

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										

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



General Certificate of Education  
Advanced Subsidiary Examination  
January 2010

# Design and Technology: FOOD1 Food Technology

## Unit 1 Materials, Components and Application

Wednesday 20 January 2010 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 the question in 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.
- There are 20 marks allocated for each of Sections A and B and 40 marks to Section C.
- The maximum mark for this paper is 80.
- 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 wherever you feel it is appropriate.



J A N 1 0 F 0 0 D 1 0 1

**SECTION A**

Answer **all** questions in this section.

**1** Name **two** functions of iron in the body.

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.....  
*(2 marks)*

**2** Explain the meaning of the terms:

*Dietary Reference Values (DRVs) and  
Guideline Daily Amounts (GDAs).*

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*(2 marks)*

**3** Give **two** factors that influence energy expenditure.

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*(2 marks)*

**4** Name **two** sources of Vitamin A in the diet.

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.....  
*(2 marks)*



5 Explain the importance of an adequate intake of water.

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*(2 marks)*

6 Explain **one** cause of obesity.

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*(2 marks)*

7 Describe **two** effects of calcium deficiency in the body.

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*(4 marks)*

**Turn over for the next question**

**Turn over ▶**



**8** Explain, with examples of specific food products, the function of flavour enhancers **and** antioxidants.

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*(4 marks)*

<b>20</b>



**Turn over for the next question**

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ANSWER IN THE SPACES PROVIDED**

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**SECTION C**

Answer the question in this section.

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

- reduce fat content *(5 marks)*
- increase Vitamin C content *(5 marks)*
- improve texture *(5 marks)*
- develop aesthetic qualities. *(5 marks)*

You may use annotated sketches to illustrate your answer.





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