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Detailed mark scheme

Suitable for all boards

Designed to test your ability and thoroughly prepare you

Level: IGCSE Oxford AQA Biology (9201)

Subject: Biology

Topic: IGCSE AQA Biology



To be used by all students preparing for IGCSE Oxford AQA Biology (9201)
Students of other Boards may also find this useful

Biology

IGCSE AQA

Key skills



4	Cows are reared for meat production

The cows can be reared indoors in heated barns, or outdoors in grassy fields.

The table shows energy inputs and energy outputs for both methods of rearing cows.

		kJ / m² / year					
	Energy	Energy input Energy					
	Food	Fossil fuels	Meat production				
Indoors	10 000	6 000	40				
Outdoors	5 950	50	x				

(a) The percentage efficiency for rearing cows **outdoors** is 0.03%

Calculate the energy output value X.

Use the equation:

Corp. © 20	percentage efficiency = ener	energy input × 100
	Energy output value Y =	kl/m²/year

(3)



The percentage	ge efficiency for rearing cows outdoors is 0.03%
Calculate how	many times more efficient it is to rear cows indoors than to rear
cows outdoors.	S.
Use the equation	ion from (a).
	Answer = times
A large amoun	nt of energy is wasted in both methods of rearing cows.
Give two ways	s in which the energy is wasted.
FXA	M PAPERS PRACTICE
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2	
	
Suggest two re	easons why it is more efficient to rear cows indoors than to rear cows Outdoo
1	
2.	

(Total 10 marks)



2. Food security is when a population has enough food to stay healthy.

Lack of food security is a global problem.

One way to maintain food security is to increase the efficiency of food production.

The diagram below shows how some pigs are farmed using intensive methods.



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(a) Some people think the farming methods shown in the diagram above are unethical.

Suggest two other possible disadvantages of intensive farming methods.

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2				



(c) A newspaper reported that:

'Food security is a serious problem in remote communities in Canada.

This is because Aboriginal communities are eating fewer traditional foods.'

One traditional food eaten by Aboriginal communities in Canada is seal.

Look at the table below

Year	Number of seals caught in thousands
2004	362
2005	316
2006	348
2007	224
2008	215
2009	91
2010	67

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		Decrease in	n seals =	 %	
The conclusion in	the newspap	er might no	t be correct.		
Suggest two rea		3	-		
1.	_				
·					
			_		
2					

The first laboratory burger has now been cooked

Figure 1

In July 2013 the first burger grown from cow stem cells was cooked.

Muscle stem cells from cows were grown into strands of beef in a laboratory. About 20 000 strands of beef were then made into a burger. The burger can be cooked and eaten by humans. This type of meat is called cultured meat.

The cultured meat is exactly the same as normal cow muscle tissue and the cells are not genetically modified.



(a)	(i)	Some scientists think using cultured meat instead of traditionally-produced meat will help reduce global warming.
		Suggest two reasons why using cultured meat may slow down the rate of global warming.
		1
		2
		(2
	(ii)	Suggest two other possible advantages of producing cultured meat instead of farmed meat.
		Do not refer to cost in your answer.
		1
	E	XAM PAPERS PRACTICE

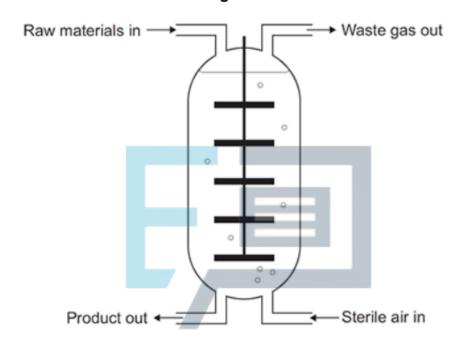
(2)



(b) Mycoprotein is one type of food that is mass-produced.

Figure 2 shows a fermenter used to produce mycoprotein.





Describe how mycoprotein is produced.	PRACTICE
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(Total 8 marks)



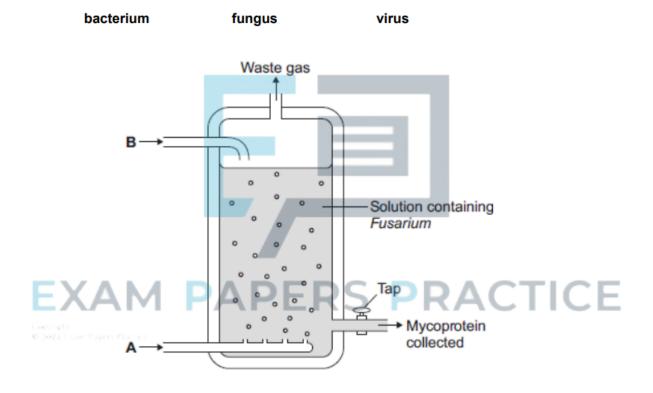
The world population is increasing and the need for food is increasing.

Mycoprotein is a high-protein food made in fermenters using the organism *Fusarium*.

The process takes only a few weeks to produce a large amount of food.

(a) (i) What type of organism is Fusarium?

Draw a ring around the correct answer.



(ii) Fusarium makes mycoprotein. Fusarium respires aerobically.

Suggest which gas is added to the fermenter at point **A**.

(iii) Another substance is added to the fermenter at point **B**. This substance is used in aerobic respiration.

Name this substance.

(1)

(1)

(1)

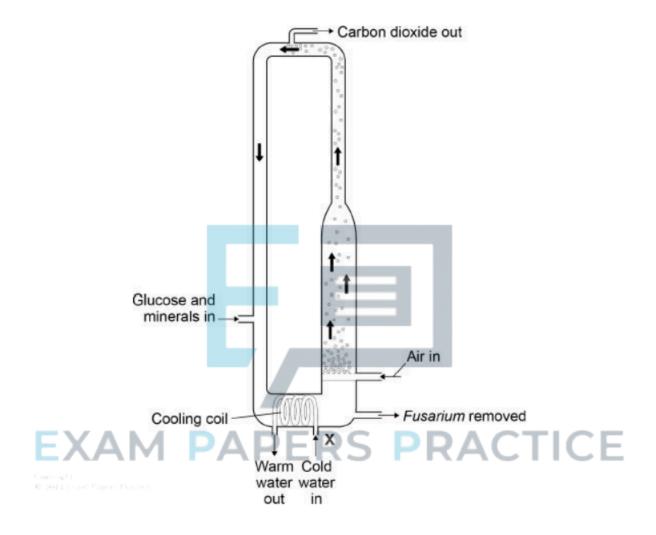


(b)	People need to eat protein to grow and to be healthy.	
	Some people think that it would be an advantage to get more food from	
	mycoprotein and less from farming animals.	
	Suggest two possible advantages of getting more food from mycoprotein.	
	1	
	2	
		(2)
		(Total 5 marks)
5.	In this country most tomatoes are grown in greenhouses.	
	EXAMPLES PRACT	ICE
	(a) Suggest one way in which a grower could increase the yield of tomatoes fro	m plants
	(a) Suggest one way in which a grower could increase the yield of tomatoes fro growing in his greenhouse.	m piams
		(1)



(b)	Larg	le supermarkets often import tomatoes from overseas.	
	(i)	Suggest two reasons why a supermarket might decide to import tomatoes rather the buy them from British growers.	han
		1	
		2	
			(2)
		g tomatoes may be more damaging to the environment than selling rown in this country.	
tomat	Jes gi	Explain why.	
	(ap. 10)	XAM PAPERS PRACTICE	Ξ
			(2)
		(Total	l 5 marks)
6.	Му	coprotein is a protein-rich food.	
	My	coprotein is made from the fungus <i>Fusarium</i> .	
	The	e diagram below shows a fermenter used for growing <i>Fusarium</i> .	





(a)	Explain why the fermenter is sterilised before use.			



(b)	Cold water is pumped	I through the cooling coil at point X.	
	This maintains a cor	nstant temperature inside the fermenter.	
	Suggest the temper	ature at which Fusarium grows fastest.	
	Tick one box.		
	5 °C		
	20 °C		
	30 °C		
	85 °C		
(c)	Glucose and bubbles	s of air enter the fermenter. S PRACTICE	(1)
	The bubbles of air su	upply oxygen.	
	Explain why Fusariu	m needs glucose and oxygen.	

(2)



(d)	The bubbles of air also move materials around the fermenter.	
	Suggest why it is useful for bubbles of air and materials to move around inside the	
	fermenter.	
	<u> </u>	
		(2)
(e)	100 grams of chicken meat contains 22 grams of protein.	(-)
(6)		
	100 grams of mycoprotein contains 11 grams of protein.	
	A man ate 100 grams of chicken in one meal.	
	How many grams of mycoprotein would the man need to eat to get the same mass of	
	protein as in 100 grams of chicken?	
	Tick one box. PAPERS PRACTICE	
	100 grams	
	110 grams	
	200 grams	
	220 grams	
		(1)

(Total 8 marks)