

Assessment Schedule – 2008**Biology: Describe biological ideas relating to how humans use and are affected by micro-organisms (90168)****Evidence Statement**

Question	Achievement	Achievement with Merit	Achievement with Excellence
ONE (a)(i)	<p>Description of the meaning of parasitic, eg:</p> <ul style="list-style-type: none"> • Feeds on / eats / gains nutrients from living material / living things / living cells / living tissues / organisms. 		
(ii)	<p>Describes how fungi feed OR Describes how the fungi's feeding affects the plant, Eg:</p> <ul style="list-style-type: none"> • (Fungi feed) by extra-cellular digestion. • Fungi secrete / release enzymes and break down / digest food / nutrients. <p>OR</p> <ul style="list-style-type: none"> • The plants have less nutrients. • The leaf tissue is destroyed. 	<p>Gives a reason how the effect of feeding of the fungi slows the growth of Old Man's Beard, Eg:</p> <ul style="list-style-type: none"> • The fungi consumes / feeds on / absorbs nutrients so the plant has less nutrients for its own growth. • The feeding of fungi / spreading of the hyphae / enzymes released by the fungi destroy leaf tissue, which reduces the plant's ability to carry out photosynthesis, resulting in slower growth. • As the fungi feeds,, it grows across the surface of the leaf. This blocks the sunlight, which is necessary for the plant to carry out photosynthesis, resulting in slower growth. 	
(b)	<p>Describes decomposers OR describes concept of nutrient cycling, eg:</p> <ul style="list-style-type: none"> • Decomposers break down dead matter / feed on dead matter. • Fungi convert the nutrient into a simpler / another form, which can be reused by another organism. 	<p>Explain how decomposing leads to cycling (reusing) of nutrients by changing nutrients into a useable form. (need to name one nutrient or one nutrient cycle).</p> <ul style="list-style-type: none"> • Fungi break down dead organic matter / wastes containing nitrogen / carbon into simpler compounds / other forms, which can be used / eaten / absorbed by other organisms as food / nutrients. • Fungi break down dead matter and produce / release / excrete carbon dioxide which, can be absorbed by plants. • Fungi break down dead organic matter and convert it into ammonia / help to convert it to nitrates, which can be used by other plants / animals. 	<p>Establishes one nutrient cycle (eg carbon or nitrogen) AND explains how fungi convert an unusable form of the carbon / nitrogen into one named usable form, eg:</p> <ul style="list-style-type: none"> • Fungi break down / feed on dead organic matter containing carbon / amino acids / proteins. When they respire / excrete they release carbon dioxide into the atmosphere. The CO₂ can be absorbed by plants (to do photosynthesis). • Fungi break down / feed on dead organic matter / wastes containing nitrogen / proteins / amino acids. They then help to convert them into ammonia / nitrates. These can then be absorbed by plants from the soil (as nutrients).

TWO (a)	<p>States that bacteria produce toxins / poisons.</p>	<p>States that toxins / poisons are produced and explains how this leads to symptoms (eg. vomiting, diarrhoea).</p> <p>OR</p> <p>Describes how large numbers of bacteria are produced in the food, leading to large amounts of toxins (prior to ingestion) and are then ingested.</p> <p>eg.</p> <ul style="list-style-type: none"> • Bacteria excrete toxins / poisonous chemicals. When someone eats the food, the toxins go into the stomach. The body reacts by trying to get rid of the poison by vomiting / getting sick. <p>OR</p> <ul style="list-style-type: none"> • Bacteria in a food supply (such as chicken) reproduce forming a large number of bacteria which excrete large amounts of toxins. This is then eaten by people who become ill. 	
(b)(i)	<p>States that:</p> <ul style="list-style-type: none"> • antibiotics kill / destroy other micro-organisms (<i>not</i> viruses or just “pathogens”). <p>OR</p> <ul style="list-style-type: none"> • antibiotics slow down / inhibit the reproduction / metabolism / chemical processes / growth of other micro-organisms (<i>not</i> viruses or just “pathogens”). 		
(b)	<p>Describes a cause of resistance, eg:</p> <ul style="list-style-type: none"> • the bacteria have mutated <p>OR</p> <ul style="list-style-type: none"> • the genetic code has changed (as the result of bacterial reproduction) <p>OR</p> <ul style="list-style-type: none"> • antibiotics kill all bacteria except those that are resistant <p>OR</p> <ul style="list-style-type: none"> • some of the bacteria have (resistant) plasmids 	<p>Explains <i>how</i> the resistant bacteria <i>survive</i> the antibiotic treatment to <i>reproduce</i> larger numbers of resistant bacteria, eg:</p> <ul style="list-style-type: none"> • Bacteria have mutated so they are resistant. They then reproduce more bacteria with the same mutation / ability to survive the antibiotic. • Some of the bacteria may be naturally resistant to the antibody. Only these bacteria will survive the antibiotic treatment. They will then reproduce more of the resistant form of bacteria. • Some bacteria have (resistant) plasmids. The plasmids contain genes which make the bacteria resistant / not harmed by the antibiotic / survive the antibiotic. These plasmids are passed on to other bacteria through contact / horizontal gene transfer / conjugation. 	

THREE (a)	<p>One description for EACH of viruses AND bacteria in terms of living/non-living.</p> <p>OR</p> <p>One life process for EACH of bacteria AND fungi related to culturing on agar, eg:</p> <ul style="list-style-type: none"> Viruses are not living / do not feed / do not reproduce / require a <i>living</i> host to reproduce or replicate. <p>AND</p> <ul style="list-style-type: none"> bacteria are living / require nutrients / feed / can reproduce. 	<p>Gives reason for why bacteria can AND viruses cannot be cultured on agar plates, eg:</p> <ul style="list-style-type: none"> Viruses need a living host to reproduce and agar is not living / does not contain living material. <p>AND</p> <ul style="list-style-type: none"> Bacteria can reproduce on agar since it has nutrients which they need to reproduce. 	
(b)	<p>Describes a food made with fungi AND a food made with bacteria, eg:</p> <ul style="list-style-type: none"> Fungi/yeast and bread (yeast), wine, beer, alcohol, ginger beer, <i>blue</i> cheese, camembert cheese, brie cheese. <p>AND</p> <ul style="list-style-type: none"> Bacteria + cheese, yoghurt. 	<p>Describes a food made with fungi and a food made with bacteria AND</p> <p>Gives a reason for how the <i>life processes</i> of ONE of bacteria OR fungi help make the food.</p> <p>Eg: As for achieved, plus</p> <ul style="list-style-type: none"> Fungi (yeast) are involved in making bread. The carbon dioxide released from the process of <i>respiration / fermentation</i> of the yeast helps the bread <i>to rise</i>. <p>OR</p> <ul style="list-style-type: none"> Bacteria help to make yoghurt. As the bacteria <i>respires/ferments</i>, it releases <i>lactic acid</i> which causes the milk to solidify / adds flavour to the yoghurt. <p>OR</p> <ul style="list-style-type: none"> Fungi (yeast) are involved in making wine. The alcohol released from the process of <i>respiration / fermentation</i> of the yeast adds to the flavour/leads to the intoxicating/depressant effect. <p>OR</p> <p>Gives detailed explanations for BOTH fungi and bacteria (as per Excellence) but <u>fails</u> to name the life processes for both.</p>	<p>Discuss fully how the life processes of bacteria AND fungi help make the two foods.</p> <p>Fungi, eg</p> <ul style="list-style-type: none"> Fungi (yeast) are involved in making bread. The <i>carbon dioxide</i> released from the process of <i>respiration / fermentation</i> of the yeast helps the bread <i>to rise</i>. <p>OR</p> <ul style="list-style-type: none"> Fungi (yeast) are involved in making wine. The <i>alcohol</i> released from the process of <i>respiration / fermentation</i> of the yeast <i>adds to the flavour/leads to the intoxicating/depressant effect</i>. <p>AND Bacteria, eg</p> <ul style="list-style-type: none"> Bacteria help to make yoghurt. As the bacteria <i>respires/ferments</i>, it releases <i>lactic acid</i> which causes the <i>milk to solidify/adds flavour</i> to the yoghurt.

Judgement Statement

Achievement	Achievement with Merit	Achievement with Excellence
<p>FOUR questions answered correctly.</p> <p>$4 \times A$</p>	<p>SIX questions answered correctly, including at least THREE at Merit level.</p> <p>$3 \times M + 3 \times A$</p>	<p>SEVEN questions answered correctly, including at least ONE at Excellence level and at least TWO at Merit level.</p> <p>$1 \times E + 2 \times M + 4 \times A$</p>