

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										

For Examiner's Use	
Examiner's Initials	
Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
TOTAL	



General Certificate of Education
Advanced Subsidiary Examination
June 2014

Design and Technology: Food Technology

FOOD1

Unit 1 Materials, Components and Application

Wednesday 14 May 2014 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 only for drawing.
- Fill in 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.
- 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.



J U N 1 4 F 0 0 D 1 0 1

M/SEM/103747/Jun14/E2

FOOD1

Section A

Answer **all** questions in this section.

1 State **two** functions of protein in the diet. **[2 marks]**

.....
.....

2

2 Name **two** water soluble vitamins. **[2 marks]**

.....
.....

2

3 Name **one** deficiency disease caused by a lack of iron and give **one** symptom of this disease. **[2 marks]**

.....
.....

2

4 Describe **two** health issues caused by a lack of vitamin A in the diet. **[2 marks]**

1.....
.....
2.....
.....

2



5 State **two** food sources of zinc in the diet.

[2 marks]

.....
.....

2

6 Which vitamin helps the body to absorb:

6 (a) calcium

[1 mark]

.....

6 (b) iron

[1 mark]

.....

2

7 Explain the term Body Mass Index (BMI) and give **two** factors that affect it.

[4 marks]

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

4

Turn over ▶



8 Explain, with **two** examples, the role of antioxidants in food production.

[4 marks]

.....

.....

.....

.....

.....

.....

.....

.....

.....

4



Turn over for the next question

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

Turn over ▶



0 5

Section B

Answer **either** Question 9 **or** Question 10.

9 (a) The number of people over 65 years of age in the United Kingdom is growing.

Explain the impact this could have on the design of new food products. Give examples to illustrate your answer.

[10 marks]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....



Extra space only to be used if required

Dotted lines for writing.

Question 9 continues on the next page

Turn over ▶



9 (b) Describe the different methods of market research that could be used when designing and developing new food products.

[10 marks]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....



Do not answer **Question 10** if you have answered **Question 9**.

10 (a)

Explain why cheese could be considered to be a suitable ingredient when producing food products for packed lunches.

[10 marks]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....



10 (b)

Discuss the use of additives when producing food products. Give examples to illustrate your answer.

[10 marks]



Extra space only to be used if required

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....



Section C

Answer **all** parts of Question 11.

11 (a) Describe how one **or** more savoury food products based on eggs could be developed to:

- reduce the salt content **[5 marks]**
- improve the texture **[5 marks]**
- increase the soluble non-starch polysaccharide (NSP) content **[5 marks]**
- improve the folic acid content. **[5 marks]**

You **may** use annotated sketches to illustrate your answer.



Question 11 continues on the next page

Turn over ▶



There are no questions printed on this page

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

