

General Certificate of Education
June 2008
Advanced Subsidiary Examination



HOME ECONOMICS

HEC2

Unit 2 Food Product Assessment and Analysis Task

Monday 19 May 2008 1.30 pm to 4.30 pm (Session 1)
Tuesday 20 May 2008 9.00 am to 12.00 noon (Session 2)

For this paper you must have:

- a 12-page answer book
- your research material
- scissors, glue.

You may use a calculator.

Time allowed: 6 hours in two 3-hours sessions

Instructions to candidates

- Attempt **one** task only.
- You may use the research material you have collected.
- You must **not** add to your research material after Session 1 has started.
- You may use all or part of Session 1 to order your research before you begin writing your response to the Task.
- You will not have access to your research material or answer book between Session 1 and Session 2.
- Your response, including any relevant research material, should be between 1500 and 2000 words and written in the 12-page answer book provided. However, it is also possible to use more or fewer words.
- Write the information required on the front of your answer book. The *Examining Body* for this paper is AQA. The *Paper Reference* is HEC2.
- Use black ink or black ball-point pen. Use pencil only for drawing.
- Do all rough work in the answer book. Cross through any work you do not want to be marked.
- If you need extra paper, use additional answer sheets.
- At the end of Session 2, hand in both your answer book and all your research material to the invigilator.

Attempt **one** task only, based on the topic you have researched.

Topic 1

Food manufacturers have produced a large variety of 'Healthy Eating' products in response to health concerns of recent years.

Investigate the range of healthy eating products available to UK consumers. Your research should evaluate a variety of products, assessing whether they may be beneficial to different consumer groups. This may be to alleviate existing health problems or reduce future risk.

Consider nutritional value, quality and value for money.

A range of relevant practical work should be undertaken to support your findings.

Task 1

Using the information gained from your research, write an informative report assessing a range of healthy eating products. Your report should include an evaluation of health benefits, nutritional value, quality and value for money considering the needs of different consumer groups.

Topic 2

Despite much legislation and improved training, the reported cases of food poisoning in the UK remains high; many more cases go unreported. Everyone involved in the preparation and handling of food should have high standards of personal hygiene and a basic knowledge of the principles of food hygiene.

Research the incidence of food poisoning and recent legislation in the UK. Consider the importance of high standards of hygiene throughout the food chain, from source to table. Investigate how individuals and families may improve their standards of hygiene in order to reduce the risk of food poisoning.

Task 2

Using the information gained from your research, write an informative report to help individuals and families improve their standards of hygiene and reduce their risk of food poisoning.

Topic 3

Iron and calcium are essential nutrients in the diet. Investigate population groups who might be at risk from deficiencies of iron and calcium in the UK. Examine both the short and long-term implications of inadequate dietary intake of these minerals.

Suggest practical measures for food choice and preparation which might help to ensure an adequate dietary intake of calcium and iron.

Task 3

Using the information gained from your research, write an informative report about the short and long-term implications of diets deficient in calcium and iron. Include advice for different population groups on practical measures for food choice and preparation to ensure adequate dietary intake of calcium and iron.

Topic 4

Research the functional properties of starch and sugar in the preparation of food. Investigate how their chemical properties may be used to produce food of desirable taste, texture, colour and keeping properties.

Include a range of practical work to demonstrate different functional properties of sugar and starch.

Task 4

Using the information gained from your research, write a detailed report showing how the functional properties of starch and sugar are used to produce food of desirable taste, texture, colour and keeping properties.

END OF TASKS

There are no questions printed on this page