2] П. Give one reason for the difference between the energy content of dried pasta obtained by Lloyd and Emma, as shown in Table 1.3 and the energy content indicated in Table 1.1. [1] (iii) Evaluate the arrangement of the apparatus shown in Image 1.2 by identifying one source of error. [1]

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Examiner Using **Image 2.2**, explain the differences in the concentrations of gases in the blood capillaries of a healthy lung and a lung with emphysema. (i) [2] State the effect on breathing of the difference in concentrations of these gases for (ii) a person suffering from emphysema. [1] State one cause of emphysema. [1] (iii)

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only

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(b)	(i)	The efficiency of energy transfer between one trophic level and the next is 10% Calculate the percentage of the energy entering trophic level 1 that reaches trophic levels 3 , 4 and 5 . Write your answers in the pyramid in Image 3.1. Space for working.	[2]	only
	(ii)	Suggest why the food chain represented by the pyramid of biomass in Image could not sustain a trophic level 6 .	3.1 [1]	
	(iii)	State one way in which energy is lost from a food chain.	[1]	
(c)	<u>Unde</u> As yc • siz • siz	erline one correct statement about pyramids of biomass from the following list. bu go up most pyramids of biomass from one trophic level to the next the: the of the organisms decreases and their numbers increase.	[1]	3430UA01
	• siz	e of the organisms increases and their numbers increase.		
	• siz	te of the organisms increases and their numbers decrease.		8
				-









((iv) [–]	The levels were adjusted to the following:	
	•	 light intensity to bright daylight levels 	
	•	 CO₂ concentration to 0.04% 	
	•	 temperature to 80 °C. 	
		I. Suggest how a temperature of 80 °C would affect the rate of photosynthes and explain your answer.	esis [2]
		II. Suggest why a CO ₂ concentration of 0.04% was chosen.	[1]
/ \ .		n why the volume of evygen produced by the plant per bour can be used as a	
(C) E	Explaii measu	arement of the rate of photosynthesis.	[1]
(C) I r	Explain measu	urement of the rate of photosynthesis.	[1]
(C) I r	Explain measu	urement of the rate of photosynthesis.	[1]
(C) I r	Explain measu	arement of the rate of photosynthesis.	[1]
	Explain measu	arement of the rate of photosynthesis.	[1]
(C) I	Explain measu	In why the volume of oxygen produced by the plant per hour can be used as a greenent of the rate of photosynthesis.	[1]
(C) I T	Explain measu	In why the volume of oxygen produced by the plant per hour can be used as a grement of the rate of photosynthesis.	[1]

Describe the pathwa with the return of blc Your account must in	ay taken by the blood i bod along the pulmona nclude details of how l	in a double circulatory ary vein from the lungs backflow of blood is pr	system. Start your account to the left atrium of the here revented. [6 (nt eart. QER]



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Examiner (b) A class of students investigated how lipase activity changes with temperature. They used a pH indicator that is pink in alkaline solutions of about pH 10. When the pH drops below pH8 it goes colourless. A solution of full-fat milk, lipase and indicator at pH10 will change from pink to colourless as the fat in milk is broken down producing fatty acids. This reduces the pH to below 8. The time taken for this reaction to occur is affected by temperature. The students worked in pairs and set up the apparatus as shown in Image 6.2. Image 6.2 under hundered 5% lipase solution test tube contents at pH 10: 5 cm³ milk 1 cm³ pH indicator

Each pair of students investigated a different temperature.

- The test tube and syringe were placed in a water bath.
- At 5 minutes, 1 cm³ of lipase solution from the syringe was added to the test tube.
- The time taken for the solution in the test tube to change from pink to colourless was recorded.
- The experiment was carried out three times for each temperature.

The class results are shown in Table 6.3.

Table 6.3.

	Time fo	Rate of reaction			
Temperature (°C)	Trial 1	Trial 2	Trial 3	Mean	1 ÷ mean time (per second)
0 (ice bath)	no change	no change	no change	no change	0.00
20	8.0	6.0	7.0	7.00	0.14
40	5.0	4.0	5.0	4.67	0.21
60	10.0	9.0	9.0	9.33	
80	no change	no change	no change	no change	0.00





	(iv)	Explain the effect of temperature on the rate of reaction between 0°C and 40°C.	Examine only
		·	
 (c)	State lipas	e why the test tube and syringe were left in the water bath for 5 minutes before the se solution was added to the test tube.	 9 [1]
 (d)	Sug	gest why skimmed milk could not be used in this experiment.	[1]
			12
]



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7. (a) **Complete the following table** about the processes by which substances move through cell membranes.

Place a tick (\checkmark) or a cross (×) in each box to indicate if the statement applies to each process or not.

	Active transport	Osmosis	Diffusion
Energy (ATP) needed			
Against a concentration gradient			
Down a concentration gradient			



Examiner only

[3]

(b) The apparatus shown in Image 7.1 was set up using a piece of Visking tubing filled with sucrose solution. The Visking tubing was knotted at its bottom end and tied at its top end to a length of glass tube. The Visking tubing was then placed in a beaker of water and left for 1 hour. At the end of this time the sucrose solution had risen up the tube.

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Question number	Additional page, if required. Write the question number(s) in the left-hand margin.	Examiner only
		1

