

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										

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



General Certificate of Education
Advanced Subsidiary Examination
June 2011

Design and Technology: **FOOD1** Food Technology

Unit 1 Materials, Components and Application

Wednesday 18 May 2011 1.30 pm to 3.30 pm

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 for drawing.
- Fill in the boxes at the top of this page.
- Answer **all** questions in Section A.
- Answer **one** question from Section B, **either** Question 9 **or** Question 10.
- Answer the question in Section C.
- You must answer the questions in the spaces provided. Do not write outside the box around each page or on blank pages.
- If you need extra space for your answer(s), use the lined pages at the end of this book. Write the question number against your answer(s).
- 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.
- There are 20 marks for Section A, 20 marks for Section B and 40 marks for Section C.

Advice

- Illustrate your answers with sketches and/or diagrams wherever you feel it is appropriate.
- You are advised to spend approximately 30 minutes on Section A, 30 minutes on Section B and one hour on Section C.



J U N 1 1 F 0 0 D 1 0 1

M/Jun11/FOOD1

FOOD1

Section A

Answer **all** questions in this section.

1 Name **two** functions of fats in the diet.

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.....

(2 marks)

2

2 Name **two** sources of Vitamin D in the diet.

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.....

(2 marks)

2

3 Explain **two** functions of Vitamin B12 in the diet.

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.....
.....

(2 marks)

2

4 What are the effects of iron deficiency in the body?

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.....
.....
.....

(2 marks)

2



5 Name **two** sources of soluble Non Starch Polysaccharides.

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(2 marks)

2

6 Describe the function of insoluble Non Starch Polysaccharides in the body.

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(2 marks)

2

7 Explain the term *fortification of food products*. Give **two** examples in your answer.

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(4 marks)

4

Turn over ▶



8 Explain the function of sugars and starches in the body, giving an example of each.

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(4 marks)

4



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 egg-based desserts could be developed to:

- increase the Non Starch Polysaccharide content *(5 marks)*
- increase water soluble vitamin content *(5 marks)*
- improve aesthetic qualities. *(10 marks)*

You may use annotated sketches to illustrate your answer.



[Empty box for writing]

Question 11 continues on the next page

Turn over ▶



There are no questions printed on this page

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



