



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education Advanced Level

FOOD STUDIES

9336/01

Paper 1

October/November 2010

3 hours

Additional Materials: Answer Booklet/Paper

READ THESE INSTRUCTIONS FIRST

If you have been given an Answer Booklet, follow the instructions on the front cover of the Booklet.

Write your Centre number, candidate number and name on all the work you hand in.

Write in dark blue or black pen.

You may use a soft pencil for any diagrams, graphs or rough working.

Do not use staples, paper clips, highlighters, glue or correction fluid.

Answer **four** questions, **two** from Section A and **two** from Section B.

Write your answers on the separate Answer Booklet/Paper provided.

You are reminded of the need for good English and clear presentation in your answers.

At the end of the examination, fasten all your work securely together.

The number of marks is given in brackets [] at the end of each question or part question.



This document consists of **3** printed pages and **1** blank page.



Section A

Answer **two** questions.

- 1 (a) Explain why people may follow a vegetarian diet. [5]
- (b) Identify problems, other than those caused by lack of HBV protein, that may occur in a vegan diet and suggest ways of addressing these problems. [10]
- (c) (i) Discuss the importance of soya beans in a vegan diet. [5]
- (ii) Describe the production of Textured Vegetable Protein (TVP) from soya beans and discuss the advantages and disadvantages of TVP. [5]
- 2 Discuss the functions and sources of each of the following vitamins and explain the results of a deficiency of each vitamin.
- (a) vitamin A (retinol) [9]
- (b) vitamin C (ascorbic acid) [8]
- (c) vitamin D (cholecalciferol) [8]
- 3 (a) Describe the primary and secondary structure of proteins. [6]
- (b) Using named examples, compare globular and fibrous proteins. [7]
- (c) (i) Give an account of the digestion and absorption of protein. [7]
- (ii) Explain how the body uses the absorbed nutrients. [5]
- 4 (a) Classify vegetables and give examples of each type. [5]
- (b) State and explain the nutritional importance of vegetables in the diet. [10]
- (c) Discuss other factors that make vegetables important. [10]

Section B

Answer **two** questions.

- 5 (a) Explain the nutritive value of red meat. [7]
- (b) Discuss:
- (i) factors which cause meat to be tough; [4]
 - (ii) ways of tenderising meat before cooking; [5]
 - (iii) the tenderisation of meat during cooking. [3]
- (c) Describe, with reasons, the changes which take place when meat is cooked. [6]
- 6 (a) Write an informative paragraph on each of the following:
- (i) food labelling; [6]
 - (ii) functions of additives in processed food; [8]
 - (iii) possible effects of processed food on health. [6]
- (b) Explain why many foods are packaged before they are sold. [5]
- 7 (a) Give reasons for the preservation of food. [5]
- (b) Explain the scientific principles of the following methods of preservation:
- (i) deep freezing; [4]
 - (ii) jam-making; [4]
 - (iii) dehydration; [4]
 - (iv) irradiation. [3]
- (c) Identify problems which may be associated with the supply of food locally and suggest possible remedies. [5]
- 8 (a) Explain reasons for cooking food. [5]
- (b) Describe different methods of heat transference and explain how each method can be used in cooking. [14]
- (c) Discuss ways of conserving fuel when preparing meals. [6]

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