Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination June 2009

# Design and Technology: Food Technology

FOOD1

Unit 1 Materials, Components and Application

Tuesday 19 May 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.
- The maximum mark for this paper is 80.
- 20 marks are allocated to each of Sections A and B and 40 marks to Section C.
- 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 where 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					

## **SECTION A**

	(2 marks)
efine the following terms: Dietary Reference Values (DRVs) Basal Metabolic Rate (BMR).	
	(2 marks)
ame <b>two</b> functions of fats in the diet.	



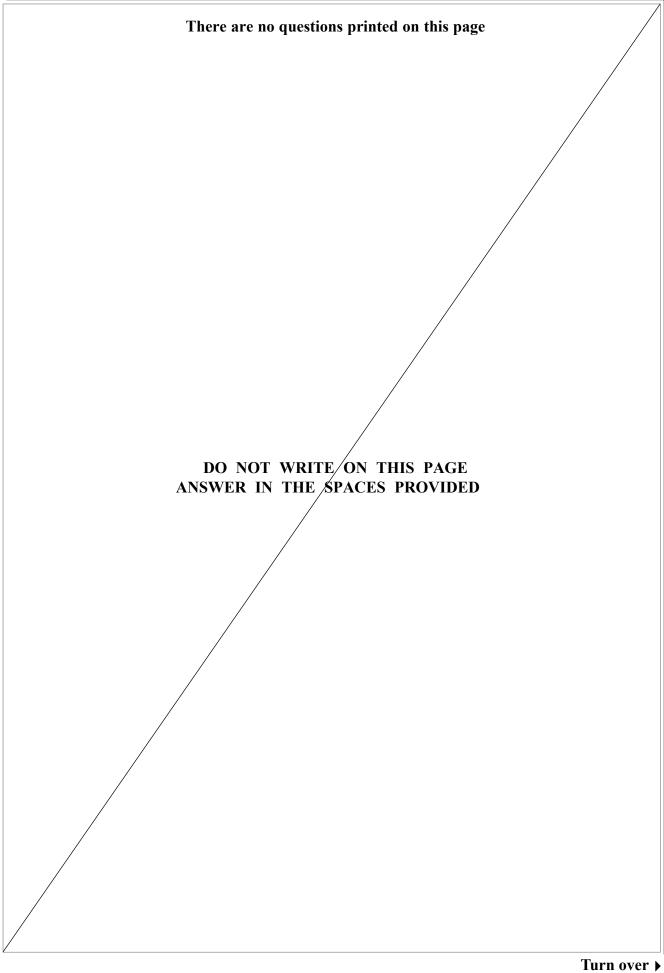
	(2 marks)
What do you understand by the term energy balance?	
	(2 marks)
Explain the complementation of protein foods.	
	(2 marks)
Describe <b>two</b> effects of Vitamin B2 (Riboflavin) deficiency in the body.	
	(4 marks)
	(T IIIUI M)

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# **SECTION B**

Answer either question 9 or question 10.

		This wer extrem question y or question To.
9	(a)	Discuss why many elderly people in the UK have a poor diet.
		(10 marks)



<b>9</b> (b)	Explain why additives would be used when producing food products.
	(10 marks)

20





(10 m



<b>10</b> (b)	Describe in detail <b>two</b> methods of market research currently used when designing and developing new food products.
	(10 marks)

20

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## **SECTION C**

Answer the question in this section.

- 11 (a) Describe how a range of food products based upon *dairy produce* could be developed to:
  - reduce saturated fat content,

(5 marks)

• increase Non-Starch Polysaccharide content,

(5 marks)

• improve texture,

(5 marks)

• develop aesthetic qualities.

(5 marks)

You may use annotated sketches to illustrate your answer in the space below.



(20 marks)
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1 (b)	How would you prevent bacterial growth occurring in high risk foods?
	(10 marks)
	(10 mans)



11	(c)	Explain the importance of labelling on food products.
		(10 marks)
		(= 0

END OF QUESTIONS



40

