

| | | | | | | | | | | |
|---------------------|--|--|--|--|--|------------------|--|--|--|--|
| 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
January 2012

Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Tuesday 17 January 2012 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 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, **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.
- 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 A N 1 2 F 0 0 D 1 0 1

Section A

Answer **all** questions in this section.

1 Name **two** food sources of protein.

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

(2 marks)

| |
|----------|
| |
| 2 |

2 Name **two** functions of calcium in the diet.

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

(2 marks)

| |
|----------|
| |
| 2 |

3 Define the meanings of the terms DRVs **and** GDAs.

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

(2 marks)

| |
|----------|
| |
| 2 |



4 What is meant by the term *energy balance*?

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

(2 marks)

| |
|---|
| |
| 2 |

5 Why is an adequate water intake essential in the diet?

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

(2 marks)

| |
|---|
| |
| 2 |

6 Name the **two** groups of non-starch polysaccharides.

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

(2 marks)

| |
|---|
| |
| 2 |

Turn over for the next question

Turn over ▶



7 Name **two** types of food additive. Give an example of each.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

| |
|---|
| |
| 4 |

8 Describe the effects of heat/cooking on water soluble and fat soluble vitamins.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

| |
|---|
| |
| 4 |



Turn over for the next question

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

Turn over ▶



0 5

Do not answer **Question 10** if you have answered **Question 9**.

10 (a) Discuss how different types of vegetarian can meet their nutritional needs through their choice of foods.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(10 marks)



Section C

Answer the question in this section.

11 (a) Describe how a range of savoury snacks *based on cheese* can be developed.
You may use annotated sketches to illustrate your answer.

In your answer make reference to:

- aesthetic qualities (12 marks)
- nutritional value. (8 marks)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....



A large rectangular box containing 25 horizontal dotted lines 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**



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**

Copyright © 2012 AQA and its licensors. All rights reserved.

