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	

AQA

General Certificate of Education
Advanced Subsidiary Examination
June 2015

Design and Technology: Food Technology FOOD1

Unit 1 Materials, Components and Application

Tuesday 2 June 2015 9.00 am to 11.00 am

For this paper you must have:
- normal writing and drawing instruments.

Time allowed
- 2 hours

A

Instructions
- Use black ink or black ball-point pen. Use pencil 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, **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.

Section A

Answer **all** questions in this section.

1 Name **two** food sources of folic acid.

[2 marks]

1 .....

2 .....

2

2 State **two** functions of fat in the diet.

[2 marks]

1 .....

2 .....

2

3 Name **two** units which are used to measure energy in food products.

[2 marks]

1 .....

2 .....

2

4 Define and explain the term BMR.

[2 marks]

.....

.....

.....

.....

2

5 State the functions of soluble and insoluble NSP (Non Starch Polysaccharide).

[2 marks]

.....

.....

.....

.....

2

6 Give **two** examples of how food combinations could demonstrate complementation of protein in the diet.

An example is given below. Do not repeat this example.

Example: Beans on wholemeal toast

[2 marks]

1 .....

2 .....

2

7 A lack of calcium can lead to deficiency diseases.

Using examples, discuss how these diseases could be prevented.

[4 marks]

.....

.....

.....

.....

.....

.....

.....

.....

4

8 Explain why the fortification of food is important to the health of the nation. Give examples to illustrate your answer.

[4 marks]

.....

.....

.....

.....

.....

.....

.....

.....

4

Turn over for the next question

DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED

Section B

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

9 (a) Discuss the nutritional requirements that should be considered when designing food products for vegetarians.

[10 marks]

Extra space only to be used if required

Question 9 continues on the next page

9 (b) Food technologists use sensory tests to assess the viability of newly designed products for a target group. Describe these different tests.

[10 marks]

Do not write outside the box

Extra space only to be used if required

20

Turn over

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

10 (a) Describe the factors that food manufacturers must consider when developing products to appeal to consumers on low calorie diets.

[10 marks]

Extra space only to be used if required

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Question 10 continues on the next page

10 (b) Discuss the impact that changing consumer lifestyles in the United Kingdom can have on the development of new food products.

[10 marks]

Do not write outside the box

Extra space only to be used if required

20

Turn over

Section C

Answer this question.

11 (a) Describe how one **or** more savoury pasta products could be developed to:

- increase the iron content **[5 marks]**
- improve the aesthetic qualities **[5 marks]**
- increase the insoluble NSP (Non Starch Polysaccharide) content **[5 marks]**
- improve the Vitamin C content. **[5 marks]**

You may use annotated sketches to illustrate your answer if you wish.

Question 11 continues on the next page

11 (b) Give examples of information that must appear by law on food labelling and explain the importance of each piece of information.

[10 marks]

Extra space only to be used if required

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Question 11 continues on the next page

11 (c) Explain how hygiene risks could be minimised when preparing and cooking a savoury pasta dish.

[10 marks]

Extra space only to be used if required

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

END OF QUESTIONS

40

There are no questions printed on this page

DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED