

**OXFORD CAMBRIDGE AND RSA EXAMINATIONS
ADVANCED SUBSIDIARY GCE**

F501/RB

CRITICAL THINKING

Introduction to Critical Thinking

RESOURCE BOOKLET

To be issued with the question paper

FRIDAY 27 MAY 2011: Morning

DURATION: 1 hour 30 minutes

SUITABLE FOR VISUALLY IMPAIRED CANDIDATES

INSTRUCTIONS TO CANDIDATES

- **Read the background information and Documents 1, 2 and 3 before starting to answer the questions.**

INSTRUCTION TO EXAMS OFFICER / INVIGILATOR

- **Do not send this resource booklet for marking; it should be retained in the centre or destroyed.**

BACKGROUND INFORMATION:

- **Food contributes to our carbon footprint because carbon emissions are caused by: transportation of food, processing and packaging of food and food waste.**
- **Allotments are small plots of land rented by individuals, usually for growing food.**

DOCUMENT 1

FOOD: AIR-FREIGHTED OR HOME-GROWN?

THE ARCHBISHOP OF CANTERBURY'S SUGGESTION

Importing food into the UK is causing debate. The Archbishop of Canterbury has suggested that food transported by air should be replaced gradually by home-grown produce from thousands of new allotments. He claims that the carbon footprint of air-freighted food like peas from Kenya is too high. According to the Soil Association, 1% of food imported into the UK is air-freighted, but it contributes 11% of the CO2 emissions from UK food distribution.

1

RESPONSES TO THE SUGGESTION

The Archbishop's suggestion would however threaten the livelihoods of a million farming families in Africa. The director of Flying Matters, a lobby group funded by the aviation industry, said, "I'm sure the Archbishop means well, but as he should know, the road to Hell is paved with good intentions and perhaps he should leave well alone."

2

Flying food in from Kenya may also be greener than we think. Evidence to support this comes from the London-based Africa Research Institute, which has published a report praising Kenya’s fruit and vegetable industry for its environment-friendly carbon footprint. Its director said, “The vast majority of Kenyan produce exported to Europe is carried in the hold of passenger aircraft carrying Western tourists home from the safari parks and beaches of East Africa. To suggest that this shouldn’t happen is to penalise a globally competitive African industry for the carbon footprint of European holidaymakers.”

3

Also allotment-produced food may not be a practical solution, because there is currently a shortage of allotments. About 100,000 people across the country are on waiting lists for an allotment and some will wait for a long time. In Hackney, east London, the wait is four to five years.

4



Allotments will help people move away from consumerism, because they can reconnect with nature by adjusting their diets to the seasons.

A LONDON ALLOTMENT PROJECT

However, recognising the need for allotments, the London mayor Boris Johnson and his advisor Rosie Boycott (the newly appointed Chair of London Food and former newspaper editor), have launched the Capital Growth project. This aims to create 2,012 new allotment plots by 2012. Boycott said, “London has a good deal of green spaces – some derelict or underused. We also have a host of enthusiastic gardeners who are well equipped to turn these spaces into thriving allotments growing healthy food. Capital Growth will identify such spaces across the capital to help Londoners to grow their own food, rather than buy produce transported from miles away.”

5

Allotment growers support the Capital Growth project. They claim that allotment-grown food is the best way to eat locally, because you save the fossil fuels that are used to transport produce thousands of miles and the chemical inputs of conventional agriculture. Also, your home-grown produce has more flavour and is more nutritious, because it is picked at the peak of ripeness. In addition, many of the best fruits that are too delicate for transport and storage are only available when you are growing your own.

6

DOCUMENT 2

WRAP (WASTE AND RESOURCES ACTION PROGRAMME)

Allotments are not the only way to reduce the carbon footprint associated with food. Our programme will cut down on the amount of food that is needlessly thrown away each day, which would have a huge and immediate impact. It is estimated that cutting out unnecessary food wastage would be the equivalent of removing one-fifth of the traffic from the UK's roads.

The state-funded survey by WRAP interviewed 2,715 households in England and Wales who were asked to keep food diaries. Their rubbish was also analysed. From this, it was estimated that the average UK household needlessly throws away 18% of all food purchased, and that families with children throw away 27%. It was estimated that 440,000 ready meals, 1.3 million unopened yoghurt pots and 5,500 whole chickens are thrown away each day.

DOCUMENT 3

KENT SUPPORTS WRAP

- **HOW MUCH FOOD DO WE WASTE IN THE UK?** The figures might surprise you. Research done by WRAP shows that around a third of all the food bought in the UK ends up being thrown away, that is 6.7 million tonnes each year.
- **DOES THE WASTED FOOD IMPACT BADLY ON THE ENVIRONMENT?** Yes! Much of it ends up in landfill sites, which contributes to climate change. Firstly, the rotting process releases methane and CO₂ into the air. In the UK, landfill sites create around 3% of all the emissions of these gases. Secondly, producing, transporting and storing food uses a lot of energy, water and packaging. Each part of the process, such as lorries transporting goods to supermarkets, creates harmful climate change gases.
- **WHY ARE THE KENT DISTRICT COUNCILS SUPPORTING WRAP?** Anything that makes climate change worse needs to be tackled. Kent is known worldwide as the 'Garden of England'. Our high quality fruit and vegetables are enjoyed across the country. It is always sad when such tasty and wonderful food goes to waste. Cutting food waste also helps to protect the environment.

www.kent.gov.uk

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