

Home Economics (Food, Nutrition and Health)

Advanced Subsidiary GCE

Unit **G002**: Resource Management

Mark Scheme for January 2011

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Question			Expected Answer	Mark	Rationale/Additional Guidance
SECTION A					
1	(a)	(i)	<p>The data below represents a typical nutritional label found on packaged foods. State the sugar content of the food product per serving</p> <p>18.2g</p>	[1]	Unit of measurement must be given
		(ii)	<p>State the % GDA of saturated fat provided by the product</p> <p>11% Accept 11</p>	[1]	
	(b)	(i)	<p>Many people try to purchase food that meets current dietary guidelines State the daily dietary guideline for salt</p> <p>We should consume a maximum of 6g per day. Accept 6g per day, or just 6g</p>	[1]	Do not accept 'decrease/eat less'
		(ii)	<p>State two ways a person could decrease their consumption of salt</p> <ul style="list-style-type: none"> • Add less salt to food when cooking eg vegetables • Add less salt to food at the table • Taste food before adding salt • Cut down on processed foods as these are often high in salt • Make your own food rather than relying on processed foods • Use alternatives to flavour food eg herbs & spices • Buy low/reduced salt products eg butter, baked beans etc • Avoid buying very salty foods eg crisps, salted nuts, bacon etc • Avoid food served in brine 	[2]	Accept "buy low salt foods" without an example

Question		Expected Answer	Mark	Rationale/Additional Guidance
		<ul style="list-style-type: none"> • Use a low sodium version of table salt eg 'lo-salt' • Check food labels for salt content • Understand how to convert sodium on food labels to salt (x 2.5) 		
(c)	(i)	<p>Apart from food labels, there are other sources of information available to the consumer State two advantages and two disadvantages of the internet as a source of information when purchasing food preparation equipment</p> <p>Advantages</p> <ul style="list-style-type: none"> • Can use comparison sites to find the best price/ special offers • Can look at lots of models. • May be videos of the product in use/demos • Can do lots of detailed research on the equipment • Can look at reviews by other consumers • Can be more convenient/quicker/easier than going out to look at products • Websites give contact info details if you want to ask a specific question about the product • Up to date information <p>Disadvantages</p> <ul style="list-style-type: none"> • Can be too much information – difficult to make a decision/ can take a long time • Can't actually see the product • Reviews may be unreliable/biased/charge a fee to see them (e.g. Which?) • Frustrating if internet connection is lost, you have to have internet access • Might be difficult to ask questions about the product. / have to wait for a reply 	[4]	Don't accept answers on why it's better to BUY on the internet

Question	Expected Answer	Mark	Rationale/Additional Guidance
(ii)	<p>Explain one reason why advertising may not always be a useful source of information when purchasing food preparation equipment</p> <ul style="list-style-type: none"> • Information may be biased as the main purpose is to sell the product(1) so the consumer needs to be cautious when using the information/ only shows the advantages • Information will only be given on one product (1) therefore comparisons cannot be drawn • Information on the product may be limited (1) therefore further investigation may be necessary • Advertising may lead you to buy a product that you don't need/can't afford/doesn't meet your needs. • TV adverts are too brief / you may not pay full attention 'Puts you off'/ not shown at fixed times 	[2]	Do not accept implication that advert may be giving 'false/over the top/misleading' information
(d) (i)	<p>There are a number of agencies that protect the consumer when purchasing food and household products. Explain two ways the Trading Standards Department protects the consumer</p> <p>2 reasons needed, 1 mark for each reason plus 1 mark for each explanation.</p> <ul style="list-style-type: none"> • They provide information to consumers (1) therefore allowing consumers to make an educated choice (1) • They make sure goods are safe eg toys for young children with potential choking hazards (1) thus protecting the consumer from dangerous goods (1) • They enforce consumer legislation. Specific legislation may be mentioned eg checking weights and measures eg petrol pumps etc (1) to ensure the consumer isn't given incorrect measurements of goods and get the full amount they have paid for. (1) 	[4]	<p>Mention of consumer law / rights = 1 mark</p> <p>The TSD does not deal with individual problems nor does it do product testing</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • They monitor shops to ensure they are not selling age – related products to under – age children (1) therefore helping to ensure that underage children do not obtain dangerous/unhealthy products (eg cigarettes) • They look out for counterfeit products eg at markets (1) to ensure consumers are getting real products/to protect companies making the genuine products (1) • They can prosecute traders who are breaking consumer laws (1) therefore protecting the consumer from non reputable traders (1) • They ensure that goods and services are accurately described eg estate agents, travel agents (1) therefore making sure consumers get the goods/services they are expecting & have paid for (1) 		
(ii)	<p>Explain one way in which the Office of Fair Trading protects the consumer</p> <ul style="list-style-type: none"> • It publishes information on their website and in leaflets (1) therefore helping to educate consumers regarding their rights (1) • It encourages Trade Associations to write and abide by Codes of Practice(1) which extend the rights of consumers over & above consumer legislation (1) • It issues licences to companies who offer credit (1) therefore protecting the consumer from unlicensed and possible unscrupulous companies offering credit (1) • It can prosecute traders who persistently commit offences against consumer protection laws (1) therefore protecting the consumer from non reputable traders (1) • It ensures businesses operate and compete fairly eg investigating price fixing / overcharging, or ensuring a single company does not become too powerful in a particular market, such as supermarkets (1) therefore ensuring consumers have a free and fair choice when purchasing goods (1) 	[2]	<p>Note: The Office of Fair Trading does NOT deal directly with individual consumer problems</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • It makes recommendations to the government when new laws or amendments to existing consumer laws are necessary (1) therefore keeping the consumer fully protected (1) 		
(e)	<p>Describe four ways a busy working parent can manage their time effectively in the home</p> <ul style="list-style-type: none"> • When cooking, can do things like: <ul style="list-style-type: none"> ○ batch cooking/baking then freeze for quick meals ○ use the automatic timer on the oven to cook things like baked potatoes etc or put a slow cooker on in the morning before work ○ Use labour saving devices such as blenders etc. ○ Buying non- stick cooking appliances saves time as they are easier to clean ○ use partly prepared foods and/or ready meals which require less preparation and cooking time ○ Use the microwave as it's quicker • Use the internet for a variety of tasks eg shopping for food, banking, watching TV shows at a convenient time • Use the time delay switch on household appliances so they run at night so are ready in the morning eg a washing machine • Plan meals. Note when food items are used up. • Get a cleaner • Use email for correspondence rather than phone calls which may take a long time • Keeping the home generally well organised and tidy will help save time as it will be easier to keep clean and to find things • Having a well lit home can also save time • Make a rota • Share tasks between other family members • Use of labour saving devices e.g. dishwashers 	[8]	

Question	Expected Answer	Mark	Rationale/Additional Guidance
SECTION B			
2 (a)	<p data-bbox="367 229 1153 293">Describe the factors to consider when providing meals for a single, elderly person</p> <p data-bbox="367 331 622 363">High 9 – 10 marks The candidate describes in detail the factors to consider when planning meals for a single elderly person. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p data-bbox="367 568 622 600">Good 6 – 8 marks The candidate gives some good descriptions of the factors to consider when planning meals for a single elderly person. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p data-bbox="367 839 622 871">Low 3 – 5 marks The candidate gives a basic description of some of the factors to consider when planning meals for a single elderly person. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p data-bbox="367 1110 622 1142">Poor 0 – 2 Marks The candidate gives superficial descriptions of the factors to consider when planning meals for single elderly person. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive</p>	[10]	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Answers may include:</p> <p>When providing meals the key resources of time, money and energy need to be considered. For a single elderly person the most important of these are money and energy.</p> <ul style="list-style-type: none"> • Many elderly people are on a low income so they may have to shop carefully (budget) to make the most of their money. They may also have to save energy when cooking to reduce their fuel bills. • To make best use of their limited financial resources when planning meals they can do the following: <ul style="list-style-type: none"> ○ Buy supermarket own brands/economy ranges, buy fresh produce at local markets (assuming mobility is not a problem) ○ Make use of special offers/coupons/loyalty cards. ○ Buying ingredients and making meals from scratch is usually cheaper than buying ready meals (assuming mobility/infirmity is not an issue). However, single portion ready meals may be more cost effective for a single elderly person. ○ Choose cheap cuts of meat eg stewing steak or use cheaper sources of protein eg use pulses in soups and stews. ○ Buy food with a long expiry date, then it is more likely to all be eaten by a single person instead of having to throw some away. Tinned and frozen foods can be a good option and can be cheaper than fresh too and useful in emergencies/unable to get to the shops • To save fuel they can do the following: <ul style="list-style-type: none"> ○ Batch cooking large quantities of food (eg a casserole) and freezing individual portions. ○ Use the correct size of saucepan when cooking on the hob ○ Cook or reheat food in a microwave 		<p>Don't accept 'geographical location' unless well qualified.</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • If mobility and/or infirmity is a problem a single elderly person may wish to make use of companies that delivery a range of frozen meals, puddings etc to the door. These often offer a more traditional range of foods that may suit the tastes of the elderly. • Meals may need to be quick and simple if elderly person is infirm • Other general factors to consider include the individual likes/dislikes of the person (although this is less of an issue as they are living alone so can buy what they like), facilities & equipment available (which may be limited due to possible low income) • Time should not be a real issue if they are retired • Dietary needs should also be considered. For an elderly person this means not too much salt (so heavy reliance on ready meals should be avoided), not too many high energy foods (and small portions), plenty of fibre to avoid constipation and plenty of fresh fruit and vegetables for vitamins & minerals. (specific ones may be mentioned e.g. Vitamin D) • Elderly are susceptible to food poisoning so take care when preparing foods 		<p>Health issues can be credited if relevant & well described e.g. diabetes and sugar, soft foods if digestive problems. Points must be specific to elderly people – eg do not accept allergies, coeliac</p> <p>Do not accept ‘meals must be healthy/healthy must be considered’ unless qualified – these points are too general. If the response just focuses on nutrition, allow a maximum of 5 marks.</p>
(b)	<p>Explain the social, cultural and psychological factors that affect patterns of eating</p> <p>High 13 – 15 marks The candidate gives a detailed explanation of the social, cultural and psychological factors that affect patterns of eating. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>In order to gain high level marks, all three factors MUST be addressed, with the top answers showing an appreciation that the factors are likely to be inter – linked.</p>	[15]	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Good 9 – 12 marks The candidate gives some good explanations of the social, cultural and psychological factors that affect patterns of eating. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 5 – 8 marks The candidate gives a basic explanation of the social, cultural and psychological factors that affect patterns of eating. Not all of the factors may have been addressed. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate gives superficial explanations of the social, cultural and psychological factors that affect patterns of eating. Not all of the factors may have been addressed. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive</p> <p>Answers may include:</p> <p>Although this mark scheme deals with each factor separately, points should be allocated to candidates regardless how they structure their response.</p> <ul style="list-style-type: none"> • Our patterns of eating are learned from our parents and influenced by many factors as we get older. • Patterns of eating may change in the course of our lifetime 		<p>Credit identification of a factor with 1 mark, and credit a relevant explanation with a further mark.</p> <p>(If factors are given but explanations are not relevant, candidate can only access up to 'good' marking band)</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Social factors</p> <ul style="list-style-type: none"> • We initially learn our eating patterns from our parents (eg meal and snack patterns) • As we get older we are influenced by our peer groups eg teenagers may change their eating patterns to 'fit in' with their friends, eg they may eat at different times or snack more frequently • Where you live can affect patterns of eating, eg if you live in a big town/city you may eat out more or use take aways as there are more available whereas in rural areas the choice is more limited • Changing work patterns means more people are eating 'on the go' (deskfast/dashboard dining) and more snacking if they have little time, or eating at unusual times if they work shifts, or family members eating at different times (ie not all sitting down together to eat). • People have more leisure time/disposable income therefore this may also affect the amount of eating out • Decline in consumption of breakfast as a meal – increasing popularity of the portable breakfast – rise in new products e.g. cereal bars etc. <p>Cultural Factors</p> <ul style="list-style-type: none"> • Every culture has its own pattern of eating. Observing the patterns of eating for your culture can help to maintain your identity and sense of belonging with your culture • Religious beliefs have a significant effect on eating patterns, eg Ramadan in Islam, when food cannot be consumed between sunrise & sunset. • Patterns of eating change during certain festivals eg at Christmas there may be more eating out, eating with friends and family etc as it is a more social occasion. 		<p>NOTE: QUESTION IS ON EATING PATTERNS NOT FOOD CHOICE POINTS MAY 'OVERLAP' WITH FOOD CHOICE, BUT CAN BE CREDITED IF LINKED TO EATING PATTERNS</p> <p>Do not credit "UK is a multicultural society" unless well qualified</p>

Question		Expected Answer	Mark	Rationale/Additional Guidance
		<ul style="list-style-type: none"> Travel to other countries has raised our awareness of other cultures patterns of eating Trends/media influences e.g. dining in vs eating out <p>Psychological Factors</p> <ul style="list-style-type: none"> Our patterns of eating can be affected by our mental and emotional issues eg anorexia We are primarily driven to eat due to feelings of hunger to meet our physiological need for food. Therefore our pattern of eating may be affected by how hungry we feel. Patterns of eating can be affected by our emotions eg during times of stress or anxiety some people may 'comfort eat' whereas others may lose their appetite and therefore eat less. Some people may choose to refuse to eat as a way of expressing negative feelings such as anger, sadness etc. Patterns of eating can be affected by our senses, eg if you can smell or see nice food you may be more likely to eat even if you are not hungry. Habit i.e. if you always eat at a certain time you like to stick to that. Skip meals to lose weight 		Do not accept 'advertising'
3	(a)	<p>Describe the technological advances that have taken place in the design of food preparation and cooking equipment.</p> <p>High 9 – 10 marks The candidate describes in detail the technological advances that have taken place in the design of food preparation and cooking equipment. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p>	(10)	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Good 6 – 8 marks The candidate gives some good descriptions of the technological advances that have taken place in the design of food preparation and cooking equipment. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 3 – 5 marks The candidate gives a basic description of the technological advances that have taken place in the design of food preparation and cooking equipment. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 2 Marks The candidate gives superficial descriptions of the technological advances that have taken place in the design of food preparation and cooking equipment. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p> <p>Answers may include:</p> <p>Most technological advances are designed to improve the performance, safety and/or aesthetics of a product (including size – things usually get smaller!)</p> <p><i>Cookers</i></p> <ul style="list-style-type: none"> • Most ovens have electronic auto timers with a delay start option so you can program the start, duration and end time of cooking. 		

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • Electric cookers can have ceramic hobs which are attractive and easy to clean. They can have halogen cooking areas which heat up much quicker than conventional electric cookers. A recent development is induction hobs which are as controllable and quick as gas and are very easy to clean. However, only magnetised pots and pans can be used such as stainless steel and cast iron. • Catalytic lining which helps keep oven clean • Some ovens have a pyrolytic self cleaning function. The oven heats up to over 400°C and all the grease and dirt is burnt to ash which is easily wiped out with a damp cloth when the oven has cooled down. <p><i>Microwave ovens</i></p> <ul style="list-style-type: none"> • Combi microwave ovens are available with a grill or conventional oven (or both). This allows food to brown and crisp as well as cooking quickly. • The oven and grill can also be used separately without the microwave function • Auto defrost and auto cook functions are available which calculate the defrost and cooking times based on the weight of a particular food. <p><i>Blenders, smoothie makers & food mixers</i></p> <ul style="list-style-type: none"> • Most attachments are now dishwasher safe • Some models have very powerful motors so can be used to crush ice • Some food mixers have a blade/hook for mixing bread dough <p><i>Food processors</i></p> <ul style="list-style-type: none"> • The motors on food processors can now be very powerful • They are more compact than they used to be so take up much less space in the kitchen 		<p>Allow de-odour settings on microwave ovens to reduce odours.</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p><i>Breadmakers</i></p> <ul style="list-style-type: none"> • Some breadmaking machines can be used to make other foods such as jam, cakes • Some have a delay start option so they can be set to have a fresh loaf ready in time for breakfast. <p><i>Steamers</i></p> <ul style="list-style-type: none"> • Most steamers are thermostatically controlled and also have timers so there is no danger of them boiling dry if left unattended <p><i>Contact grills</i></p> <ul style="list-style-type: none"> • Some models have drip trays to collect the fat that runs off the food. • Some have removable, dishwasher safe parts • Some have a floating hinge to accommodate foods of different thicknesses. <p><i>Other points</i></p> <ul style="list-style-type: none"> • Non stick pans • Toasters – cool wall • Kettles – cordless • Silicon equipment 		
(b)	<p>Explain how labels found on electrical equipment can provide information to consumers</p> <p>High 13 – 15 marks The candidate gives a detailed explanation of how labels found on electrical equipment can provide information to consumers. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p>	[15]	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Good 9 – 12 marks The candidate gives some good explanations of how labels found on electrical equipment can provide information to consumers. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 5 – 8 marks The candidate gives a basic explanation of how labels found on electrical equipment can provide information to consumers. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate gives superficial explanations of how labels found on electrical equipment can provide information to consumers. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive</p> <p>Answers may include:</p> <p>The candidate may choose to go through each of the equipment labels in turn and explain the value of each, or they may choose to take issues such as safety, eco – friendliness in turn and explain the value of labelling. Allows comparisons to be made between different products.</p> <p>The main labels are:</p> <p><i>The CE Mark</i></p> <ul style="list-style-type: none"> • The CE mark is an indication of the safety of a product. 		<p>Do not credit just identification of a label.</p> <p>Credit responses that explain how the label is useful to the consumer.</p>

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • A product carrying this mark means the manufacturer claims that it meets the minimum European legal requirements for health and safety. • However, this is a self – certified label therefore is not a guarantee that it meets the highest safety standards, it is not an independent standard • It was introduced by the EU to make it easier to trade between different EU countries <p><i>BEAB</i></p> <ul style="list-style-type: none"> • The BEAB mark is also an indication of the safety of a product. • Products carrying the BEAB mark have been guaranteed as safe by the British Electrotechnical Approvals Board • Unlike the CE mark, BEAB approved products have undergone rigorous testing by independent specialists over and above the minimum legal requirements • Testing includes aspects of safety eg shocks and burns <p><i>BSI Kitemark</i></p> <ul style="list-style-type: none"> • The kitemark is an indication of the safety and reliability of a product, eg on fridges, cookers etc • Products carrying the kitemark have been rigorously tested by the British Standards Institute • Standards are voluntary, and manufacturers must pay for a license to be able to use the kitemark. The product to be tested at regular intervals, therefore the presence of a BSI kitemark on a product is a strong indication that it is safe and reliable. • BSI is an independent organisation • Products are tested for all aspects of safety and reliability eg electrical safety, flammability, strength etc 		

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p><i>The European Union Ecolabel</i></p> <ul style="list-style-type: none"> • This label is an indication of the eco – friendliness of a product • This is a voluntary label given to manufacturers of products which meet specified environmental standards, as laid down by the EU. All products bearing the label have been checked by independent bodies for complying with strict ecological and performance criteria • For electrical items this could include that the product uses less energy, and can easily be recycled • It was started by the EU to encourage manufacturers to make products which are more eco – friendly • Examples of household products which carry the label include dishwashers, washing machines and refrigerators <p><i>The European Union energy label</i></p> <ul style="list-style-type: none"> • This label gives an indication of the energy efficiency of a product. • It can be found on a wide range of products such as dishwashers, washing machines, cookers etc. • Appliances are rated on a scale of A – G (A being most efficient) for their energy efficiency. • Other information can also be given eg the noise levels, the capacity (eg for washing machines) the water consumption (eg for dishwashers). • The label also therefore gives an indication of the eco – friendliness of the product eg if it uses less energy/water etc 		

Question		Expected Answer	Mark	Rationale/Additional Guidance
4	(a)	<p>Describe the regulations and standards laid down in the Food Hygiene Regulations (England) 2006</p> <p>High 9 – 10 marks The candidate describes in detail the regulations and standards laid down in the Food Hygiene Regulations (England) 2006. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 6 – 8 marks The candidate gives some good descriptions of the regulations and standards laid down in the Food Hygiene Regulations (England) 2006. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p> <p>Low 3 – 5 marks The candidate gives a basic description of the regulations and standards laid down in the Food Hygiene Regulations (England) 2006. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 2 Marks The candidate gives superficial descriptions of the regulations and standards laid down in the Food Hygiene Regulations (England) 2006. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive.</p>	[10]	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Answers may include:</p> <ul style="list-style-type: none"> • The Food Hygiene Regulations replace the 1995 Regulations, and it also brings the UK food hygiene legislation in line with European Directives and regulations • They apply to all food businesses, but do not cover food preparation etc in the home for domestic consumption. • The whole food chain is covered ‘from farm to fork’. • This improves traceability especially in the event of a food poisoning outbreak. • The Regulations clearly set out the responsibilities of food companies regarding food hygiene. • The Regulations do not include new hygiene requirements, however, the key change is that all food businesses must now put in place, implement and maintain a food safety management system such as HACCP, to prove that they are doing everything possible to produce food in a hygienic manner. • This indicates that the business is taking a proactive approach to food hygiene. • HACCP stands for Hazard Analysis Critical Control Point. It is the standard food safety management system. • The main stages to HACCP are: First the company must identify all possible hazards (ie things that could make the food unsafe to eat) then put steps in place to either eliminate the hazards or reduce them to an acceptable level. They also have to give the critical limits for each potential hazard. • They must also have records to prove they are following their HACCP plan (ie how they monitor the CCP’s and take corrective action of necessary) • It is the responsibility of the owner of the business to develop an appropriate food safety management system and have written food safety plans. 		

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> • The depth & detail of the plan will vary depending on the nature of the food business; some will be much more high risk than others (eg a factory producing cook – chill meals is very high risk therefore requires considerable detail) • The company must examine all aspects of their business, at each stage. Eg purchase and delivery of supplies, cooking, cooling, cleaning etc. Documentation of how HACCP is applied at each of these stages is required • If a food business can prove that it has an efficient and thorough HACCP system in place this can be used to show 'due diligence' if they are taken to court. This can protect the owner of a food business 		
(b)	<p>Describe the role of the Food Standards Agency regarding food safety.</p> <p>High 13 – 15 marks The candidate describes in detail the role of the Food Standards Agency regarding food safety. Information is presented in a clear and structured way. Subject specific terminology is used with precision. Accurate use of spelling punctuation and grammar.</p> <p>Good 9 – 12 marks The candidate gives some good descriptions of the role of the Food Standards Agency regarding food safety. There will be evidence of subject specific terminology. The information will be expressed clearly although some ideas may not be fully developed. There may be occasional errors in spelling punctuation and grammar.</p>	(15)	

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p>Low 5 – 8 marks The candidate gives a basic description of the role of the Food Standards Agency regarding food safety. Some information will be relevant, with some subject specific terminology although not always used appropriately. There may be some errors in spelling punctuation and grammar.</p> <p>Poor 0 – 4 marks The candidate gives superficial descriptions of the role of the Food Standards Agency regarding food safety. Information will be poorly expressed with limited if any use of subject specific terminology. Spelling, punctuation and grammar errors may be intrusive</p> <p>Answers may include:</p> <ul style="list-style-type: none"> • FSA was set up by the government in 2000, Although it is a government agency, it is an independent body which aims to protect the health of the consumer in relation to food • Its strategic plan for 2005-10 has as its key aims: <ul style="list-style-type: none"> ○ to continue to reduce food-borne illness ○ to reduce further the risks to consumers from chemical contamination including radiological contamination of food ○ to make it easier for all consumers to choose a healthy diet, and thereby improve quality of life by reducing diet-related disease ○ to enable consumers to make informed choices • There are four main areas of the FSA; <ul style="list-style-type: none"> ○ Offering advice on food policy and legislation to the government ○ Carrying out research on food safety, such as on farms, in slaughterhouses etc ○ Supporting food law enforcement. The FSA monitors and supports the work done by EHO's. 		

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<ul style="list-style-type: none"> ○ Providing information and educating the general public on food safety issues, for example, providing educational material to schools, putting adverts on TV about food poisoning etc ● It is involved in all aspects of food safety, such as food hygiene, intolerance, additives etc as well as other less obvious roles such as food emergencies. <p>Specific work done by the FSA includes:</p> <p><i>Farming</i></p> <ul style="list-style-type: none"> ● Preventing contaminated food from entering the food chain eg by monitoring the cleanliness of sheep & cattle sent for slaughter, monitoring the quality of animal feed etc <p><i>Food hygiene</i></p> <ul style="list-style-type: none"> ● Advising the government on food hygiene policy ● Issuing licences to fresh meat plants to prevent BSE ● Managing large – scale food scares and issuing public warnings, eg highlighting the dangers of eating undercooked turkey at Christmas ● Promoting the annual Food Safety Week to promote good food hygiene in the home ● Safer food, better business – launched in 2005 and aimed at improving food safety in small catering businesses. Concentrates on 4Cs - cleaning, cooking, chilling and cross-contamination <p><i>Chemical safety</i></p> <ul style="list-style-type: none"> ● Determining safe levels of the chemicals (either natural or added) in food which are potentially harmful to health ● Investigating the source of contaminants in food ● Monitoring levels of radioactivity in food 		

Question	Expected Answer	Mark	Rationale/Additional Guidance
	<p><i>Food intolerance</i></p> <ul style="list-style-type: none"> • Funding research that will help increase knowledge and understanding of food intolerance • Strengthening food labelling rules to help people who need to avoid certain ingredients • Raising awareness of food allergy and intolerance among caterers <p><i>Novel Foods</i></p> <ul style="list-style-type: none"> • Assessing the safety of all novel foods, including Genetically Modified (GM) foods <p><i>Food Additives</i></p> <ul style="list-style-type: none"> • Recalling products found to contain potentially harmful additives (eg Sudan 1) • Ensuring that additives in food are safe • Reviewing legislation on additives at UK and European level <p><i>Food labelling & packaging</i></p> <ul style="list-style-type: none"> • Making sure rules on packaging materials which come into contact with foods are enforced • Making sure that food labelling information is as clear as possible for the consumer <p><i>Food emergencies</i></p> <ul style="list-style-type: none"> • Coordinating national food emergencies as a result of contaminated food <p>Note: any points made regarding the role of the FSA and nutrition can only be credited if they are related specifically to <i>food safety</i>.</p>		

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