



# UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS International General Certificate of Secondary Education

CANDIDATE NAME			
CENTRE NUMBER		CANDIDATE NUMBER	
FOOD AND N	UTRITION		0648/01
Paper 1 Theor	ry		May/June 2007
			2 hours
Candidates an	swer on the Question Paper.		
No Additional N	Materials are required.		

#### **READ THESE INSTRUCTIONS FIRST**

Write your Centre number, candidate number and name on all the work you hand in.

Write in dark blue or black pen.

You may use a soft pencil for any diagrams or graphs.

Do not use staples, paper clips, highlighters, glue or correction fluid.

DO **NOT** WRITE IN ANY BARCODES.

#### **Section A**

Answer all questions in the spaces provided on the Question Paper.

You are advised to spend no longer than 45 minutes on Section A.

#### **Section B**

Answer all questions in the spaces provided on the Question Paper.

#### **Section C**

Answer either Question 9 or Question 10 on the lined pages at the end of the Question Paper.

At the end of the examination, fasten all your work securely together.

The number of marks is given in brackets [ ] at the end of each question or particular question.

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For Examiner's Use

This document consists of 14 printed pages and 2 blank pages.



## Section A

# Answer all questions.

1	(a)	Name three nutrients which provide the body with energy.	
		1	
		2	
		3	[3]
	(b)	State the energy value of 1g of each of the nutrients named in (a).	
		1	
		2	
		3	[3]
	(c)	Give <b>three</b> ways in which the body uses energy.	
		1	
		2	
		3	[3]
	(d)	Define the term energy balance.	
			[1]
	(e)	Explain what happens if too much energy-giving food is eaten.	
			[4]

Iror	is involved in the production of energy.	
(a)	Name <b>two</b> animal sources of iron.	
	1	
	2	[1]
(b)	Name <b>two</b> plant sources of iron.	
	1	••••
	2	[1]
(c)	Name the pigment which gives blood its red colour.	
		[1]
(d)	Explain the function of the pigment named in (c).	
		[2]
(e)	Name the deficiency disease associated with a lack of iron.	
	State three symptoms of the disease	••••
	State <b>three</b> symptoms of the disease.	
	1	
	2	
	3	[2]

2

3	(a)	One of the functions of vitamin C is to promote the absorption of iron.	
		Give three other functions.	
		1	
		2	
		3	[3]
	(b)	Name <b>two</b> good sources of vitamin C.	
		1	
		2	[1]
	(c)	Why is it important to have a daily supply of vitamin C?	
			[1]
4	The	e small intestine plays an important part in digestion.	
	Des	scribe and explain each stage of digestion in the small intestine.	
	•••••		••••
	•••••		
	•••••		[8]

5	Discuss reasons why individuals have different energy requirements.
	[6]

[Total: 40]

## Section B

# Answer all questions.

6	(a)	Name <b>six</b> nutrients in red meat.	
		1	
		2	
		3	
		4	
		5	
		6	[3]
	(b)	List <b>four</b> reasons why meat might be tough.	
		1	
		2	
		3	
		4	[2]
	(c)	Suggest <b>four</b> methods of tenderising tough meat before it is cooked.	
		1	
		2	
		3	••••
		4	[2]

(d)	Explain how tough cuts of meat become tender during cooking.
	[4]
	[4]
(e)	Soya beans can be processed to resemble meat. Discuss the advantages and disadvantages of using soya beans in this way.
	[4]

7 The following ingredients can be used to make shortcrust pastry:

200g flour 100g fat pinch of salt approx. 8 tsp. water

(a)	Give advice on the choice of flour and fat for shortcrust pastry.
	[5]
(b)	Describe, with reasons, how to make shortcrust pastry.
	[6]

(c)	Name <b>four</b> dishes which could be made using shortcrust pastry.	
		[2]
(d)	Giv	e <b>two</b> reasons for each of the following faults which could occur:
	(i)	pastry shrinks during baking;
	(ii)	hard, tough pastry.
		[2]

8	Wri	te an informative paragraph on each of the following:
	(a)	prevention of accidents in the kitchen;
		[5]
	(b)	personal hygiene;
		[5]

(c)	storage of perishable foods.
	[5]

## **Section C**

## Answer either Question 9 or Question 10.

9	Discuss the points which should be considered when planning, preparing and cooking meals. [15]
OR	
10	Discuss different types of vegetables and their importance in the diet. [15]

[Total: 15]

[Total for Paper: 100]

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