



General Certificate of Education

Health and Social Care 8621/8623

HC05 Nutrition and Dietetics

Report on the Examination

2008 examination – June series

Further copies of this Report are available to download from the AQA Website: www.aqa.org.uk

Copyright © 2008 AQA and its licensors. All rights reserved.

COPYRIGHT

AQA retains the copyright on all its publications. However, registered centres for AQA are permitted to copy material from this booklet for their own internal use, with the following important exception: AQA cannot give permission to centres to photocopy any material that is acknowledged to a third party even for internal use within the centre.

Set and published by the Assessment and Qualifications Alliance.

The Assessment and Qualifications Alliance (AQA) is a company limited by guarantee registered in England and Wales (company number 3644723) and a registered charity (registered charity number 1073334). Registered address: AQA, Devas Street, Manchester M15 6EX
Dr Michael Cresswell Director General.

HCO5 NUTRITION AND DIETETICS PRINCIPAL EXAMINER'S REPORT

General comments

As for previous series it is pleasing to report a good range of candidate performance on this paper. There were very few low scoring scripts and a significant number of high performing candidates. All four questions proved accessible to the vast majority of the candidates. There was virtually no evidence of candidates being unable to complete the paper due to time constraints.

Question 1

(a) Some candidates confused Gage's dietary intake of low density lipoproteins (LDL) with the effects of low carbohydrate in part (a)(i). The useful effects of cholesterol were generally not well known, but candidates generally gained high marks when suggesting foods suitable to increase the carbohydrate content of the diet.

The different types of carbohydrate were also well known by the vast majority as was the main function of providing energy.

Candidates were less secure on their understanding of the basic chemical composition of carbohydrates.

Some of the weakest candidates attempted to answer this final part of the question by simply offering a chemical symbol diagram.

Question 2

(a) Most candidates recognised that Macey's typical daily intake of protein and calcium were significantly below the dietary reference values for a female of her age.

Weaker candidates suggested that her Vitamin A intake was in excess of the DRV and as such may present a problem.

More able candidates recognised that 10 μ g above the DRV of 600 μ g is not a significant amount.

In part (ii) of this question most candidates gained high marks when explaining the likely effects of Macey's protein and calcium intake, but were less successful when dealing with Vitamin A.

(b) This question was answered well with the majority of candidates gaining full marks by giving examples of the appropriate foods successfully.

(c) Some weaker candidates confused non-starch polysaccharides (NSP) with carbohydrates and consequently failed to gain any marks.

Elsewhere the role of NSP in the diet was understood well.

Question 3

(a) More able candidates often gained full marks, demonstrating sound understanding of points to consider other than nutritional value when dietary planning.

(b) It was somewhat surprising to find a small but significant number of candidates who had a limited understanding of the dietary implications of diabetes. These candidates were restricted to one of the four marks as they were unable to offer little more than Stella needed to control her sugar intake.

In the second part of the question, candidates were generally more successful, giving different factors which affect the nutritional requirements of individuals.

(c) Most candidates demonstrated good understanding in this question and were able to explain, with reference to two foods, what is meant by food allergies. Very few candidates gained less than half marks.

Question 4

(a) Most candidates gained at least half marks by drawing conclusions about the incidence of the different types of salmonella successfully.

There were relatively few candidates who offered higher-level responses, e.g. that Type 3 may have induced very severe/obvious symptoms compared to Type 1, which may possibly go unnoticed, or that Type 2 or 3 may be more common as they may be associated with foods which are more widely consumed than food(s) associated with Type 1.

(b) Candidates generally gained high marks for this question as in previous series.

The weakest area tended to be the last question, where candidates did not recognise that failing to wipe up spillages promptly may attract vermin which could easily spread food-poisoning micro-organisms.

Grade boundaries

Grade boundaries and cumulative percentage grades are available on the AQA website at www.aqa.org.uk/over/stat.html .