

Thursday 20 June 2013 – Afternoon

**A2 GCE HOME ECONOMICS
Food, Nutrition and Health**

G004/01 Nutrition and Food Production

Candidates answer on the Question Paper.

OCR supplied materials:

None

Other materials required:

None

Duration: 1 hour 30 minutes



Candidate forename		Candidate surname	
-----------------------	--	----------------------	--

Centre number						Candidate number				
---------------	--	--	--	--	--	------------------	--	--	--	--

INSTRUCTIONS TO CANDIDATES

- Write your name, centre number and candidate number in the boxes above. Please write clearly and in capital letters.
- Use black ink. HB pencil may be used for graphs and diagrams only.
- Read each question carefully. Make sure you know what you have to do before starting your answer.
- Write your answer to each question in the space provided. Additional paper may be used if necessary but you must clearly show your candidate number, centre number and question number(s).
- There are two sections in this paper.
Section A 25 marks
 Answer question 1.
Section B 50 marks
 Answer **two** questions only.
- Do **not** write in the bar codes.

INFORMATION FOR CANDIDATES

- The number of marks is given in brackets [] at the end of each question or part question.
- The total number of marks for this paper is **75**.
- You will be awarded marks for the quality of your written communication in your answers to the questions in Section B.
- This document consists of **16** pages. Any blank pages are indicated.

SECTION A

Answer **all parts** of question 1.

1 (a) (i) State **two** different good sources of dietary calcium.

1

2 [2]

(ii) Give **three** functions of calcium in the body.

1

.....

.....

2

.....

.....

3

.....

..... [3]

(b) (i) Name **one** good food source of vitamin B12.

..... [1]

(ii) Identify **one** group who may suffer a deficiency of vitamin B12.

..... [1]

(iii) State **two** effects of a lack of vitamin B12 on the body.

1

.....

2

..... [2]

(c) Explain the function of each of the following food additives in food production.

(i) Emulsifiers

.....
..... [2]

(ii) Nutritional additives

.....
.....
..... [2]

(iii) Antioxidants

.....
.....
..... [2]

(d) Explain **two** behaviour changes that will occur during the baking of a cake.

1
.....
.....

2
.....
.....

[4]

SECTION B

Answer **two** questions **only**.

The quality of written communication will be assessed in your answers to the questions in Section B.

- 2 Explain the nutritional value, choice and use of fruit and vegetables in food preparation and cooking. **[25]**

- 3 Different packaging materials are used by the food industry.
Explain the benefits and limitations of the different packaging materials for the manufacturer, retailer and consumer. **[25]**

- 4 Explain how to meet the dietary and nutritional needs of adolescents and adults. **[25]**

A series of 25 horizontal dotted lines spanning the width of the page, providing a template for handwriting practice.



Copyright Information

OCR is committed to seeking permission to reproduce all third-party content that it uses in its assessment materials. OCR has attempted to identify and contact all copyright holders whose work is used in this paper. To avoid the issue of disclosure of answer-related information to candidates, all copyright acknowledgements are reproduced in the OCR Copyright Acknowledgements Booklet. This is produced for each series of examinations and is freely available to download from our public website (www.ocr.org.uk) after the live examination series.

If OCR has unwittingly failed to correctly acknowledge or clear any third-party content in this assessment material, OCR will be happy to correct its mistake at the earliest possible opportunity.

For queries or further information please contact the Copyright Team, First Floor, 9 Hills Road, Cambridge CB2 1GE.

OCR is part of the Cambridge Assessment Group; Cambridge Assessment is the brand name of University of Cambridge Local Examinations Syndicate (UCLES), which is itself a department of the University of Cambridge.