

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										



General Certificate of Education
Advanced Subsidiary Examination
June 2012

Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Tuesday 22 May 2012 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 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.

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



J U N 1 2 F 0 0 D 1 0 1

Section A

Answer **all** questions in this section.

1 State **two** deficiency diseases associated with the lack of vitamin D.

.....
.....

(2 marks)

2

2 Name **two** sources of iodine.

.....
.....

(2 marks)

2

3 Name **two** food sources of iron.

.....
.....

(2 marks)

2

4 What is an emulsifying agent?

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

(2 marks)

2



5 Identify **two** factors affecting BMR (Basal Metabolic Rate).

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

(2 marks)

2

6 Explain the term *fortification of food products*.

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

(2 marks)

2

7 Describe the effects of food preparation on water soluble and fat soluble vitamins.

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

(4 marks)

4

Turn over ▶



8 Explain, with examples, the complementation of protein.

.....

.....

.....

.....

.....

.....

.....

.....

.....

(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 all parts of question 11.

- 11 (a)** Describe how a range of sweet **or** savoury pastry products could be developed to:
- increase the vitamin C content *(5 marks)*
 - lower the saturated fat content *(5 marks)*
 - improve the flavour *(5 marks)*
 - improve the texture. *(5 marks)*



Question 11 continues on the next page

Turn over ▶



11 (c) (i) Name **five** pieces of information that could be included on a food label.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(5 marks)

11 (c) (ii) Choose **one** piece of information named in part (c) (i) above and discuss its importance to the consumer.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(5 marks)

40

END OF QUESTIONS



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**

