Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination January 2010

# Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Wednesday 20 January 2010 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 the question in 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.
- There are 20 marks allocated for 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					

## **SECTION A**

Answer all questions in this section.

1	Name <b>two</b> functions of iron in the body.	
2		
2	Explain the meaning of the terms:  Dietary Reference Values (DRVs) and Guideline Daily Amounts (GDAs).	
3	Give <b>two</b> factors that influence energy expenditure.	
4	Name <b>two</b> sources of Vitamin A in the diet.	

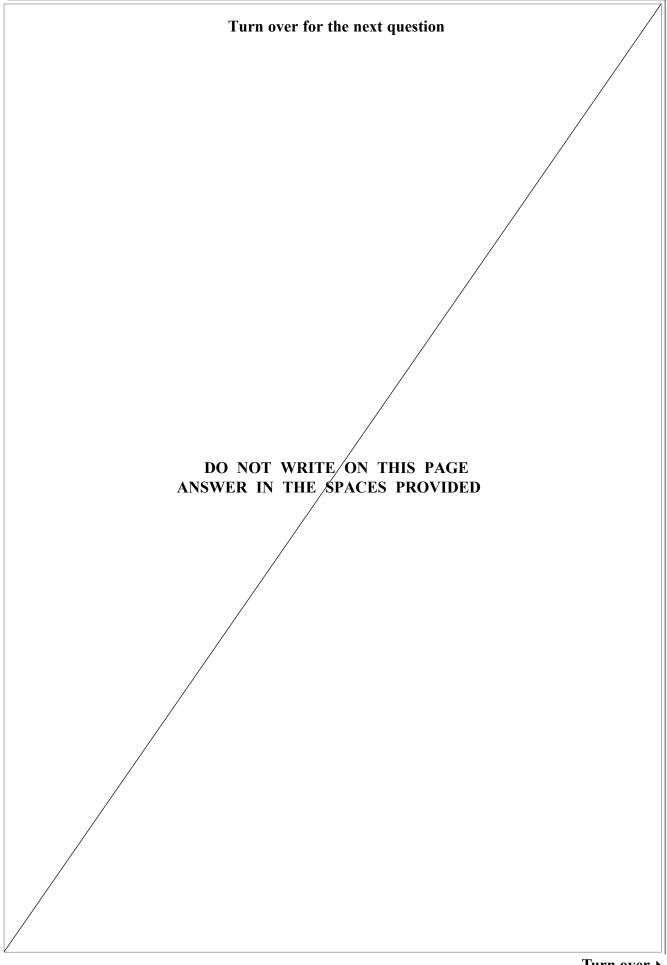


	(2 mar.
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	Explain <b>one</b> cause of obesity.
	(2 mar.
	(2 mar.
	Describe <b>two</b> effects of calcium deficiency in the body.
	(4 mar.
	Turn over for the next question



antioxidants.				
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## **SECTION B**

# Answer either Question 9 or Question 10.

<b>9</b> (a)	Discuss the influence of current 'health issues' on food product development.
	(10 marks)






<b>10</b> (a)	Discuss the nutritional considerations involved when designing a vegetarian product range.
	(10 marks)
	(10 marks)



<b>10</b> (b)	Explain the importance of using different methods to communicate and represent ideas in food product development.
	(10 marks)



## **SECTION C**

Answer the question in this section.

11 (a) Describe how a range of food products based upon pulses could be developed to:

• reduce fat content (5 marks)

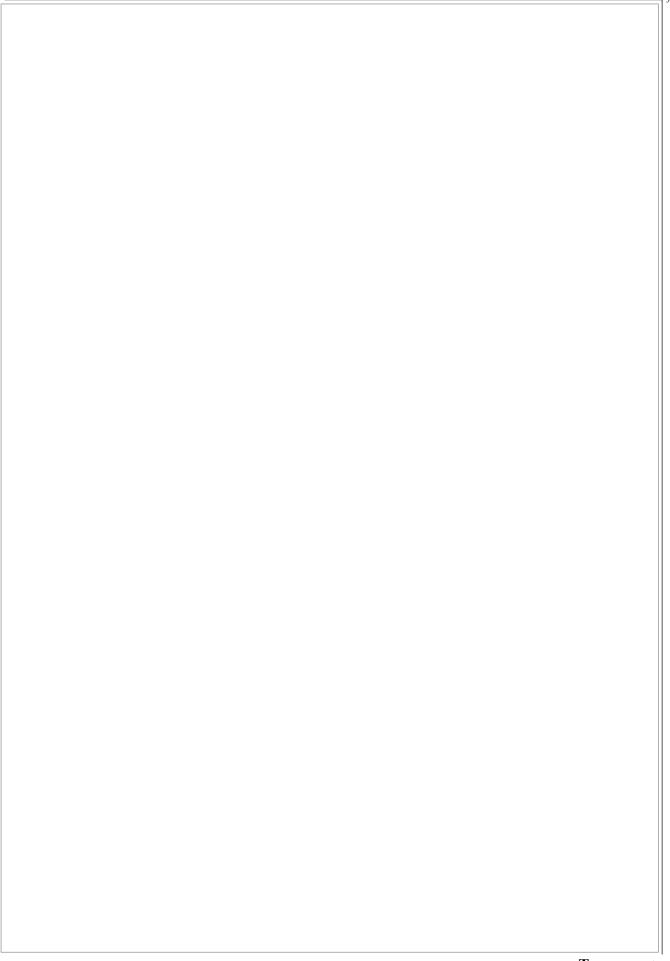
• increase Vitamin C content (5 marks)

• improve texture (5 marks)

• develop aesthetic qualities. (5 marks)

You may use annotated sketches to illustrate your answer.







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11	(c)	Explain the importance of food hygiene legislation to the consumer.
		(10 marks)

# END OF QUESTIONS



