

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										



General Certificate of Education
Advanced Subsidiary Examination
January 2009

Design and Technology: Food Technology

FOOD1

Unit 1 Materials, Components and Application

Thursday 8 January 2009 9.00 am to 11.00 am

For this paper you must have:

- normal writing and drawing instruments.

Time allowed

- 2 hours

Instructions

- Use black ink or black ball-point pen.
- Use pencil and coloured pencils only for drawing.
- Fill in the boxes at the top of this page.
- Answer **all** questions in Section A.
- Answer **one** question from Section B.
- Answer Section C.
- You must answer the questions in the spaces provided. Answers written in margins or on blank pages will not be marked.
- Do all rough work in this book. Cross through any work you do not want to be marked.

Information

- The marks for questions are shown in brackets.
- 20 marks are allocated to each of Sections A and B and 40 marks to Section C.
- The maximum mark for this paper is 80.
- You will be marked on your ability to:
 - use good English
 - organise information clearly
 - use specialist vocabulary where appropriate.

Advice

- Illustrate your answers with sketches and/or diagrams wherever you feel it is appropriate.

For Examiner's Use	
Examiner's Initials	
Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
TOTAL	



J A N 0 9 F 0 0 D 1 0 1

SECTION A

Answer **all** questions in this section.

1 Name **two** food sources of high biological value (HBV) protein.

.....
.....
(2 marks)

2 Name **two** fat soluble vitamins.

.....
.....
(2 marks)

3 Explain the difference between soluble and insoluble Non Starch Polysaccharides.

.....
.....
.....
.....
(2 marks)

4 What are the effects of heat/cooking on water soluble vitamins?

.....
.....
.....
.....
(2 marks)



5 Explain **one** difference between fats and oils.

.....

.....

.....

.....

(2 marks)

6 What units are used to measure energy?

.....

.....

(2 marks)

7 Explain **two** factors affecting Basal Metabolic Rate.

.....

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

Turn over for the next question

Turn over ▶



8 Describe **two** functions of calcium in the body.

.....

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

20



Turn over for the next question

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**

Turn over ▶



0 5

SECTION C

Answer the question in this section.

- 11** (a) Describe how a range of food products *based on rice* can be developed.
You may use annotated sketches to illustrate your answer.

In your answer make reference to:

- nutritional value (8 marks)
- flavour (4 marks)
- texture (4 marks)
- colour. (4 marks)



[Empty box for marking]

(20 marks)

Turn over ▶



There are no questions printed on this page

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**



There are no questions printed on this page

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**



There are no questions printed on this page

**DO NOT WRITE ON THIS PAGE
ANSWER IN THE SPACES PROVIDED**

