Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination June 2011

# Design and Technology: FOOD1 Food Technology

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			

# Section A

	Answer all questions in this section.	
1	Name <b>two</b> functions of fats in the diet.	
	(2 marks)	2
2	Name <b>two</b> sources of Vitamin D in the diet.	
	(2 marks)	
3	Explain <b>two</b> functions of Vitamin B12 in the diet.	2
	(2 marks)	2
4	What are the effects of iron deficiency in the body?	
	(2 marks)	2

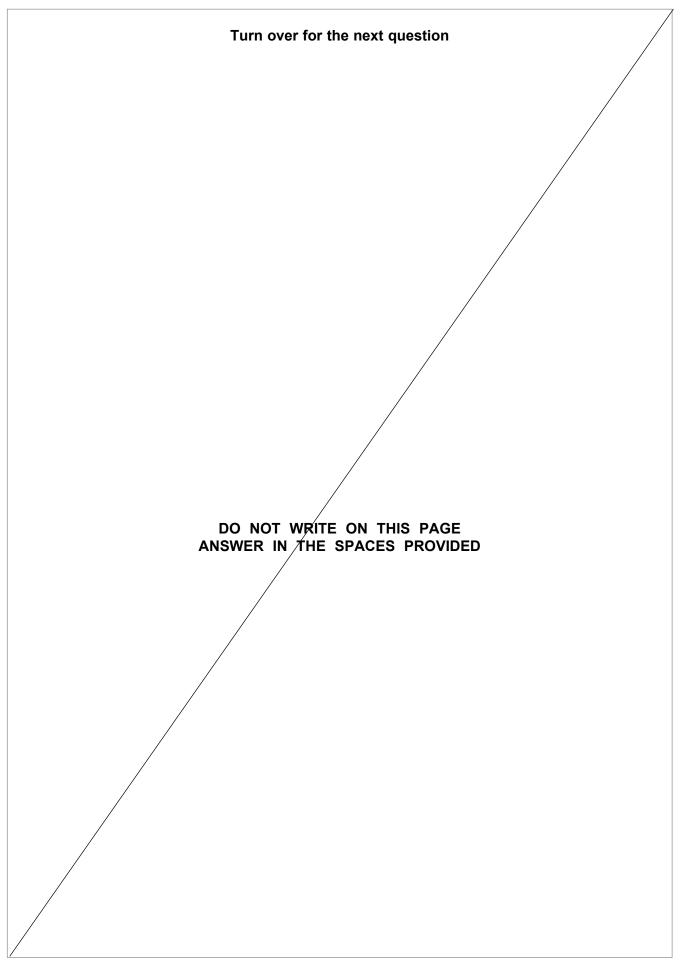


5	Name <b>two</b> sources of soluble Non Starch Polysaccharides.	
	(2 marks)	2
6	Describe the function of insoluble Non Starch Polysaccharides in the body.	
	(2 marks)	
		2
7	Explain the term fortification of food products. Give two examples in your answer.	
	(4 marks)	4



Explain the function of sugars and starches in the body, giving an example of each.
(4 mark







# Section B

	Answer <b>either</b> Question 9 <b>or</b> Question 10.
9 (a)	Discuss the influence of current dietary guidelines on food product development.
	(10 marks)



9 (b)	Explain how environmental issues may affect food choice.
	(10 marks)





	8
	Do <b>not</b> answer Question 10 if you have answered Question 9.
10 (a)	Discuss the effect of 'the media' on food product development.

(10 marks)

10 (b)	Describe the stages of the design process that may be used in the production of new food products.
	(10 marks)
	(10 Marks)



# 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

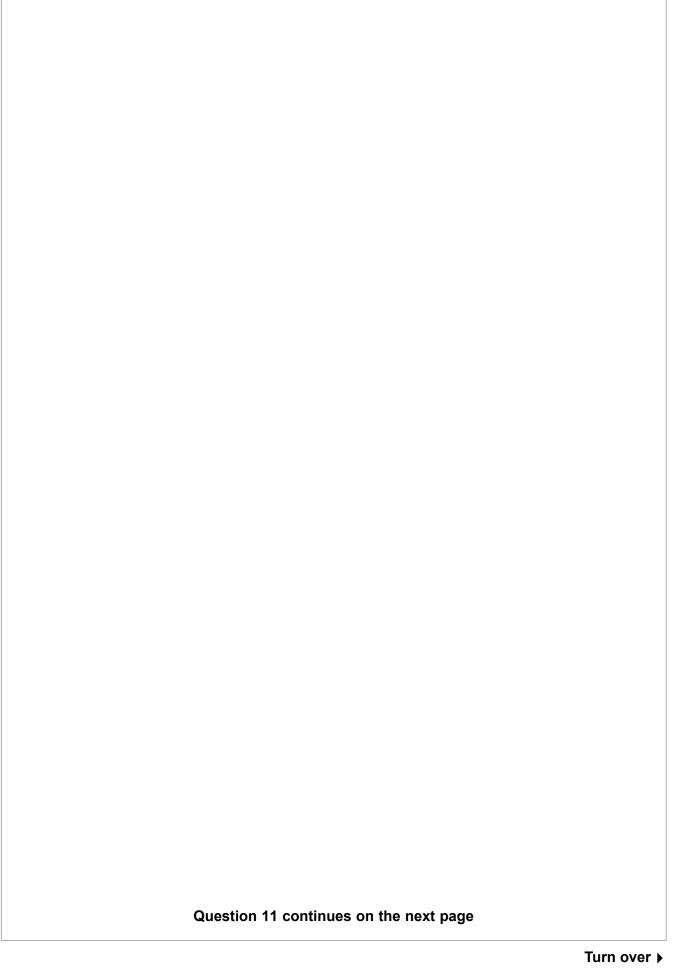
(5 marks)

• improve aesthetic qualities.

(10 marks)

You may use annotated sketches to illustrate your answer.







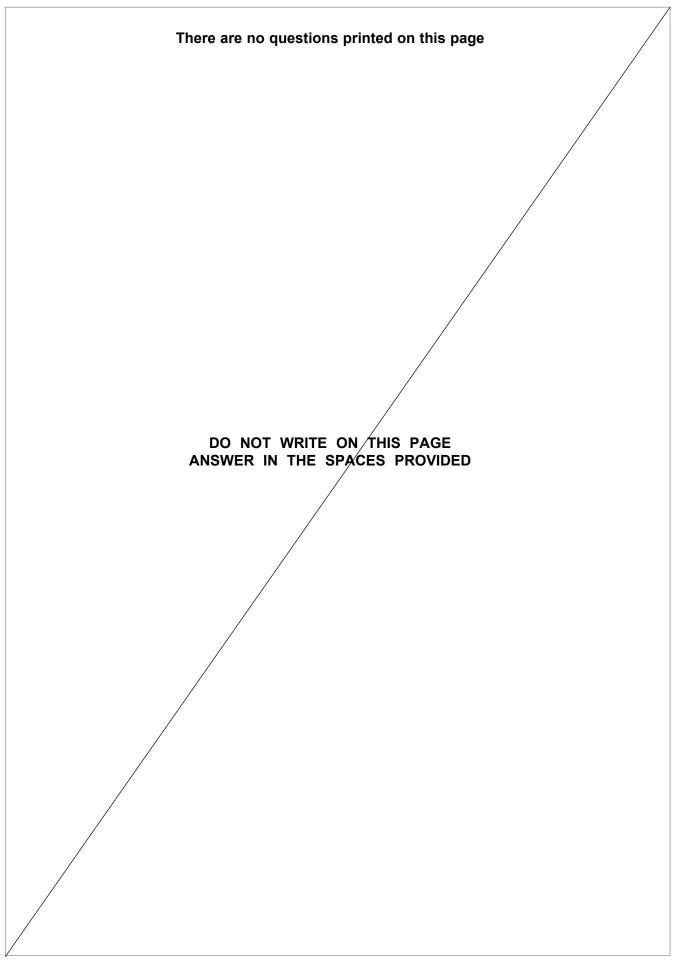
With regard to the preparation, cooking and storage of food, discuss 'Safer Food Business'.
(10



11 (c)	Explain how food labelling can be used by different consumer groups to make informed food choices.
	(10 marks)
	(10 marks)

# **END OF QUESTIONS**







Question	Write the question numbers in the left-hand margin
number	<u> </u>





Question	Write the question numbers in the left-hand margin
number	write the question numbers in the left-hand margin

Copyright © 2011 AQA and its licensors. All rights reserved.

