

Write your name here	
Surname	Other names
Centre Number	Candidate Number
Edexcel GCE	
<h1>Design and Technology</h1> <h2>Food Technology</h2> <h3>Advanced Subsidiary</h3> <h4>Unit 2: Design and Technology in Practice</h4>	
Tuesday 19 May 2009 – 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.*
- You will be assessed on your ability to organise and present information, ideas, descriptions and arguments clearly and logically, including your use of grammar, punctuation and spelling.

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.

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

1 (a) Complete the following table by naming **one** example for each carbohydrate.

(4)

Carbohydrate	Example
Monosaccharide	
Disaccharide	
Simple polysaccharide	
Complex polysaccharide	

(b) Complete the following table by giving **one** example for each function of protein.

(3)

Function	Example
Structural	
Physiological	
Nutritional	



(c) Outline what occurs in the Maillard reaction.

(3)

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(Total for Question 1 = 10 marks)



3
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2 (a) Give **three** reasons for blanching vegetables before further processing.

(3)

1

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2

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3

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(b) Give **two** problems that are caused by blanching.

(2)

1

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2

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(c) Describe the steam blanching process.

(3)

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(Total for Question 2 = 8 marks)



3 (a) Name **two** groups of bacteria which cause food poisoning.

(2)

1

2

(b) Describe **two** factors which influence the growth of micro-organisms.

(4)

1

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2

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(c) Outline how the correct industrial chilled storage of food may reduce the risk of food poisoning.

(4)

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(Total for Question 3 = 10 marks)



4 (a) Name the setting agent used in

(2)

(i) dessert jelly

(ii) jam

(b) Explain **three** food uses of alginates.

(6)

1

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2

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3

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(c) Describe how alginates form a gel.

(2)

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(Total for Question 4 = 10 marks)



5 (a) Name **two** physical forms of starch and outline **one** functional property of each. (4)

(i) physical form of starch 1

functional property

(ii) physical form of starch 2

functional property

(b) Discuss the relative sweetness levels of sugars compared with sucrose. (6)

(Total for Question 5 = 10 marks)



6 (a) Explain **three** major differences between chilling and freezing as methods of preservation.

(6)

1

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2

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3

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(b) Describe the use of **three** different chemical methods of food preservation.

(6)

1

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2

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3

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(Total for Question 6 = 12 marks)





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(Total for Question 7 = 10 marks)

TOTAL FOR PAPER = 70 MARKS



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