

# Microscale Amylase Investigation

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#### Notes for teachers

- Scan the QR code to get the electronic files.
- Teachers are strongly encouraged to adapt and modify these resources as necessary.







## **Microscale Amylase Investigation**

#### Overview

- The *Microscale Amylase Investigation* is a decision-making task in which students use data to determine the type of amylase that should be used for dishwashing and washing clothes.
- Students are given the opportunity to design and carry out an experiment in which they work with multivariate data to discern trends and patterns.
- Students assess their data sets to identify any anomalous data.

#### **Teaching Plan & Key Features**

Prerequisite knowledge (scientific ideas)

• The action of amylase on starch

Prerequisite manipulative skills

• Using an autopipette to transfer a small volume of solution

| Lesson  | Lesson sequence   | Duration<br>(mins) | Resources            |
|---|---|--------------------|----------------------|
|   | ring for the investigation  |                    | -                    |
|   | gation is set in a decision-making context ( <b>Decision-making Tas</b><br>d in an authentic context related to the daily-life application of enz   |                    | xtualisation)        |
| 1   | <ul> <li>The teacher discusses the investigation context with students.</li> <li>The teacher distributes <i>Worksheet 1</i>.</li> </ul>   | 40                 | Worksheet 1          |
| • Students us   | <b>ning the investigation</b><br>e a template to design their own experimental set-ups ( <i>Investigation</i> )<br>we the chance to evaluate their own and their peers' experimental  |                    |                      |
| 2   | • The teacher provides feedback on students' experimental designs in <i>Worksheet 1</i> .   | 40                 | Student Samples 1    |
| 3   | <ul> <li>The teacher discusses with the students some questions related to the experimental design.</li> <li>The teacher provides students with laboratory manual for preparation at home.</li> </ul>   | 40                 | Teacher Notes 1      |
| <ul> <li>Students u<br/>Instrume</li> <li>Students c</li> </ul> | <b>ing out the investigation</b><br>use microscale instrumentation that reduces the time of the experim<br><b>ntation</b> ).<br>collect more complex data sets by setting up replicates ( <b>Complex</b><br>collect data using a template ( <i>Data Collection Sheet</i> ). |                    | scale                |
| 4   | <ul> <li>The teacher asks questions to help students connect their lab experience and related ideas/scientific inquiry skills.</li> <li>Students carry out the investigation.</li> </ul>  | 40                 | Laboratory<br>manual |
| • Students a  | ining and evaluating data<br>assess the quality of the data collected, including the presence of a<br>use the data to guide their decision as to which type of amylase to   |                    |                      |
| Before<br>Lesson 5  | <ul><li>Students complete data reporting and analysis at home.</li><li>The teacher collects and marks student responses.</li></ul>  |                    | Teacher Notes 2      |
| 5   | • The teacher provides feedback on students' performance related to data reporting and analysis.  | 40                 | Teacher Notes 2      |

#### **Important Notes**

- Students are *not* required to explain why the three types of enzymes show different temperature profiles. Rather, they are expected to use the data to determine the differential effect of temperature on the three types of amylases.
- Students should avoid direct skin contact with enzyme solutions.



## **Instructional Materials**

**Stage 1** Preparing for the investigation

#### **Student Worksheet 1**



#### Notes for teachers

- Teachers can distribute *Worksheet 1* and instruct students to design the investigation.
- Student work can be collected.
- Alternatively, this task can also be done as a take-home assignment.

#### <u>Task 1</u>

- Read the following information and source materials in the data file.
- Answer the questions that follow.

#### Scenario

Amylase is an enzyme that catalyses the breakdown of starch into maltose. It is used in many industrial applications such as the production of detergents.

Andrew found three brands of amylase (*Amylase X*, *Amylase Y*, and *Amylase Z*) in the laboratory. His biology teacher asked him for advice on which brands of amylase can be used and which brand is the most efficient (i.e., that with the highest enzyme activity) for the following purposes:

|                 | Description                                 |
|-----------------|---|
| Dishwashing     | • Washing at 70–80°C in the dishwasher      |
| Washing clothes | • Washing at 25–30°C in the washing machine |

His teacher also asked him to check whether the three brands of amylase remain active when stored on ice.

To achieve the aim, Andrew would like to investigate the effect of temperature on the enzymatic activities of the three types of amylase. He found the following materials and apparatuses in the laboratory:

| Amylase X solution        | Ice bath                    | Glucose test strips |
|---------------------------|-----------------------------|---------------------|
| Amylase <i>Y</i> solution | Water bath (80°C)           | Glucose solution    |
| Amylase Z solution        | Boiling water bath (>100°C) | DCPIP solution      |
| Distilled water           | Timer                       | Starch solution     |
| Spotting plates           | Test tubes                  | Iodine solution     |
| Beakers                   | Thermometers                | Potato              |

*Hint:* It is not necessary to use all the materials listed.

Some materials not relevant to the investigation are given such that students need to decide which materials are suitable.

You will use your biological knowledge of enzymes and how to design valid and reliable experiments to complete this investigation.

| (-) | $C_{1} = 1 + 41 + 6 + 11 + 11 + 11 + 11 + 11 + 1$       |
|-----|---|
| (a) | Complete the following investigation planning template: |
| ()  | e emprese me reme mig mi esugunen promisi grempiose     |

| Independent variable(s)<br>(IV[s])<br>(What is/are the IV[s]? How<br>to change and manipulate the<br>IV[s]?) | Dependent variable(s)<br>(DV[s])<br>(What is/are the DV[s]?<br>What parameter to measure?<br>How to measure the DV[s]?) | Control variables<br>(Anything else that likely affects<br>the DV[s]? Why are these<br>variables important to control?) |
|--|---|---|
| <b>Controls</b><br>(Do you need a control?<br>Why?)  | <b>Precautionary steps</b><br>(Steps to be taken to ensure<br>that the data collected are<br>valid.)                    | Other considerations  |
|  |   | This Investigation Planning Template<br>provides students with scaffolds to design<br>experiments.                      |

(b) Use an *annotated diagram* (a labelled diagram with short explanatory notes) to explain how you would use the materials and apparatuses to achieve the aim. *Notes:* Your diagram should include the following:

- independent variable(s)
- how you will manipulate the independent variable(s)
- the dependent variable(s)
- how you will measure the dependent variable(s)
- at least *two* important control variables, with a brief explanation of why controlling for these variables is important
- any design decisions to ensure that the data collected are accurate and reliable

(c) Briefly explain how you will manipulate and analyse the data to identify the effects of temperature on the enzymatic activities of the three types of amylase.
 (You can use diagrams and/or written descriptions to express your ideas.)

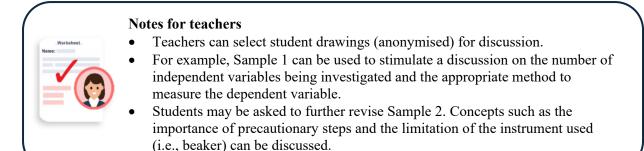
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Scan the QR code to get a copy of the *Google Form*.



Students are allowed to use alternative ways other than words to express their design decisions.

#### Student Samples 1 (Worksheet 1)



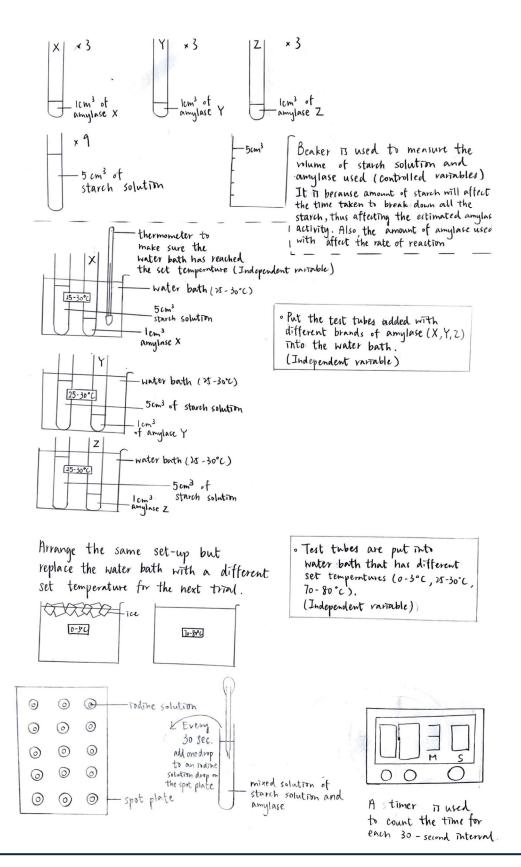
#### Sample 1

#### **Possible questions**

(2)

- With reference to the aim of the investigation, answer the following questions:
- (1) How many independent variables are being studied? Why do you think so?
  - (a) What method do you propose to measure the dependent variable?
    - (b) Will you choose to use this method to measure the dependent variable? Why do you think so?

#### Sample 2



#### **Possible question**

• Evaluate the experimental design. How would you improve the design? What are the reasons for your suggested improvements?

#### **Teacher Notes 1**



#### Notes for teachers

- After receiving feedback on their experimental designs, the following shows questions that teachers may use to guide students in thinking about or assessing the scientific inquiry skills related to their experimental designs.
- Some student work samples are shown below to illustrate possible student thinking to some questions.

#### <u>Task 2</u>

#### **Possible questions**

1. Andrew is discussing with his peers David and Vincent to brainstorm variables related to the investigation. The variables are as follows:

| A. | Volume of starch | В. | Brand of amylase  | C. | Size of the test | D. | Size of the      |
|----|------------------|----|-------------------|----|------------------|----|------------------|
|    | solution         |    |                   |    | tube             |    | spotting plate   |
| E. | Temperature      | F. | Volume of water   | G. | Amylase activity | H. | Concentration of |
|    |                  |    | in the water bath |    |                  |    | the amylase      |
|    |                  |    |                   |    |                  |    | solution         |

(Use the letters corresponding to the answers for (a), (b), and (c) (1).)

- (a) Which variable(s) should Andrew change in this investigation?
- (b) Which variable(s) should Andrew measure in this investigation?
- (c) (1) Which variable(s) are important to be controlled in this investigation?
  - (2) Explain why one of the variables you chose in (c)(1) must be controlled?
- 2. David advises Andrew to transfer the reaction mixtures for the iodine test every 1 minute instead of every 2 minutes.
  - (a) Identify *one* strength of David's proposed modification.
  - (b) Vincent expressed concerns about the possibility of errors when liquid is repeatedly collected from the reaction mixtures using a dropper. Explain why this may cause errors.
- 3. Andrew observes that when he adds the reaction mixtures collected at 1 minute (i.e. t = 1 min) from all three brands of amylase to the iodine solution, the solution remains brown.
  - (a) How can he modify the procedure to determine which brand of amylase is more active at room temperature?
  - (b) Explain your answer in (3) (a) based on your biological knowledge of enzymes.

| (                  | Notes for teachers  |
|--------------------|---|
| Worksheet<br>Name: | <ul> <li>Q.1 assesses students' understanding of variables, particularly to identify multiple variables and to identify and explain important control variables.</li> <li>Q.2 assesses students' ability to discuss the limitations and strengths of alternative designs.</li> <li>Q.3 assesses students' ability to apply biological principles to improve the validity of the experimental design.</li> </ul> |

| The following | are examples | of students' | responses t | to $O.2(a)$ : |
|---------------|--------------|--------------|-------------|---------------|
|               |              |              |             |               |

| <u>Sample 1</u>   |  |
|---|--|
| (1) Identify <i>one</i> strength of this modification proposed by David. $U \square B \blacksquare G \square E \square$   |  |
| The accuracy of the result is be enhanced.  |  |
| <u>Sample 2</u>   |  |
| <ul> <li>(1) Identify one strength of this modification proposed by David. U□B□GEE□</li> <li>The time - interval will be shorter. Which is more accurate to measure the anylase activity.</li> <li>Sample 3</li> </ul>                          |  |
| <ol> <li>Identify one strength of this modification proposed by David.</li> <li>U□B□G□E□</li> <li>The interval between values can be narrowed so that the</li> <li>colour change patturn in the data can be identified more exactly.</li> </ol> |  |



#### About the samples

- The samples show varying sophistication in terms of identifying the strength of the alternative design.
- Sample 1 simply mentioned the term accuracy while Samples 2 and 3 related to the idea of time intervals. Sample 3 further connected to the idea of data pattern.

The following are some examples of students' responses to Q.2(b):

#### Sample 1

UDBDGDED Vincent has expressed concerns about the possibility of errors when (2)liquid is repeatedly collected from the reaction mixtures using a dropper. Explain why this may cause errors. Because everytime liquid is cllected, the amount Because everytime righta, is second, The rate of anylose in the mixture parcy be reduced. The rate of completing the examples to, the reaction may lower as they is loss anylose for the reaction. Now about compane with other samples ?

| <ul> <li>About the sample</li> <li>The sample identified the effect of removing different volumes of solution from the reaction mixtures using a dropper, which is an imprecise instrument.</li> <li>Some more ideas should be discussed: <ul> <li>The volume of reaction mixture withdrawn from the test tubes would be different (because of the use of a dropper by squeezing the bulb using different amounts of force).</li> <li>Repeatedly collecting liquid from the tubes using a dropper can introduce variability in the changes in volume across the test tubes.</li> <li>More frequent collection of liquid from the tubes using a dropper may lead to a higher variability in the changes in volume across the test tubes.</li> </ul> </li> </ul> |
|--|
|--|

The following are some examples of students' responses to Q.3:

#### <u>Sample 1</u>

| (e) | And rew observes that when he adds the reaction mixtures collected at a time of 1 minute (i.e., $t = 1$ minute) from all three brands of amylase to the iodine solution, the solution remains brown.       |
|-----|--|
|     | (1) How can he modify the procedures to determine which brand of $U \square B \square G \square$ amylase is more active at room temperature?   |
|     | adid the reaction mixtures collected at a time earlier   |
|     | 40 that the starch haven't been breakdown.   |
|     | <ul> <li>(2) Explain your answer in (e) (1) based on your biological knowledge UDB□G□<br/>about enzymes.</li> <li>The solution remains brown because the starch has</li> </ul>                             |
|     | already been breakdown so we need to add mixture   |
|     | The solution remains brown because the starch has<br>already been breakdown so we need to add mixture<br>more earlier to see which brand of complase most active at<br>room temperature. (veloce to design |
|     | room temperature. (velote to design  |
|     | only   |

#### Sample 2

| (e)           | And rew observes that when he adds the reaction mixtures collected at a time of 1 minute (i.e., $t = 1$ minute) from all three brands of amylase to the iodine solution, the solution remains brown.        |  |  |  |  |
|---------------|---|--|--|--|--|
|               | (1) How can be modify the procedures to determine which brand of $U \square B \square G \square$ amylase is more active at room temperature?  |  |  |  |  |
|               | Increase the volume of starch solution adding to the amylase.   |  |  |  |  |
|               | unguse.   |  |  |  |  |
|               | (2) Explain your answer in (e) (1) based on your biological knowledge $U \square B \square G \square$<br>about enzymes.   |  |  |  |  |
|               | When the concentraction of the starch solution increase,  |  |  |  |  |
|               | the time taken for enzymatic reaction will be longer<br>which allow us to discover the difference more easier.  |  |  |  |  |
| <u>Sample</u> | <u>3</u>  |  |  |  |  |
| (e)           | And rew observes that when he adds the reaction mixtures collected at a time of 1 minute (i.e., $t = 1$ minute) from all three brands of amylase to the iodine solution, the solution remains brown.        |  |  |  |  |
|               | (1) How can be modify the procedures to determine which brand of $U \square B \square G \square$ amylase is more active at room temperature?  |  |  |  |  |
|               | Use less amount of amplace solution to react with starch solution.  |  |  |  |  |
|               |   |  |  |  |  |
|               | (2) Explain your answer in (e) (1) based on your biological knowledge $U \square B \square G \square$ about enzymes.  |  |  |  |  |
|               | Belance enzyme is remable but cannot break down two or  |  |  |  |  |
|               | more starch at the same time, if the amount of amylase is reduced,  |  |  |  |  |
|               | the time for starch break down is increase, therefore, the result any ase<br>all activity of a three brands can be compared to<br>find out which is anytare is more active at<br>brand of room temperature. |  |  |  |  |
|               |   |  |  |  |  |



#### About the samples

- The correct modifications were identified in all the three samples. However, the modification suggested in Sample 1 is not related to biological knowledge about the enzyme.
- In Samples 2 and 3, biological knowledge (i.e., the effect of increasing substrate concentration or decreasing enzyme concentration on enzyme activity) was used to explain the modifications.

#### Laboratory Manual

#### Notes for teachers

- Teachers can distribute the manual for students to read and prepare before the investigation.
- Teachers can ask questions to check if students fully understand the procedures and the precautions (e.g., the reasons for incubating the samples to reach the desired temperature).
- The *Supplementary Resource* section contains the list of materials.
- Teachers can remind students to take photos of the spotting plate and submit the photos.
- Scan the QR code to view the process of the experiment.

#### <u>Task 3</u>

Read the following procedures to carry out the investigation.

#### **Safety reminders**

- Be aware of the hot water in the water bath.
- *Be aware of the pressure built up in the dropper bottle.*
- Avoid direct skin contact with enzyme solutions.

#### Procedure

- 1. Place the glass vials containing the starch solution and the 2-mL tube containing three types of amylase solution in the ice bath for *at least* 5 minutes.
- 2. Place the glass vials containing the starch solution and the three types of amylase solution in the 80°C water bath for *at least* 5 minutes.

*Reminder*: Place the glass vials on the rack.

#### *Room temperature*

- 1. Add one drop of iodine solution to each well of the spotting plate.
- 2. Add 2 mL of 0.5% starch solution to each labelled dropper bottle using an autopipette.
- 3. Add 1 mL of 0.05% amylase solutions *X*, *Y*, and *Z* to each labelled dropper bottle using an autopipette.
- 4. Gently swirl the dropper bottle to mix the solution well.
- 5. After 0, 5, 10, 15, and 20 minutes, add one drop of reaction mixture from each dropper bottle.

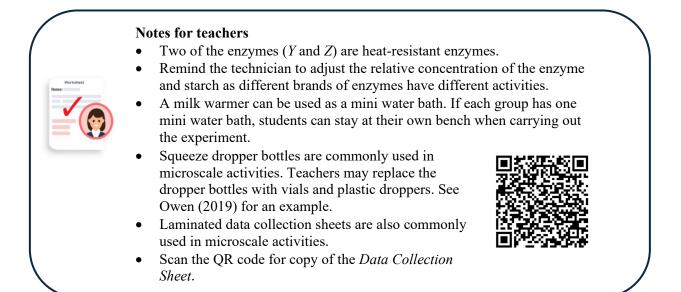
*Reminder:* There is no need to use the caps of the dropper bottles because a smaller cap can be used to close the dropping bottles.

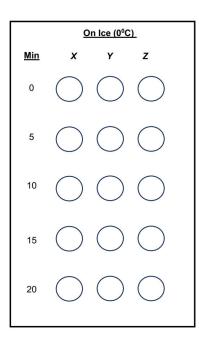
#### On ice

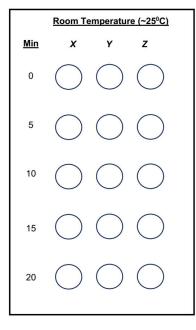
- 1. Add one drop of iodine solution to each well of the spotting plate.
- 2. Add 2 mL of 0.5% starch solution (at 0°C) to each labelled dropper bottle using an autopipette.
- 3. Add 1 mL of 0.05% amylase solutions *X*, *Y*, and *Z* (at 0°C) to each labelled dropper bottle using an autopipette.
- 4. Gently swirl the dropper bottle to mix the solution well.
- 5. After 0, 5, 10, 15, and 20 minutes, add one drop of reaction mixture from each dropper bottle.

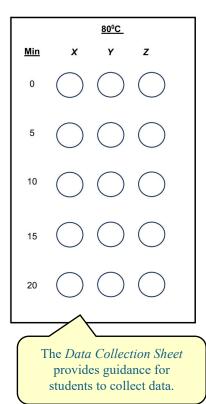
#### At 80 °C

- 1. Place the dropper bottle rack in the water bath.
- 2. Add one drop of iodine solution to each well of the spotting plate.
- 3. Add 2 mL of 0.5% starch solution to each labelled dropper bottle using an autopipette.
- 4. Add 1 mL of 0.05% amylase solutions *X*, *Y*, and *Z* to each labelled dropper bottle using an autopipette.
- 5. Gently swirl the dropper bottle to mix the solution well.
- 6. After time 0, 5, 10, 15, and 20 minutes, add one drop of reaction mixture from each dropper bottle.









#### **Teacher Notes 2**



#### Notes for teachers

- The following are some possible questions that teachers can use to guide students in identifying or assessing their scientific inquiry skills related to data analysis and interpretation.
- Some student work samples are shown below to illustrate possible student thinking to some questions.

#### <u>Task 4</u>

3.

#### **Possible questions**

1. Take a photograph of the spotting plates.

2. Anomalous data (i.e. outliers [experimental data that do not fit within a pattern]) may be obtained in experiments.

Do your data show anomality? Why do you think so?

- (1) Based on your results, which enzyme brand(s) can you use for the following purposes?
  - (2) Which enzyme brand is the most efficient (i.e., that with the highest enzyme activity) when used for the following purposes?
  - (3) Explain your answers.

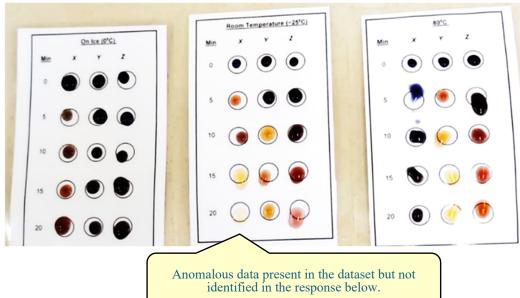
|                    | (1) Enzyme<br>brand(s) that<br>can be used | (2) Most<br>efficient<br>enzyme brand | (3) Explanation |
|--------------------|--|---------------------------------------|-----------------|
| Dishwashing        |  |                                       |                 |
| Washing<br>clothes |  |                                       |                 |

- 4. You noticed the differences in the sizes of the droplets (i.e. the reaction mixtures) taken from the reaction mixtures at different time points.
  - (a) Explain why this can affect the experimental results.
  - (b) Suggest and explain *one* way of reducing this error.



#### Notes for teachers

- Q.2 assesses students' ability to identify anomalous data within their own data set.
- Q.3 assesses students' ability to use their data to inform decision-making.
- Q.4 assesses students' ability to explain the impact of errors common among students in this experiment and explain ways to mitigate the errors.



The following are some examples of students' responses to Q.2, Q.3 and Q.4:

#### Sample 1

(c) Anomalous data (i.e., outliers [the experimental data that do not fit within a U □ B □ G □ pattern]) may be obtained in experiments.

Do your data show anomality? Why do you think so ane

My data didn't show anomality Because the data didn't show anything wrong sach as the colour suddenly become darker, than the result test before.

#### Sample 2

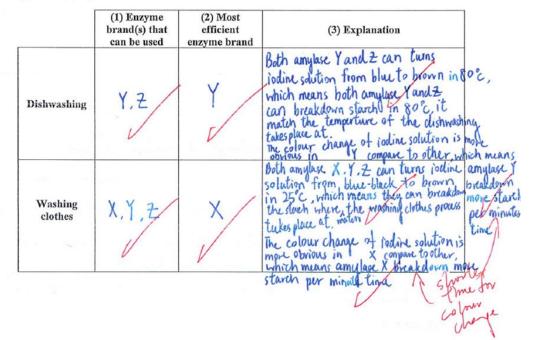
Yes, for 25°C, the trand of Todine solution colour of x should be from blue - black to dark brown to pure brown, the purity should be in decreasing trend. However, at 10 minutes, it's even darker than at 5 minutes, The durkness of colour may be affected by the colour of Todine solution. This because we drop the Todine solution at different time and the colour of Todine solution become darker after few minutes, therefore, the colour observed is affocked.

#### Sample 3

- Based on your results, which enzyme brand(s) can you use for the (d) (1) following purposes? UDBDGZ
  - UDBDGZ

UDBDGZ

- (2) Which enzyme brand is the most efficient (i.e. has the highest enzyme activity) when used for the following purposes.
- (3) Explain your answers.



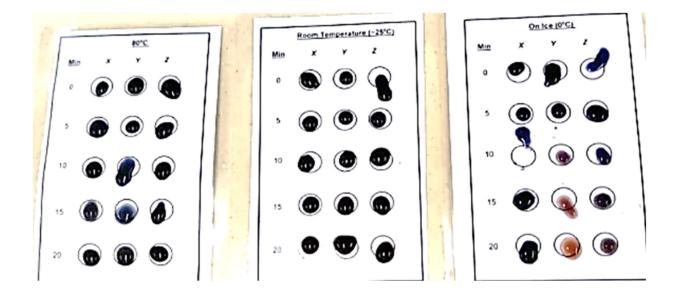
#### Sample 4

(e) Chris made the following claim:

"All the three amylase brands are denatured when stored on ice." UDBDGD (1)Explain whether your data support or reject this claim. Reject. the colour of jodine solution didn't change did not means that the amylase are denatived. Since at low temperature, the kinitic energy of substrate and energine molecules is low, it cause the enzymes are inactive, which means the rate of enzymetric reaction is low.

#### About the samples

- Sample 1 erroneously concluded that there were no anomalous data present while Sample 2 correctly identified the anomalous data and provided an appropriate explanation.
- Sample 3 accurately identified the enzyme brands suitable for the purposes based on the data collected.
- Sample 4 did not use the collected data to refute the claim though the data collected show that Enzyme X still shows enzyme activity when stored on ice.



#### <u>Sample 5</u>

(c) Anomalous data (i.e., outliers [the experimental data that do not fit within a Did B □ G □ pattern]) may be obtained in experiments.

Do your data show anomality? Why do you think so?

Yes the result of the radius, solution turn to blueblack colour as we add too Almost all many drops of Mixture to rodine solution, so that all the rodine solution turn to which contain more amount of starch blue-black colour.

#### <u>Sample 6</u>

(c) Anomalous data (i.e., outliers [the experimental data that do not fit within a pattern]) may be obtained in experiments. U □ B □ G □

Do your data show anomality? Why do you think so?

Yes amylase z does not breakdown the starch at 20 minutes. The transform the amylase solution does not breakdown the starch in 20 minutes.

#### Sample 7

| (d) | (1) |  | U 🖽 B 🗆 G 🗖 |
|-----|-----|--|-------------|
|     | (2) | following purposes?<br>Which enzyme brand is the most efficient (i.e. has the highest enzyme | UNBDGD      |
|     | (3) | activity) when used for the following purposes.<br>Explain your answers.                     | UDBDGD      |

|                    | (1) Enzyme<br>brand(s) that<br>can be used | (2) Most<br>efficient<br>enzyme brand | (3) Explanation<br>Sased on (1) and (2)   |
|--------------------|--|---------------------------------------|---|
| Dishwashing        | Not match<br>with you<br>T. Z              | YX                                    | colour which inducate it has the<br>lowest amount of starch in<br>the mixture. This means amylase   |
| Washing<br>clothes | , X, Y, Z                                  | The mist red                          | utivet, catalyze breakdown of starch at 80<br>At room temperature, iodine solutio<br>with amylase & show the most bro<br>colour which indicate it has the<br>lowest amount of starch in mixtur<br>This means amylase & is the most<br>reactive to catalyze breakdown of<br>starch at room exemperature. |

#### Sample 8

(e) Chris made the following claim:

"All the three amylase brands are denatured when stored on ice."

| (1) Explain whether your data support or reject this claim.  | UDBEGO 1                              |
|--|---------------------------------------|
| (1) Explain whether your data support or reject this claim.<br>Reject. At the end of the Todine test, mixture. | with applace X show cohould be        |
|  | i i i i i i i i i i i i i i i i i i i |
| brown colour of iodine solution which indicate the   | a absence of styrch. (basen           |
| Amplase & is not denatured when stored on ice an   | 1 catalone the breakdown "Perult")    |
| of starch, so that the sodine colution remain br   | own.                                  |



#### About the samples

- The reasons cited in Samples 5 and 6 for the anomalous data do not correlate with the obtained results.
- The enzyme brands identified in Sample 7 do not match the obtained results.
- The explanation provided in Sample 8 did not correspond with the results that were obtained (i.e., Enzyme *Y* still shows enzyme activity when stored on ice).



## **Supplementary Resources**

#### **Possible Modifications**

#### 1. Using immobilised amylase beads to investigate factors that affect amylase activity

- Amylase can be immobilised using sodium alginate solution. Immobilised amylase beads can be used to investigate factors that affect amylase activities.
- The following shows the procedures for preparing immobilised amylase beads and for investigating the effects of substrate concentration and competitive inhibitors on amylase activities.

#### Notes for teachers

- Teachers can use the following procedures. See Chan et al. (2024) for a detailed description.
- Read the Technician Notes section for the materials required for this experiment.
- Note that even though the effects of substrate concentration and competitive inhibitors on enzymatic activities are not within the scope of the curriculum, teachers can still ask students to investigate these effects. The focus should be on how students use their data to construct claims about the effects based on their data.
- It is suggested that teachers can use the integrated instruction sheets (Paterson, 2019), which combine diagrams and textual instructions about the experimental procedures to help students better understand the procedures.

#### Preparation of immobilised amylase beads

#### **Procedure**

- 1. Add 10 mL of 0.1% amylase solution to 10 mL of 3% sodium alginate solution in a 50-mL tube (amylase-sodium alginate solution).
- 2. Mix the solution gently by inverting the 50-mL tube to create an amylase-sodium alginate solution.
- 3. Add a few drops of food colouring.
- 4. Let the mixture sit for 10 minutes to avoid bubbles.
- 5. Hold the plastic dropper (without a cap) with a stand and clamp.
- 6. Pour 200 mL of 2% CaCl<sub>2</sub> into a 500-mL beaker.
- 7. Prepare the experimental set-up shown in *Figure 1*.
- 8. Add the amylase–alginate solution to the plastic dropper. Beads should form when the drop comes into contact with the CaCl<sub>2</sub> solution and falls to the bottom of the beaker.
- 9. Wait 5 minutes for the beads to harden.
- 10. Collect the amylase beads with a sieve (Figure 2).
- 11. Wash the amylase beads several times with distilled water from a wash bottle.
- 12. Store the amylase beads at 4°C in a zipper bag.





Figure 1



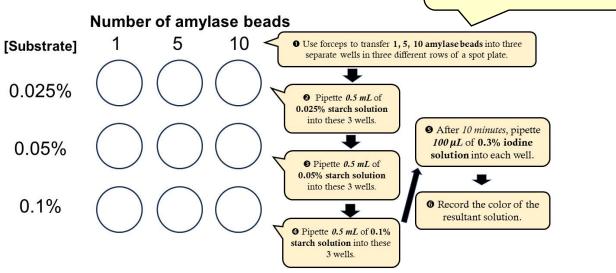


Scan the QR code to view how to make amylase beads.

#### Effect of substrate concentration on amylase activity

#### Procedure

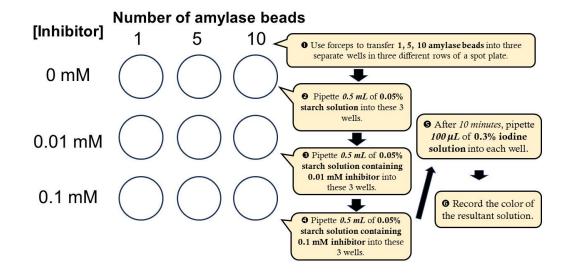
- 1. Use forceps to transfer sets of 1, 5, and 10 beads to three separate wells in three different rows of a spotting plate.
- 2. Pipette 0.5 mL of 0.025% starch solution into the three wells.
- 3. Pipette 0.5 mL of 0.05% starch solution into the three wells.
- 4. Pipette 0.5 mL of 0.1% starch solution into the three wells.
- 5. After 10 minutes, pipette 100  $\mu$ L of 0.3% iodine solution into each well.
- 6. Record the colour of the resultant solutions.



Effect of inhibitors concentration on enzyme activity

#### Procedure

- 1. Use forceps to transfer sets of 1, 5, and 10 beads to three separate wells in three different rows of a spotting plate.
- 2. Pipette 0.5 mL of 0.05% starch solution into the three wells.
- 3. Pipette 0.5 mL of 0.05% starch solution containing 0.01 mM inhibitor into the three wells.
- 4. Pipette 0.5 mL of 0.05% starch solution containing 0.1 mM inhibitor into the three wells.
- 5. After 10 minutes, pipette 100  $\mu$ L of 0.3% iodine solution into each well.
- 6. Record the colour of the resultant solutions.



Integrated Instruction Sheet

facilitates students understanding of the procedures.

#### **Technician Notes**

#### Materials for Task 3

#### Chemicals to be prepared

- Amylase *X* 0.05% (0.05 g in 100 mL)
- Amylase *Y* 0.05% (0.05 g in 100 mL)
- Amylase Z 0.05% (0.05 g in 100 mL) (or replaced with a lower % of Amylase Y)
- 0.5% starch (0.5 g in 100 mL) (Stored at 4<sup>o</sup>C)
- \* Amylase *Y* and *Z* are heat-resistant amylases.

#### Materials for each group

| • Mini water bath      | • 2 mL 0.05% Amylase<br>solution <i>X</i> , <i>Y</i> , <i>Z</i> in glass vials<br>X 3 | Dropper bottle rack                                |
|------------------------|---|--|
| • Thermometer          | • 7 mL 0.5% Starch solution in glass vials X 3  | • 5 mL Dropper bottle X 9<br>(3 different colours) |
| • Ice bath             | Laminated spotting plate  | Rubbish bin  |
| • Autopipette (P-1000) | Autopipette tips (P-100)  | Labels   |
| • *Pen                 |   |  |

\* Dropper bottles can be replaced with glass vials and plastic droppers.

\* Do *not* use marker pen for labelling.



#### References

- Chan, K. K. H., Ho, D. T. S., & Lau, D. S. P. (2024). Using amylase beads to investigate factors affecting enzyme activity. *The American Biology Teacher*, *86*(3), 153–160.
- Owen, M. (2019). Amylase activity: A microscale approach in biology. *African Journal of Chemical Education*, 9(3), 64–74.
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