

# **GCSE Biology**

# **Food Production**

**Mark Scheme** 

Time available: 55 minutes Marks available: 46 marks

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## Mark schemes

Mark schemes 1. (a) $0.03 = \frac{\text{output}}{5950 + 50} \times 10$ an answer of 1.8 scores 3 marks $\text{output} = \frac{0.03 \times (590 + 50)}{100}$ 1.8		Access Tuition	
1.	(a)	$0.03 = \frac{\text{output}}{5050-50} \times 10$	www.accesstuition.com
		5950 + 50 an answer of 1.8 scores <b>3</b> marks	
			1
		$output = \frac{0.03 \times (590 + 50)}{100}$	
		100	1
			-
		1.8	1
		40 40	
	(b)	indoor % efficiency = $\frac{10000 + 6000}{10000 + 6000} \times 100$	
		or	1
		$\frac{40}{10000} \times 100$	
		16000	
		0.25(%)	
		an answer of 8.33 scores <b>3</b> marks	
		allow 87 0.37 0.333	1
		(0.25)	
		$\left(\frac{1}{0.03}\right) = 8.33$ (times)	
			1
	(c)	any <b>two</b> from:	
		In faeces / egestion     or	
		not all food is absorbed	
		not all food is ingested     in uring / exerction	
		<ul> <li>in respiration</li> </ul>	
		keeping warm	
		movement     do not account "for respiration"	
		allow as 'heat'	
			2
	(d)	warmer indoors so less energy wasted in keeping warm	
		allow less energy lost as 'heat'	
			1
		less movement indoors so less energy wasted	
		if no other mark awarded, allow it is warmer and there is less	
			1
			[10]

- 2.
- (a) any two from:
  - diseases spread more rapidly
  - antibiotics can build up in the food chain or over use of antibiotics
  - increased use of fossil fuels (to heat the barn)

#### (b) Level 2 (3–4 marks):

Clear statements made identifying the farming methods which are linked to relevant explanations of how this increases the efficiency of food production.

#### Level 1 (1–2 marks):

Simple statements made identifying the farming methods used, but no attempt to link to explanations of how this increases the efficiency of food production.

#### 0 marks:

No relevant content.

#### **Indicative content**

#### statements:

- kept inside or in a temperature controlled environment
- kept enclosed or in a restricted environment

#### explanations:

- less energy / heat is lost in controlling body temperature
- less energy required for movement
- so more energy is available for growth
- less energy / heat is transferred to the environment

#### (C) $(362 - 67 = 295) / 362 \times 100$

81 / 81.49 / 81.5

### allow 81 / 81.49 / 81.5 with no working shown for 2 marks

(d) aboriginal people can eat other foods (so they may not be in food insecurity)

we do not know if other (traditional) food sources have declined

(a) (i) fewer cows 1





2

4

1

1

1

1

[10]

3.

any one from:

(b)

(a)

4.

• less methane

do **not** allow CH<sup>4</sup>



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	<ul> <li>less CO<sub>2</sub> in the atmosphere because of less deforestation or less plants</li> </ul>	
	allow less $CO_2$ released into the atmosphere because less fuel used o g, to heat cowsheds <b>or</b> to transport meat	
	de not allow $CO^2$	
		1
(ii)	any two from:	
(11)	<ul> <li>could be mass produced to feed an increasing population</li> </ul>	
	disease free meat	
	no / low fat	
	<ul> <li>no harm to animals or less intensive farming</li> </ul>	
	allow (may be) suitable for vegetarians	
	<ul> <li>antibiotic free meat</li> <li>more land available for farming crops</li> </ul>	
	allow no energy loss along a food chain	
		2
fund		
lung	us / Fusanum	1
with	<u>glucose</u> (syrup)	1
		1
in ae	erobic conditions <b>or</b> in presence of oxygen	
	ignore air	
		1
myco	oprotein is harvested / purified	
	allow ammonia added (as source of nitrogen)	
	ignore stirring / mixing and temperature	
		1
(i)	fungus	
		1
(ii)	oxygen / O <sub>2</sub>	
	accept air	
	accept O <sub>2</sub>	
	do <b>not</b> allow $O^2 / O / O^2$	
<i></i>		1
(III)	glucose (syrup)	
	allow carbohydrate / sugar	
	Ignore food / starch	
	allow oxygen if oxygen / air not given in (a)(ii)	1
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	www.acccsstutton.com	

[8]

- (b) any two from:
  - quick<u>er</u>
  - suitable for vegetarians
  - cheap er
  - more efficient or less land / methane
    - ignore high in protein ignore sustainability unqualified ignore less pollution unqualified allow less animals harmed / killed allow food chain is shorter **or** has less trophic levels allow less energy lost (from the food chain) do **not** allow no energy lost allow low(er) in calories (than some meat) allow low(er) in fat / healthi<u>er</u> (than some meat) allow source of fibre / prevent constipation
- (a) any **one** from:

5.

- increase / give light
- increase temperature / make warmer

award marks if the method by which these could be done is given eg leave lights on all night **or** use a heater

- increase / give CO<sub>2</sub>
- add fertiliser / nutrients / minerals / named allow nitrogen ignore 'food'
- (b) (i) any **two** from:
  - cheaper
     allow grow faster / more grown
  - better quality / flavour ignore size
  - available all year accept converse if clear that answer refers to use of British tomatoes allow 'Fair Trade'



2

[5]

1

- (ii) any **two** from:
  - greater distance or more food miles or more transport



2

[5]

1

1

1

1

idea of more needed only once

- transport needs (more) energy / fuel
- reference to eg greenhouse effect / global warming / pollution / CO<sub>2</sub> release / carbon footprint ignore ozone

6.

(a)

kills microorganisms / bacteria / fungi / viruses / microbes allow to remove microorganisms / bacteria / fungi / viruses / microbes ignore germs allow so mycoprotein is not contaminated

(which) compete for food / oxygen or which make toxins *allow so mycoprotein is safe to eat* 

or which are pathogens or which might kill the fungus / *Fusarium* 

### (b) 30 °C

(c) for (aerobic) respiration do **not** accept anaerobic

(which) releases energy (for growth)

do **not** accept produces energy allow glucose is used to make other organic substances e.g. protein

1

(d) any two from:

so Fusarium can

- grow faster / better
- get sufficient food / glucose / minerals
   allow more / enough
- get sufficient oxygen
   allow more / enough
- get rid of sufficient carbon dioxide
   *allow more / enough allow waste*
- be kept at a (suitable) temperature allow to avoid 'clumping'
- (e) 200 grams



2

1

[8]