Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination June 2013

# Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Tuesday 14 May 2013 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.

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Examine	r's Initials
Question	Mark
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Section A		
Answer all questions in this section.		
Name <b>two</b> food sources of calcium.		
	(2 marks)	
		2
Explain the difference between fats and oils.		
	(2 marks)	
	[	2
Name <b>two</b> fat soluble vitamins.		
	(2 marks)	
	[-	2
Name <b>two</b> factors affecting the energy requirements of an individual.		
	(2 marks)	
		2
	Answer all questions in this section.  Name two food sources of calcium.  Explain the difference between fats and oils.  Name two fat soluble vitamins.  Name two factors affecting the energy requirements of an individual.	Answer all questions in this section.  Name two food sources of calcium.  (2 marks)  Explain the difference between fats and oils.  (2 marks)  Name two fat soluble vitamins.  (2 marks)



5	Name two minerals required by the body and give a food source for each	h.	
		(4 marks)	
			4
6	Name <b>two</b> diet related causes of obesity.		
		(2 marks)	
			2
7	Name <b>two</b> specific food sources of vitamin C.		
		(2 marks)	
			2



8	Explain, with an example of each, the function of artificial sweeteners and colouring agents.
	(4 marks)







## Section B

## Answer either Question 9 or Question 10.

9 (a)	Discuss the influence of food allergies and intolerances on food choice.



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9 (b)	Describe the impact of environmental sustainability on food product development.



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## Do not answer Question 10 if you have answered Question 9.

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10 (a)	Discuss the nutritional considerations when designing meals for pregnant women.






10 (b)	Explain how advertising and the media can affect food choice. Give specific examples.



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## **Section C**

## Answer all parts of Question 11.

**11 (a)** Describe how a range of multicultural snack products could be developed to:

• increase the non-starch polysaccharide content (5 marks)

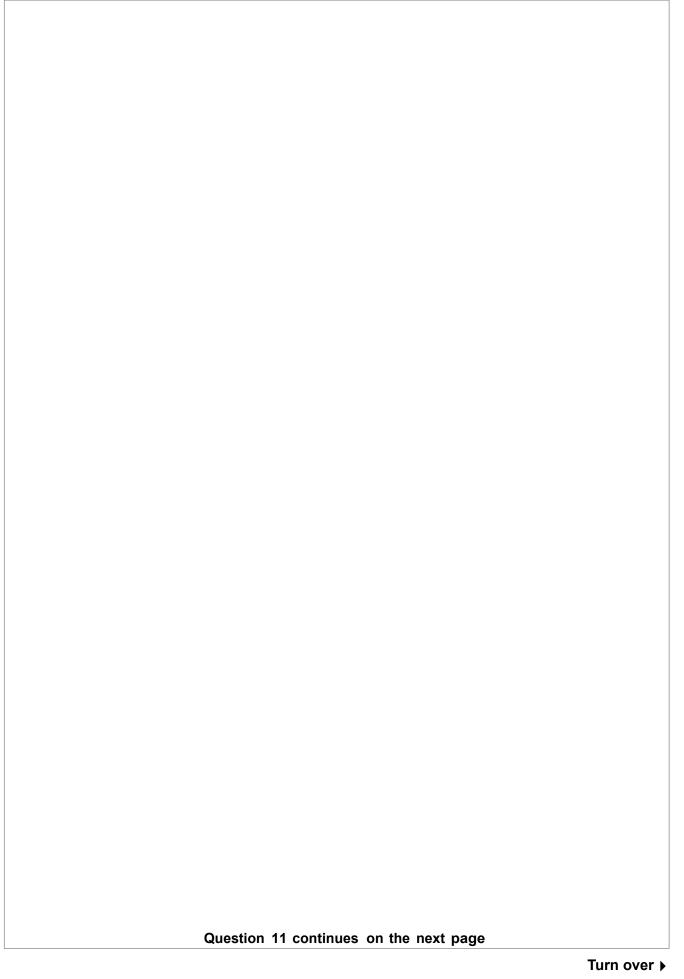
• increase water-soluble vitamin content (5 marks)

• reduce saturated fat content (5 marks)

• increase flavour. (5 marks)

You may use annotated sketches to illustrate your answer.







11 (b)	Foods may be considered to be in 'high', 'medium' and 'low' risk food categories. Explain, with specific examples from each category, the factors affecting bacterial growth.
	(10 marks)



11 (c)	With reference to a consumer group of your choice, explain why the information on food labels is important.
	Consumer group:
	(10 marks)
	(ve mane)

**END OF QUESTIONS** 



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