

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										



General Certificate of Education
Advanced Subsidiary Examination
June 2011

Design and Technology: Food Technology

FOOD1

Unit 1 Materials, Components and Application

Wednesday 18 May 2011 1.30 pm to 3.30 pm

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 and coloured pencils 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.
- If you need extra space for your answer(s), use the lined pages at the end of this book. Write the question number against your answer(s).
- 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	
Examiner's Initials	
Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
TOTAL	



J U N 1 1 F 0 0 D 1 0 1

M/Jun11/FOOD1

FOOD1

Section AAnswer **all** questions in this section.**1** Name **two** functions of fats in the diet.

.....

.....

(2 marks)

2

2 Name **two** sources of Vitamin D in the diet.

.....

.....

(2 marks)

2

3 Explain **two** functions of Vitamin B12 in the diet.

.....

.....

.....

.....

(2 marks)

2

4 What are the effects of iron deficiency in the body?

.....

.....

.....

.....

(2 marks)

2



5 Name **two** sources of soluble Non Starch Polysaccharides.

.....

.....

.....

.....

(2 marks)

2

6 Describe the function of insoluble Non Starch Polysaccharides in the body.

.....

.....

.....

.....

(2 marks)

2

7 Explain the term *fortification of food products*. Give **two** examples in your answer.

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

4

Turn over ►



- 8** Explain the function of sugars and starches in the body, giving an example of each.

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

4



Turn over for the next question

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**

Turn over ►



Answer **either** Question 9 **or** Question 10.

This image shows a full page of white paper with horizontal dashed lines, typical of primary-ruled notebook paper. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

(10 marks)



[illegible]

20



10 (a) Discuss the effect of 'the media' on food product development.

This image shows a full page of white paper with horizontal dashed lines, typical of primary school handwriting practice paper. The lines are evenly spaced and run across the entire width of the page. There are no margins, text, or other markings present.

(10 marks)



This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for handwriting practice. There are no margins, text, or other markings on the page.

20

Section C

Answer the question in this section.

11 (a) Describe how a range of egg-based desserts could be developed to:

- increase the Non Starch Polysaccharide content (5 marks)
- increase water soluble vitamin content (5 marks)
- improve aesthetic qualities. (10 marks)

You may use annotated sketches to illustrate your answer.



Question 11 continues on the next page

Turn over ►



[illegible]

Explain how food labelling can be used by different consumer groups to make informed food choices.

[illegible]

40

Turn over ►



There are no questions printed on this page

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**



Turn over ►



[illegible]