

**QUESTIONSHEET 1**

- (a) hydrogen peroxide; 1
- (b) (i) to release catalase from within liver cells; 1
- (ii) Any 2 of: same weight of liver/same species/animal for liver/same volume of buffer at same pH/keep cool or at 4°C  
/homogenise in blender for same time;; 2
- (c) vary temperature of water bath/incubator;  
10°C intervals over suitable range (eg. 0 – 70°C);  
same standard homogenate of liver in each case;  
measure volume of oxygen produced in a standard time/in 1 minute;  
repeat experiment at each temperature and calculate means;  
allow acclimatisation time at each temperature before adding peroxide; max 5
- (d) Any two of: volume of oxygen is affected by changes in temperature/pressure/  
concentration of catalase in different liver extracts may vary/  
some oxygen may be retained in conical flask by frothing;; 2
- TOTAL 11**
- 

**QUESTIONSHEET 2**

- (a) amylase;  
reject 'pancreatic amylase' 1
- (b) (i) acts as cofactor/allosteric effector;  
binds to the enzyme changing its molecular shape;  
so that the active site becomes operative/can bind with substrate; max 2
- (ii) pH too low/acid;  
enzyme is denatured; 2
- (c) Enzyme = maltose;  
Juice = intestinal/succus entericus;  
Product = glucose; 3
- TOTAL 8**
- 

**QUESTIONSHEET 3**

- (a) (i) substrate concentration is the limiting factor;  
some active sites free;  
(thus) increase in substrate concentration can increase rate; 3
- (ii) number of active sites is limiting factor/all available active sites occupied with substrate;  
number of substrate molecules exceed number of active sites;  
(thus) increase in substrate concentration cannot increase rate; 3
- (b) enzymes have an optimum pH (at which they work at maximum rate);  
pH changes from optimum cause changes in shape/charges/ionisation state of active site;  
therefore reduces number of enzyme-substrate complexes;  
(and thus) reduce the rate; 4
- TOTAL 10**

**QUESTIONSHEET 4**

- (a) a specific series of linked reactions;  
each step of which is catalysed by a specific enzyme;  
named example/glycolysis/Krebs/any other example; **max 2**
- (b) removes CO<sub>2</sub> from (carboxylic) acid group/decarboxylation; **1**
- (c) modifies/changes enzyme so that it can function/acts as a cofactor; (reject 'gives energy') **1**
- (d) once a certain amount of adrenaline/nor-adrenalin has been produced;  
nor-adrenaline inhibits conversion of tyrosine to dopa/feedback inhibition/end product inhibition; **2**
- (e) adrenal medulla/sympathetic nerve synapses; **1**
- TOTAL 7**
- 

**QUESTIONSHEET 5**

- (a) substance/chemical which is structurally similar to normal substrate;  
and competes with it for active site of enzyme; **2**
- (b) number of substrate molecules exceeds number of molecules of inhibitor/substrate molecules occupy most  
/many of the active sites;  
therefore little inhibition/inhibition reversed by high substrate concentration; **2**
- (c) competitive inhibitors (CIs) structurally similar to substrate, non-competitive inhibitors(NCIs) not similar;  
CIs bind to active site, NCIs bind elsewhere on enzyme;  
effect of NCI is permanent/cannot be reversed by increasing substrate concentration whereas CI effect is temporary/can be  
reversed by high substrate concentration; **3**
- TOTAL 7**
- 

**QUESTIONSHEET 6**

- (a) (i) X is a protease/peptidase/splits peptide bonds/hydrolyses peptide bonds;  
causes inactive enzyme precursor to change shape/conformation;  
produces active/catalytic form/exposes active sites; **3**
- (ii) precursor fits into complementary active site of enzyme X;  
credit reference to specificity; **2**
- (iii) metabolic control/control of reaction rates/prevent cell lysis/protection of gut wall; **1**
- (b) either: pepsinogen; HCl;  
or: trypsinogen; enterokinase;  
(accept any correct example) **max 2**
- TOTAL 8**

**QUESTIONSHEET 7**

- (a) raise temperature of water in waterbath to 65°C (checking with thermometer);  
maintain by adding hot water/thermostatic control;  
keep sucrase and sucrose in separate tubes until both solutions are 65°C/equilibrate for at least 5 minutes;  
add sucrase to sucrose and mix gently; 4
- (b) forms a brick-red precipitate with reducing sugars/glucose/fructose;  
sucrose is a non-reducing sugar/does not react with Benedicts reagent;  
but if sucrose is digested (by sucrase) will give a positive Benedicts test; max 2
- (c) (i) reaction fastest at 40°C;  
because higher kinetic energy/more collisions between enzyme and substrate/ref to optimum temperature/  
enzyme substrate complexes formed quicker; 2
- (ii) initial colour change may indicate early enzyme activity;  
but kinetic energy/molecular excitation/high temperature;  
caused denaturation/disruption of active site/breakage of hydrogen bonds/disulphide bridges/loss of tertiary structure; 3
- TOTAL 11**
- 

**QUESTIONSHEET 8**

- (a) Any four of:  
use equal masses of each tissue/  
ground up equally/same time and speed of grinding/  
equipment washed between samples/  
equal volumes of hydrogen peroxide used/  
tissues completely immersed/  
effervescence measured at same time interval;;; 4
- (b) (i) liver; 1
- (ii) most metabolically active/highest or fastest respiratory rate; 1
- (c) more enzyme = more active sites;  
more collisions between substrate and active site/faster formation of enzyme-substrate complexes; 2
- TOTAL 8**
- 

**QUESTIONSHEET 9**

- (a) changes shape of active site; 1
- (b) (i) decreases/stops it; 1
- (ii) substrate no longer able to bind to active site so that enzyme-substrate complex cannot form;  
allosteric inhibitor attaches to enzyme at a site other than the active site;  
but changes the molecular shape of the enzyme; max 2
- (c) Y;  
normal substrate of glucose phosphorylase is glucose;  
Y is similar shape/structure; 3
- TOTAL 7**

**QUESTIONSHEET 10**

- (a) (i) B: pepsin works in stomach/acid environment;  
alkaline solution would disrupt charges on/shape of active sites/tertiary structure/might denature enzyme; 2
- (ii) C+D: boiling denatures enzyme;  
active site/tertiary structure lost; 2
- (iii) E: no enzyme present; 1
- (b) add more egg white to tube A/repeat experiment in tube A; 1
- (c) to show that boiling inactivated the enzyme in both pH's; 1

**TOTAL 7****QUESTIONSHEET 11**

- (a)
- | Time (min) | Concentration A (μmoles dm <sup>-3</sup> ) | Concentration B (μmoles dm <sup>-3</sup> ) |
|------------|--|--|
| 0          | 0.0  | 0.0  |
| 2          | 1.2  | 0.4  |
| 4          | 2.4  | 0.8  |
| 6          | 3.6  | 1.2  |
| 8          | 4.8  | 1.4  |
| 10         | 6.0  | 1.5  |
| 12         | 7.2  | 1.6  |
| 14         | 8.4  | 1.7  |
- time on X axis and concentration on Y axis with units;  
suitable scale which is easy to use (at least ½ the graph paper sheet);  
accurate clear plotting;  
points joined cleanly using a ruler (according to Institute of Biology Guidelines for A level Biology);  
(lines of best fit/curves will not be accepted by Examining Boards in this type of question)  
curves labelled clearly/suitable key; 5
- (b) readings from graph at 11 and 3 minutes are 5.75 and 1.75
- $$\frac{5.75 - 1.75}{8} = ; 0.50 \text{ micromoles dm}^{-3} \text{ min}^{-1};$$
- (correct no of significant figures needed.  
units needed.  
allow consequential errors and range  $\pm 0.05$ .) 2
- (c) (i) A, because the rate of substrate digestion was the highest overall; 1
- (ii) temperature;  
use a water bath/incubator;  
pH;  
use a buffer; 4
- (d) Any two of:  
tenderising of meat/  
predigesting baby foods/  
rennet in cheese manufacture/biological washing powders/making leather pliable/dissolving blood clots  
/lowering protein content of flour for biscuit manufacture/brewing;; 2

**QUESTIONSHEET 12**

- (a) (i) C; 4  
 (ii) D;  
 (iii) B;  
 (iv) A;
- (b) malonic acid/malic acid; 2  
 inhibits succinic dehydrogenase;
- TOTAL 6**
- 

**QUESTIONSHEET 13**

Feature	Amylase	Lactic dehydrogenase
Will breakdown lactose	×	×
Found only in animals	×	×
Requires NAD	×	✓
Is a Hydrolase	✓	×
Can be made by GE	✓	✓
Can be used to make yoghurt	×	×

(Lactobacilli used to make yoghurt)

**TOTAL 6****QUESTIONSHEET 14**

- (a) 43% ; 1
- (b) (i) pancreas; 1  
 (ii) to provide the correct pH for the enzyme/may be an enzyme cofactor; 1
- (c) amylase in seed hydrolyses starch to reducing sugars/maltose;  
 to act as respiratory substrate to provide energy for germination;  
 amylase will only operate efficiently near optimum temperature/increase in temperature increases amylase activity; 3
- (d) heat energy disrupts hydrogen bonds holding 3-D structure (of protein) together;  
 ref denaturation; 2
- TOTAL 8**
- 

**QUESTIONSHEET 15**

ATP/adenosine triphosphate;  
 glycosidic;  
 hydrolases;  
 water;  
 oxido-reductases;  
 NAD/FAD;  
 NADP;  
 activation energy;

**TOTAL 8**

**QUESTIONSHEET 16**

- (a) plant cell wall/middle lamella (of cell wall) contains pectin/calcium pectate/magnesium pectate;  
this is degraded/broken down by pectinase;  
thus releasing cell contents/juice/oils/pigments from fruit;  
fewer bits of fruit/cell wall left suspended (in juice); **max 3**
- (b) use same mass of apple tissue in each sample;  
tissue from same apples/batch of apples/variety of apples;  
at same stage of ripeness;  
homogenise (in blender/food mixer) for a standard time/speed;  
one sample with pectinase solution added and one sample with an equivalent volume of water added;  
allow to stand for a suitable time/at least 30 minutes/to enable enzyme to work;  
both samples at same temperature/room temperature/37°C in water bath/incubator;  
filter/low power centrifugation in a standard way/for a standard time;  
measure volume of juices collected;  
compare clarity by eye/measure turbidity with photometer;  
do replications; **max 8**

**TOTAL 11**

**QUESTIONSHEET 17**

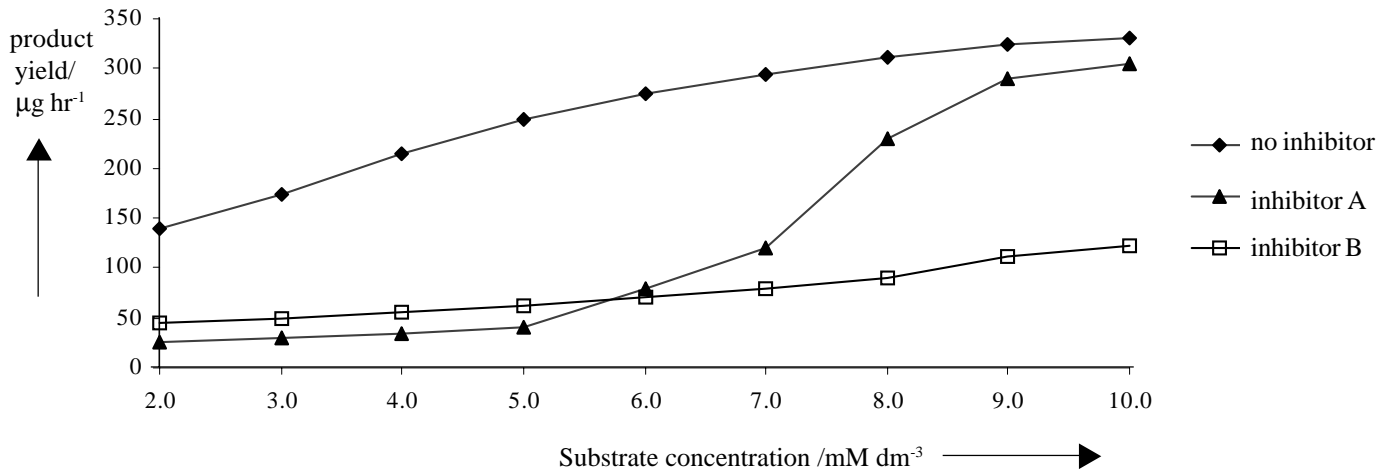
- (a) pH/hydrogen ion concentration influences the ionisation of R-groups/side chain groups;  
which influence the conformation/shape of the protein/enzyme/active sites;  
so that active site can join to the substrate/ref induced fit hypothesis/lock and key hypothesis;  
best fit/most efficient enzyme action occurs at optimum pH/around pH 2.2;  
shape of active site less suitable at pHs either side of the optimum so that rate of activity falls;  
pH may also affect ionisation of substrate which could influence rate of reaction;  
ref to extremes of pH cause denaturation; **max 5**
- (b) shape of active site must adjust slightly to accommodate different shapes/ionic states of albumin and haemoglobin;  
slight changes in pH will slightly alter active site shape/ionisation;  
thus trypsin is able to digest more than one type of protein;  
ref to induced fit hypothesis/mechanism; **max 3**
- (c) acetylcholine esterase is important in regulating nervous/synaptic transmission;  
operates efficiently over a wide pH range/pH 6.9 – 10, so not affected by body pH changes in this range;  
also operates reasonably effectively from pH 6.0 – 6.9/in dilute acidic conditions; **max 2**
- (d) operates effectively over a wide range of pH values whereas pepsin would only be effective in low pH range/high acidity;  
pH 2 would affect flavour of meat/make it unpalatable/papain could be used at pH 7 which would not affect the meat flavour;

**2**

**TOTAL 12**

**QUESTIONSHEET 18**

(a)(i)



axes correct and labelled;  
suitable scale;  
accurate plotting;  
points joined with a ruler (IOB recommendations)  
curves labelled/suitable key;

5

- (ii) same concentration of enzyme in each;  
above limiting concentration;  
same volumes for each reagent;  
suitable pH maintained by a buffer;  
suitable temperature/37°C maintained by waterbath;  
same incubation time for each;

max 4

- (b) 1. competitive;  
because when substrate concentration is in excess/rises above inhibitor concentration/above 5.0 mM dm<sup>-3</sup>;  
product yield rises to a high level;
2. non-competitive;  
because yield of product remains low;  
even when substrate concentration is high/in excess of inhibitor;
- (c) succinic dehydrogenase; succinic acid; fumaric acid; malonic/malic acid;  
(accept any other correct example)

3

3

4

**TOTAL 19**

**QUESTIONSHEET 19**

- (a) enzymes are attached to/entrapped by insoluble materials/matrix which gives support to the enzyme;  
enzyme is then held in place during the reaction;  
whole cells/yeasts/bacteria with specific enzymes can also be immobilised; **3**
- (b) product will not be contaminated by the enzyme;  
since enzyme cannot escape from the matrix;
- enzyme can be recovered and used again many times;  
useful if enzyme is costly/hard to extract/produce;
- enzyme is more stable at extremes of temperature/pH;  
since protected by the matrix;
- very useful for continuous fermentations;  
since enzymes/cells remain trapped in matrix;
- immobilised whole cells mean that enzyme sequences/several enzymes can operate simultaneously;  
reducing number of steps in the process/reducing cost; (any three pairs of marks) **max 6**
- (c) use of glucose isomerase to convert glucose to fructose (when making fructose syrups);  
continuous production of ethanol using yeast/zymase;  
production of vinegar using Acetobacter; **max 2**
- TOTAL 11**
- 

**QUESTIONSHEET 20**

- (a) hundreds of enzymes in cell must work in relationship together/in integrated fashion;  
some will need to work quicker/slower than others so that products are formed in an orderly way/at correct rate/at a rate that does not cause imbalance;  
having different pH-activity profiles/different optimum pHs means that they are not all working at peak rate;  
thus intracellular pH has a controlling influence on (intracellular) enzyme actions; **max 2**
- (b) carbonic anhydrase has a large number of active sites per molecule whereas succinic dehydrogenase only has one or a few;  
carbonic anhydrase has high activity to convert all carbon dioxide to carbonic acid/hydrogen carbonate ions in red cells (and converse reaction);  
must have reserve capacity so that (blood) CO<sub>2</sub> tension does not build up during strenuous activity;  
succinic dehydrogenase limited by capacity of mitochondrion to absorb pyruvate,  
so will not need a very high turnover number; **max 2**
- TOTAL 4**