

Write your name here	
Surname	Other names
Centre Number	Candidate Number
<input type="text"/>	<input type="text"/>
Edexcel GCE	
Design and Technology	
Food Technology	
Advanced	
Unit 3: Food Products, Nutrition and Product Development	
Thursday 23 June 2011 – Afternoon	Paper Reference
Time: 2 hours	6FT03/01
You do not need any other materials.	Total Marks
<input type="text"/>	<input type="text"/>

Instructions

- Use **black** ink or ball-point pen.
- If pencil is used for diagrams/sketches it must be dark (HB or B). Coloured pens, pencils and highlighter pens must not be used.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **all** questions.
- Answer the questions in the spaces provided
– *there may be more space than you need.*

Information

- The total mark for this paper is 70.
- The marks for **each** question are shown in brackets
– *use this as a guide as to how much time to spend on each question.*
- Questions labelled with an **asterisk** (*) are ones where the quality of your written communication will be assessed
– *you should take particular care with your spelling, punctuation and grammar, as well as the clarity of expression, on these questions.*

Advice

- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Try to answer every question.
- Check your answers if you have time at the end.

P35001A

©2011 Edexcel Limited.

1/1/1/1



Turn over ►

edexcel 
advancing learning, changing lives

Answer ALL the questions. Write your answers in the spaces provided.

1 (a) Name **two** proteins found in eggs.

(2)

1

2

(b) Give **three** characteristics of egg yolk that make it useful as a food ingredient.

(3)

1

.....

2

.....

3

.....

(c) Explain how the white of an egg inhibits the growth of bacteria.

(3)

.....

.....

.....

.....

.....

.....

(Total for Question 1 = 8 marks)



2 (a) Name **two** natural sources of sugar (sucrose).

(2)

1

2

(b) Outline the production of sugar from a natural source.

(6)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 2 = 8 marks)



3 (a) Name **two** diet-related diseases.

(2)

1

2

(b) Outline the key elements of **two** named special diets.

(4)

Special diet 1

Key element

.....

.....

Special diet 2

Key element

.....

.....

(c) Discuss the effects that the 'food miles' issue may have on food production and consumption.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 3 = 10 marks)



4 (a) Explain how the malting process is carried out as a preliminary process in beer-making.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(b) Compare the basic principles of producing red wine with those of producing white wine.

(6)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 4 = 10 marks)



5 (a) State, using notes and/or sketches, the **four** main stages in a food product's life-cycle.

(4)

.....

.....

.....

.....

.....

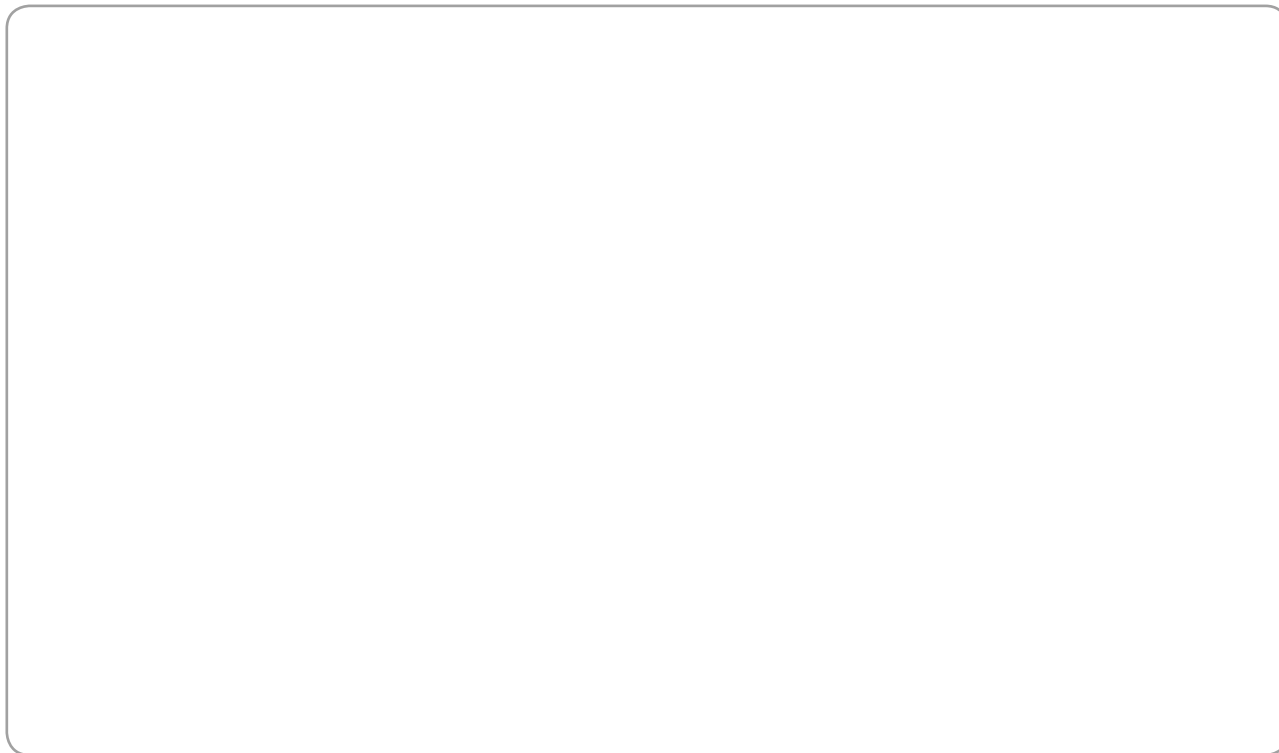
.....

.....

.....

.....

.....



(b) Discuss the factors which may influence the generation of new food product ideas.

(6)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 5 = 10 marks)



6 (a) Explain why it is advisable to pasteurise cows' milk for human consumption.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

(b) Outline the processes used to produce butter.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

.....



(c) Describe the process of producing skimmed milk from whole milk.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 6 = 12 marks)



***7** Discuss the functions of the **three** macro-nutrients in the human diet.

Macro-nutrient 1

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....





Macro-nutrient 2

Lined writing area for notes.



P 3 5 0 0 1 A 0 1 1 1 2



Macro-nutrient 3

(Total for Question 7 = 12 marks)

TOTAL FOR PAPER = 70 MARKS

