Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination January 2009

Design and Technology: FOOD1 Food Technology

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 Exam	iner's Use
Examine	r's Initials
Question	Mark
1	
2	
3	
4	
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6	
7	
8	
9	
10	
11	
TOTAL	

SECTION A

	Answer all questions in this section.	
1	Name two food sources of high biological value (HBV) protein.	
2	Name two fat soluble vitamins.	(2 marks)
		(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)



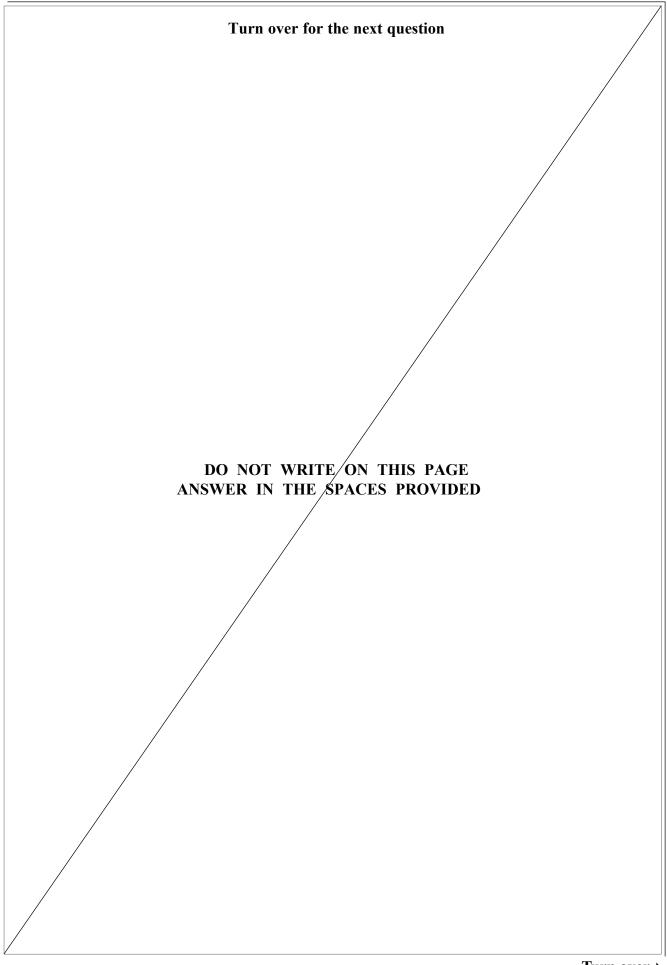
5	Explain one difference between fats and oils.	
		(2 marks)
6	What units are used to measure energy?	
		(2 marks)
7	Explain two factors affecting Basal Metabolic Rate.	
		(4 marks)
	Turn over for the next question	

Turn over >



Describe two functions of calcium in the body.	
	(4
	(4 marks)





Turn over >



SECTION B

Answer either Question 9 or Question 10.

9 (a)	Discuss the influence of social and cultural factors on food product development.
	(10 marks)



9	(b)	Explain why cheese would be a suitable ingredient when producing food products for a school canteen.
		(10 marks)

Turn over ▶



10 (a)	What environmental issues currently affect food choice?
	(10 marks)



Discuss current dietary guidelines with regard to healthy eating.
(10 marks)





SECTION C

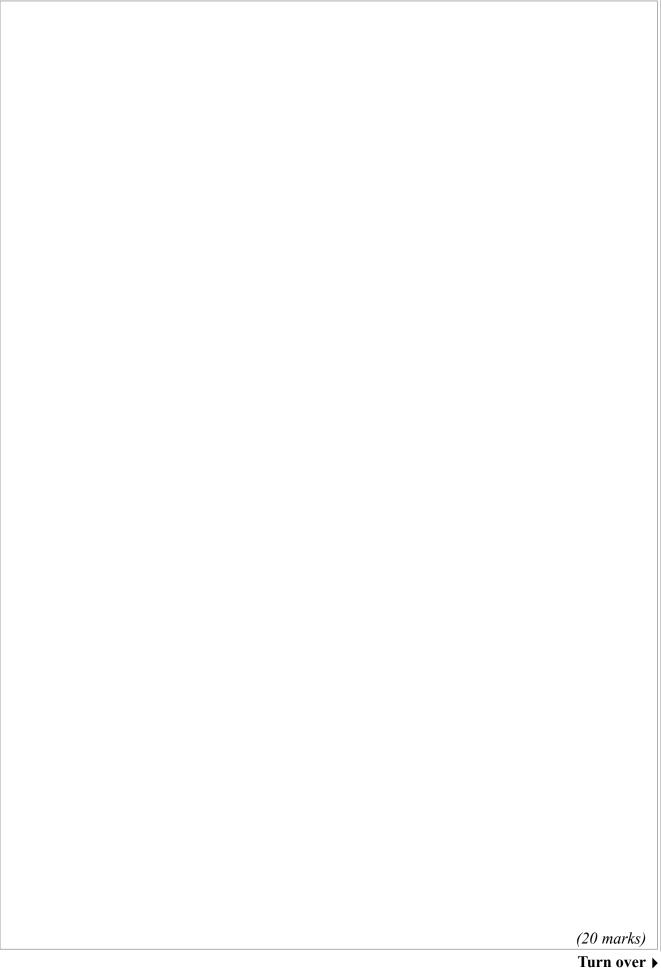
Answer the question in this section.

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)







11 (b)	Discuss the factors affecting bacterial growth in food.
	(10 marks)



food products?
(10 mar

END OF QUESTIONS



