Write your name here	Other na	nmes
Edexcel GCE	Centre Number	Candidate Number
Design ar Food Technology Advanced Unit 3: Food Products,		
Tuesday 4 June 2013 – Mo Time: 2 hours	orning	Paper Reference 6FT03/01
You do not need any other m	naterials.	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.
- 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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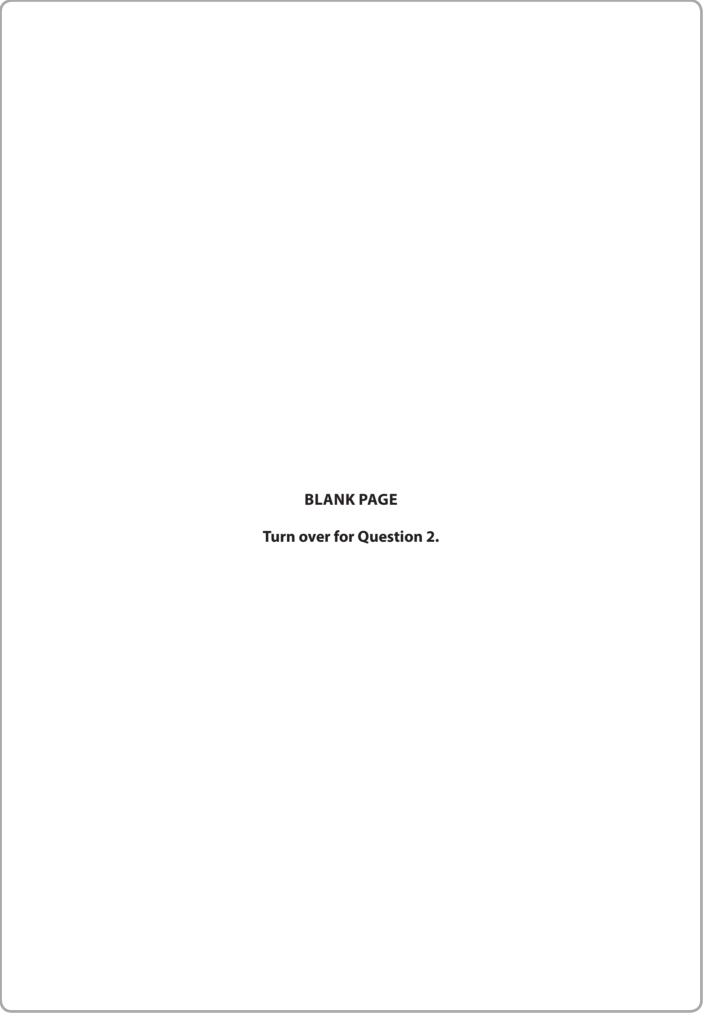
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PEARSON

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Answer ALL the questions. Write your answers in the spaces provided.	
1 (a) Name four main ingredients used in commercial ice cream making.	
	(4)
1	
2	
3	
4	
(b) Outline the process used to produce ice cream.	
	(4)
(Total for Question 1 = 8 ma	arks)



2	(a)	Name two fat-soluble vitamins and a different food source for each vitamin.	(4)
		Fat-soluble vitamin	
		Food source	
		Fat-soluble vitamin	
		Food source	
	(b)	Outline two dietary functions for each of the following vitamins.	
		(i) Vitamin B1	(2)
1			(2)
1			
•••••			
 ว			
۷			
•••••			
•••••		(ii) Vitamin B2	
			(2)
1			
2			



(iii) Vitamin C			(2)
		uestion 2 = 10	



· · · · · · ·	31	hod of preservii	19 11311.	(4)

(b) Compare and contrast the nutritional value of oily fish with that of white fish.	(6)
(Total for Question 3 = 10 m	narks)

4 (a) The Department of Health recommends 'five a day' (fruit and vegetables).	
Discuss why this recommendation is important for good health.	(5)
	(6)

Describe how food manufacturers have used novel protein	Novel proteins and meat analogues are widely used in the food industry. Describe how food manufacturers have used novel proteins/meat analogues in	
food product development.	(6)	
(Total	for Question 4 = 12 marks)	

5 Describe variety of	escribe how the functional properties of egg proteins enable them to be used in a riety of ways in food preparation.				
					(8)
			(Total for	Question 5 = 8 ma	arks)

*6 Discuss the advantages and disadvantages of genetically modifying food crops.	(10)
(Total for Question 6 = 10 r	marks)



*7 Micro-organisms are used in the production of yogurt and cheese.	
(a) Explain the stages of yogurt production.	(6)
	(0)

b) Discuss the use of moulds in the cheese m	naking process. (6)
	(Total for Question 7 = 12 marks)
	TOTAL FOR PAPER = 70 MARKS





