| Question | Marking Guidance | Mark | Comments |
| :--- | :--- | :---: | :--- |
| $\mathbf{0 7 . 1}$ | 1. Lowers activation energy; <br> 2. Induced fit causes active site (of enzyme) to <br> change shape; <br> 3. (So) enzyme-substrate complex causes bonds <br> to form/break; | 3 | 3.Accept: <br> description, of <br> induced fit <br> 3.Accept: enzyme- <br> substrate complex <br> causes <br> stress/strain on <br> bonds. <br> $\mathbf{0 7 . 2}$Size/dimensions /mass/variety of potato <br> OR <br> Temperature (of solution/flask) <br> OR <br> pH (of solution); |


| 07.3 | $0.33,0.60,0.86,1.0,1.0=2$ marks;; <br> $\frac{6}{\text { time }}$ <br> 2 significant figures <br> If answer incorrect accept for 1 mark, <br> Correct values but incorrect number of significant figures <br> OR <br> 1.0 written on row for hydrogen peroxide 2.0/2.5 in Table 5 <br> OR <br> Answers showing correct division, eg 0.3, 0.6, 0.9 <br> OR <br> Answers showing correct significant figures using incorrect calculation ( $\div 18$ ) 1.0, 0.56, 0.39, 0.33, 0.33 | 2 |  |
| :---: | :---: | :---: | :---: |
| 07.4 | 1. Hydrogen peroxide concentration on $x$ axis and | 3 | 1. Graph should cover |



| $\mathbf{0 7 . 5}$ | Cut up/use discs/homogenise/increase surface <br> area (of potato chips) <br> OR <br> Use bigger chips <br> OR <br> Increase temperature <br> OR <br> Change pH; | 1 |  |
| :--- | :--- | :---: | :--- |
| TOTAL |  | Reject answer if the <br> temperature is above <br> $40^{\circ} \mathrm{C}$ <br> Ignore: more/increase <br> heat |  |

