

21. Biotechnology and genetic modification

21.2 Biotechnology

Paper 1 and 2

Question Paper

Paper 1

Questions are applicable for both core and extended candidates

- 1 What is a use of yeast in biotechnology?
 - A aerobic respiration to make biofuels
 - B anaerobic respiration to make bread
 - C aerobic respiration to make alcohol
 - D anaerobic respiration to make human proteins

- 2 What is a use of ethanol?
 - A biofuel production
 - B biological washing powder
 - C bread-making
 - D fruit juice production

- 3 The diagram shows a label found on a container of biological washing powder.



Which stains does the washing powder remove?

	food stain containing carbohydrates	food stain containing protein	food stain containing fat	food stain containing oil	
A	✓	✓	x	x	key ✓ = yes x = no
B	✓	x	x	✓	
C	x	✓	✓	✓	
D	x	x	✓	x	

- 4 Biological washing powders can remove stains from clothes.

What must a washing powder contain, to remove an oil stain from a t-shirt?

- A** amylase
- B** lipase
- C** pectinase
- D** protease

5 Which row shows what is used to make biofuel, bread and fruit juice?

	biofuel	bread	fruit juice
A	pectinase	pectinase	yeast
B	pectinase	yeast	pectinase
C	yeast	pectinase	yeast
D	yeast	yeast	pectinase

6 What is the useful product of anaerobic respiration in the manufacture of bread?

- A** carbon dioxide
- B** ethanol
- C** lactic acid
- D** oxygen

7 What is a use of pectinase in the food industry?

- A** to extract juice from fruit
- B** to make biofuels
- C** to make biological washing powders
- D** to make bread rise

8 Yeast carries out anaerobic respiration, making carbon dioxide and ethanol as end products.

Which end products can be used to make biofuel and bread?

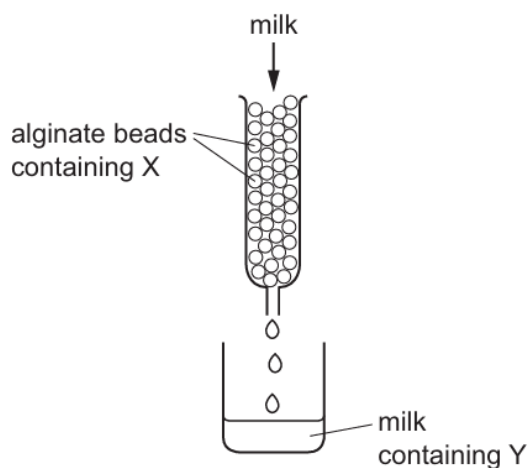
	biofuel	bread
A	carbon dioxide	carbon dioxide
B	carbon dioxide	ethanol
C	ethanol	carbon dioxide
D	ethanol	ethanol

- 9 What is the role of anaerobic respiration in bread-making?
- A to produce alcohol to flavour the bread
 - B to produce gas to make the bread rise
 - C to release enough energy to bake the bread
 - D to release enough lactic acid to kill the yeast
- 10 Which feature of bacteria makes them especially useful in biotechnology?
- A They are often pathogens.
 - B They have a unique genetic code.
 - C They have cell walls.
 - D They reproduce rapidly.
- 11 Biotechnology is used to produce ethanol for biofuels.
- Which type of organism can be used to produce the ethanol?
- A fish
 - B myriapods
 - C viruses
 - D yeast

Paper 2

Questions are applicable for both core and extended candidates unless indicated in the question

- 12 The diagram shows some apparatus that was used to produce lactose-free milk.



The alginate beads do not react with any of the substances. X is an enzyme that catalyses a reaction involving one of the substances found in milk.

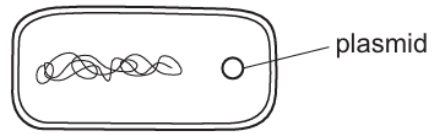
What are X and Y? **(extended only)**

	X	Y
A	amylase	glucose
B	amylase	starch
C	lactase	glucose
D	lactase	starch

- 13 Which product is made using an enzyme rather than bacteria or fungi? **(extended only)**

- A** insulin
- B** penicillin
- C** lactose-free milk
- D** mycoprotein

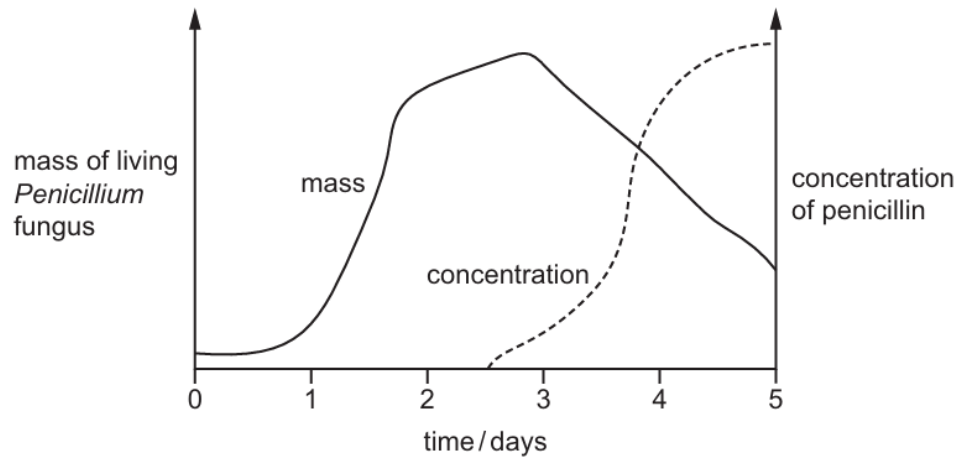
- 14 The diagram shows a bacterial cell containing a plasmid.



What is inserted into the plasmid if this cell is to be used for the production of insulin?

- A** a length of DNA from a human
 - B** a length of DNA from another bacterium
 - C** a molecule of insulin
 - D** an enzyme
- 15 What is the useful product of anaerobic respiration in the manufacture of bread?
- A** carbon dioxide
 - B** ethanol
 - C** lactic acid
 - D** oxygen

- 16 Penicillin is produced in a fermenter by growing the fungus *Penicillium*. The graph shows how the mass of living *Penicillium* fungus and the concentration of penicillin changed over time.



When is the best time to collect the penicillin? **(extended only)**

- A at 1.5 days
 - B at 3 days
 - C at 3.5 days
 - D at 5 days
- 17 What is the role of anaerobic respiration in bread-making?
- A to produce alcohol to flavour the bread
 - B to produce gas to make the bread rise
 - C to release enough energy to bake the bread
 - D to release enough lactic acid to kill the yeast