

Write your name here

Surname

Other names

**Pearson**  
**Edexcel GCE**

Centre Number

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Candidate Number

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# Design and Technology

**Food Technology**  
**Advanced Subsidiary**

**Unit 2: Design and Technology in Practice**

Wednesday 14 May 2014 – Morning

**Time: 1 hour 30 minutes**

Paper Reference

**6FT02/01**

**You do not need any other materials.**

Total Marks

## 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 on these questions with your spelling, punctuation and grammar, as well as the clarity of expression.*

## Advice

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

Turn over ►

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**PEARSON**

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

**1** (a) Name **two** industrial methods used for peeling vegetables. (2)

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(b) Give **two** benefits of blanching vegetables prior to processing. (2)

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(c) Sorting and grading are processes used in the food industry.  
(i) Describe the process of sorting. (2)

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.....

(ii) Describe the process of grading. (2)

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.....  
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**(Total for Question 1 = 8 marks)**



2 (a) Name **two** disaccharides found in food.

(2)

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.....

(b) Identify **three** components of dietary fibre.

(3)

1 .....

2 .....

3 .....

(c) Name **one** structural form of starch.

(1)

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.....

(d) Describe the term retrogradation of starch.

(2)

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(e) Outline how retrogradation can be prevented or reduced in processed food.

(2)

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**(Total for Question 2 = 10 marks)**



3 (a) Name **two** pigments that occur naturally in food.

(2)

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(b) Give **two** advantages of using artificial colourings for industrial food preparation.

(2)

1 .....

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2 .....

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(c) Explain the use of the following **three** food additives in the food industry.

(i) Antioxidants

(2)

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.....

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(ii) Emulsifiers

(2)

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(iii) Flavours

(2)

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(Total for Question 3 = 10 marks)



**4** Describe **five** points which should be included in a food product specification.

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2 .....

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3 .....

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4 .....

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5 .....

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**(Total for Question 4 = 10 marks)**



5 (a) Discuss **two** ways in which temperature can prevent bacterial growth.

(4)

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6 (a) Name **two** browning reactions that occur in food.

(2)

1 .....

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2 .....

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(b) Explain the following terms.

(i) Denaturation of protein.

(2)

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(ii) Biological value of protein.

(2)

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(c) Describe the contribution that protein makes to the body.

(i) Structurally

(2)

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(ii) Physiologically

(2)

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**(Total for Question 6 = 10 marks)**

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7 (a) Describe the canning process.

(8)

A series of horizontal dotted lines for writing the answer.



\*(b) Explain why some canned food products may spoil.

(4)

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**(Total for Question 7 = 12 marks)**

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**TOTAL FOR PAPER = 70 MARKS**

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