Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination January 2012

# Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Tuesday 17 January 2012 9.00 am to 11.00 am

For this paper you must have:

· normal writing and drawing instruments.

#### Time allowed

2 hours

#### Instructions

- Use black ink or black ball-point pen. Use pencil only for drawing.
- Fill in the boxes at the top of this page.
- Answer all questions in Section A.
- Answer one question from Section B, either Question 9 or Question 10.
- Answer the question in Section C.
- You must answer the questions in the spaces provided. Do not write outside the box around each page or on blank pages.
- Do all rough work in this book. Cross through any work you do not want to be marked.

#### Information

- The marks for questions are shown in brackets.
- The maximum mark for this paper is 80.
- There are 20 marks for Section A, 20 marks for Section B and 40 marks for Section C.

#### **Advice**

- Illustrate your answers with sketches and/or diagrams wherever you feel it is appropriate.
- You are advised to spend approximately 30 minutes on Section A, 30 minutes on Section B and one hour on Section C.

For Examiner's Use		
Examine	r's Initials	
Question	Mark	
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
TOTAL		

	Section A	
	Answer all questions in this section.	
1	Name <b>two</b> food sources of protein.	
	(2 marks)	
	(=)	2
2	Name <b>two</b> functions of calcium in the diet.	
	(2 marks)	
		2
3	Define the meanings of the terms DRVs and GDAs.	
	(2 marks)	
		2



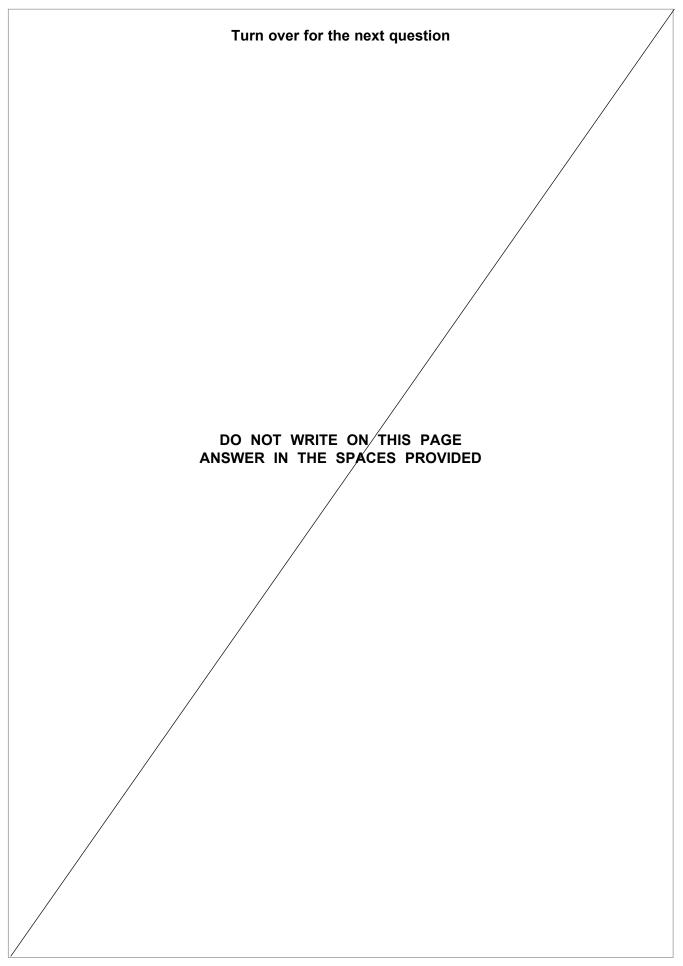
(2 marks)
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Turn over for the next question



Na	ame <b>two</b> types of food additive. Give an example of each.
•••	(4 mark
De	escribe the effects of heat/cooking on water soluble and fat soluble vitamins.
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De	escribe the effects of heat/cooking on water soluble and fat soluble vitamins.
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# Section B

### Answer either Question 9 or Question 10.

9 (a)	Discuss current dietary guidelines and how they may affect the design of new food products.
	(10 marks)



9 (b)	Describe how environmental issues may impact on food choice.
	(10 marks)

20



# Do not answer ${\bf Question}~{\bf 10}$ if you have answered ${\bf Question}~{\bf 9}.$

10 (a)	Discuss how different types of vegetarian can meet their nutritional needs through their choice of foods.
	(10 marks)



10 (b)	Explain the use of Information Technology (ICT) in the food industry.
	(10 marks)

Turn over ▶



20

# **Section C**

	Answer the question in this section.		
11 (a)	Describe how a range of savoury snacks <i>based on cheese</i> can be developed. You may use annotated sketches to illustrate your answer.		
	In your answer make reference to:		
	aesthetic qualities	(12 marks)	
	nutritional value.	(8 marks)	



Question 11 continues on the next page



11 (b)	Explain current food hygiene legislation.
	(10 marks)



11 (c)	Discuss, with examples, the physical, chemical and biological contamination of food products.
	(10 marks)

40

# **END OF QUESTIONS**







