



Mark Scheme (Results)

January 2024

Pearson Edexcel International Advanced
Subsidiary Level In Biology (WBI13)
Paper 01: Practical Skills in Biology I

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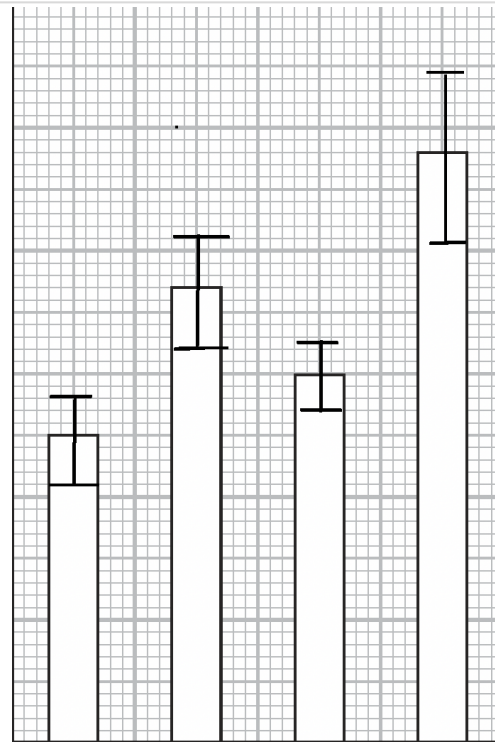
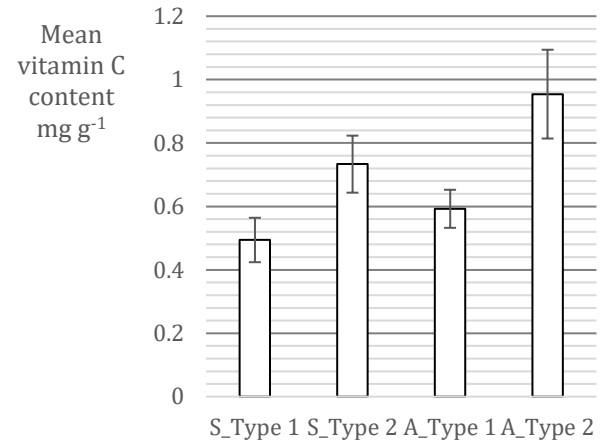
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Question Number	Answer	Additional Guidance	Mark
1(a)	<p>An answer that includes the following points:</p> <ul style="list-style-type: none"> because the antioxidants will {reduce (the action of) / stabilise} free radicals / reduce oxidative stress (1) therefore damage to {(endothelial) cells / endothelium} will be reduced (1) so there will be less chance of plaque build-up / formation of atheroma (1) 	<p>accept attack, remove free radicals</p> <p>accept (endothelial) lining of BV</p> <p>not atherosclerosis</p>	(3)

Question Number	Answer	Additional Guidance	Mark
1(b)	<p>A description that includes the following points:</p> <ol style="list-style-type: none"> 1. use equal {size pieces / masses} of spinach (for both plants) (1) 2. standard extraction method described (1) 3. measure out {equal / same / stated} volume of (standard) DCPIP solution (1) 4. add spinach (extract) until no blue colour remains / becomes colourless / decolourises (1) 5. record volume of extract used (1) 6. use of calibration curve / standard solutions (1) 	<p>e.g. grinding time / volume of water</p> <p>measure out {equal / same / stated} volume of spinach extract</p> <p>add DCPIP solution until becomes permanently blue</p> <p>record volume of DCPIP used</p> <p>e.g mass of vitamin C in fruit juice sample = mass of vitamin C to decolourise 1cm³ of DCPIP × volume of sample required to decolourise 1cm³ of DCPIP</p>	(5)

Question Number	Answer	Additional Guidance	Mark
1(c)(i)	<p>A calculation with the following steps:</p> <ul style="list-style-type: none"> • correct calculation of numerator and denominator (1) • correct division of numerator by denominator and square root found (1) • answer correctly rounded to two decimal places (1) 	<p>Allow ecf</p> <p>0.2 and 11 (accept 12-1)</p> <p>0.0181 and 0.13483</p> <p>0.14, allow 0.13</p>	(3)

Question Number	Answer	Additional Guidance	Mark
1(c)(ii)	<p>A graph showing the following features:</p> <ul style="list-style-type: none"> • y axis with fully labelled linear scale (1) • x and y axes correctly labelled with names of variables in each case, and units on y. X could be labeled using a key (1) • SDs plotted correctly (1) 	<p>Scale values should be indicated at equal increments, minimum 1</p> <p>Allow $\frac{1}{2}$ square tolerance</p>	



Question Number	Answer	Additional Guidance	Mark
1(c)(iii)	<p>An answer including the following points:</p> <ul style="list-style-type: none"> • a correct comparison of means for both {soil types / seasons} / all means different (1) • difference between soil types is significant as SDs do not overlap (for both seasons) (1) • difference between seasons for same soil type are not significant as SDs overlap (1) 	<p>e.g. autumn higher than spring (for both types) / type 2 higher than type 1 (in both seasons)</p> <p>ecf if SD for Autumn type 2 is plotted too big</p> <p>ecf if SD for Autumn type 2 is plotted as too small if they say autumn diff is significant due to overlap</p>	(3)

Question Number	Answer	Additional Guidance	Mark
2 (a)	<p>Any three from:</p> <ul style="list-style-type: none"> • phospholipid • protein • cholesterol • glycoprotein • glycolipid 	<p>The following answers, all 3 correct for 2 marks, 1 or 2 for one mark:</p>	(2)

Question Number	Answer	Additional Guidance	Mark
2 (b)	<p>An answer that includes three of the following points:</p> <ul style="list-style-type: none"> the substances are {non-polar / hydrophobic} (1) there is a positive correlation / as solubility increases so does permeability (1) because the membrane is less permeable to less hydrophobic substances (1) therefore membranes contain (phospho)lipids (1) 	<p>Accept reverse argument Not just ref to A and E only</p> <p>linear increase</p> <p>ora {fatty acid tails / membranes} are (only) permeable to non-polar substances / non-polar substances move across membrane by dissolving in lipids</p> <p>Accept if implied</p>	(3)

Question Number	Answer	Additional Guidance	Mark
2 (c)(i)	<p>An answer that includes the following points:</p> <ul style="list-style-type: none"> • increase in {membrane permeability / pigment release / colour intensity} as temperature increases (1) • the change in permeability (between 15 and 20 °C) is due to increased {kinetic energy / movement} of (phospho)lipids (1) • which would cause {phospholipids to move away from each other / a more fluid membrane / a membrane with bigger gaps} (1) • levels off (after 20 °C) because all {pigment / colour} released (1) 	DO NOT ACCEPT effect of temperature on transmission of light	(3)

Question Number	Answer	Additional Guidance	Mark
2 (c)(ii)	<p>An answer that includes the following points:</p> <ul style="list-style-type: none"> • {equal sized / same shaped} pieces of (beetroot) tissue cut (1) • washed in water (until no more pigment lost) (1) • placed in (same / stated) volume of water (1) • placed in a range of temperatures 5 °C to 30 °C (1) • left for {stated / suitable / same} time (1) • samples of the liquid (around the discs) were removed (and placed in colorimeter cuvette) (1) • repeat (at each temperature) {to get mean / SD} (1) 	<p>NOT mass on its own</p> <p>15 mins <=24 hours</p> <p>accept beetroot removed from test tube</p>	(5)

Question Number	Answer	Additional Guidance	Mark
3(a)(i)	Biuret	Accept copper sulfate and sodium hydroxide (sodium potassium tartrate)	(1)

Question Number	Answer	Additional Guidance	Mark
3(a)(ii)	Blue to {mauve / lilac / purple}		(1)

Question Number	Answer	Additional Guidance	Mark
3(a)(iii)	>2 but <10	ACCEPT between 2 and 10 a range with any values from >2 to <10	(1)

Question Number	Answer	Additional Guidance	Mark
3(a)(iv)	<p>An answer that includes the following points:</p> <ul style="list-style-type: none"> • use {more concentrations / smaller intervals} (for standards) (1) • between 2 and 10 (1) • use of colorimeter (1) 	<p>Not larger range</p> <p>Accept 3-9 in any combination (3-10, 2-9, 3-9)</p>	(2)

Question Number	Answer	Additional Guidance			Mark																	
3(b)(i)	A table with the following features: <ul style="list-style-type: none">suitable table (1)headings with units correct (1)all data correctly entered (1)	<table><tr><th rowspan="2">Heating temperature / °C</th><th colspan="2">Protein content (of the animal feed) as percentage of starting content</th></tr><tr><th>(After) 5 days</th><th>(After) 7 days</th></tr><tr><td>7</td><td>67</td><td>28</td></tr><tr><td>17</td><td>53</td><td>26</td></tr><tr><td>27</td><td>38</td><td>24</td></tr><tr><td>37</td><td>25</td><td>22</td></tr></table>			Heating temperature / °C	Protein content (of the animal feed) as percentage of starting content		(After) 5 days	(After) 7 days	7	67	28	17	53	26	27	38	24	37	25	22	(3)
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		17	53	26																		
		27	38	24																		
		37	25	22																		

Question Number	Answer	Additional Guidance	Mark
3(b)(ii)	<p>A calculation showing the following steps :</p> <ul style="list-style-type: none"> two correct figures from graph, subtracted correctly (1) divided by temperature difference between the two readings (1) correct units, percentage (protein reduction) °C⁻¹ 	<p>accept correct calculation and units on 5 days for up to 2 marks</p> <p>e.g. 28 and 22, 22-28 = (-)6</p> <p>e.g. (-)6 ÷ (37-7) = (-)0.2 / (-)1/5</p> <p>Accept per degree C / per °C, / °C</p> <p>Calculation for 5 days gives 1.4 67-25 = (-)42 (-)42 ÷ (37-7) = (-) 1.4</p>	(3)

Question Number	Answer	Additional Guidance	Mark
3(b)(iii)	<p>An answer that includes three of the following points:</p> <ul style="list-style-type: none"> • loss of protein as temperature rises (after both 5 and 7 days) (1) • heating for {7 days / longer time} reduces protein content more (at each temperature) than does heating for {5 days / shorter time} (1) • {rate of loss ($^{\circ}\text{C}^{-1}$) / gradient} is greater after 5 days (than after 7 days) (1) • higher temperature and longer time have same effect / quantity of protein left at 37 $^{\circ}\text{C}$ {same / similar} (for both times) (1) 	<p>ACCEPT negative correlation</p> <p>ACCEPT reverse argument</p> <p>ACCEPT reverse argument</p>	(3)

Question Number	Answer	Additional Guidance	Mark
3(b)(iv)	<p>An answer that includes 6 of the following points:</p> <ul style="list-style-type: none"> • make (nutrient) agar {plate / broth} with bacterium (1) • use of (safe) named bacterium / do not use pathogenic (1) • description of how to look for the effect of acid (1) • use of water / range of pH (1) • (both) incubated at {same / suitable/ stated} temperature (1) • (both) incubated for {same / suitable / stated} time (1) • method of assessing bacterial growth (1) • use of an example of aseptic technique (1) 	<p>e.g acid {on filter paper / in well / added to broth}</p> <p>>10 < 30</p> <p>1 - 7 days</p> <p>e.g. measure {zone of inhibition / turbidity}</p> <p>e.g. flame loop etc. / disinfect / lit Bunsen / partial lid lifting gloves, goggles in context of acid ref to safe temperature of incubation / ref to safe temperature</p>	(6)

