

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										



General Certificate of Education
Advanced Subsidiary Examination
June 2009

Design and Technology: Food Technology

FOOD1

Unit 1 Materials, Components and Application

Tuesday 19 May 2009 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 and coloured pencils 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.
- Answer Section C.
- You must answer the questions in the spaces provided. Answers written in margins or on blank pages will not be marked.
- 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.
- 20 marks are allocated to each of Sections A and B and 40 marks to Section C.
- You will be marked on your ability to:
 - use good English
 - organise information clearly
 - use specialist vocabulary where appropriate.

Advice

- Illustrate your answers with sketches and/or diagrams where you feel it is appropriate.

For Examiner's Use	
Examiner's Initials	
Question	Mark
1	
2	
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10	
11	
TOTAL	



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FOOD1

SECTION A

Answer **all** questions in this section.

1 Explain **two** functions of Non Starch Polysaccharide (NSP) in the diet.

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.....

(2 marks)

2

2 Define the following terms:

- Dietary Reference Values (DRVs)
- Basal Metabolic Rate (BMR).

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(2 marks)

2

3 Name **two** functions of fats in the diet.

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(2 marks)

2



4 State **two** sources of folic acid in the diet.

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(2 marks)

2

5 What do you understand by the term *energy balance*?

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(2 marks)

2

6 Explain the complementation of protein foods.

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(2 marks)

2

7 Describe **two** effects of Vitamin B2 (Riboflavin) deficiency in the body.

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(4 marks)

4

Turn over for the next question

Turn over ▶



8 Explain **two** functions of iron in the body.

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(4 marks)

4



There are no questions printed on this page

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

Turn over ▶



0 5

10 (a) Discuss the effects of changes in consumer lifestyles in the UK and the opportunities that these have provided for food product development.

Dotted lines for writing the answer.

(10 marks)



SECTION C

Answer the question in this section.

11 (a) Describe how a range of food products based upon *dairy produce* could be developed to:

- reduce saturated fat content, *(5 marks)*
- increase Non-Starch Polysaccharide content, *(5 marks)*
- improve texture, *(5 marks)*
- develop aesthetic qualities. *(5 marks)*

You may use annotated sketches to illustrate your answer in the space below.



[Empty rectangular box for marking]

(20 marks)

Turn over ▶



11 (b) How would you prevent bacterial growth occurring in *high risk foods*?

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(10 marks)



11 (c) Explain the importance of labelling on food products.

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(10 marks)

40

END OF QUESTIONS



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