

Centre Number						Candidate Number				
Surname										
Other Names										
Candidate Signature										



General Certificate of Education
Advanced Subsidiary Examination
January 2013

Design and Technology: FOOD1 Food Technology

Unit 1 Materials, Components and Application

Thursday 10 January 2013 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.

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



J A N 1 3 F 0 0 D 1 0 1

Section A

Answer **all** questions in this section.

1 Name **two** food sources of High Biological Value protein.

.....
.....

(2 marks)

2

2 State **two** food sources of starch.

.....
.....

(2 marks)

2

3 What are the effects of vitamin B deficiency?

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

(2 marks)

2

4 Explain **two** causes of obesity.

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

(2 marks)

2



5 State **two** types of vitamin A.

.....
.....

(2 marks)

2

6 State **two** ways water is lost from the body.

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

(2 marks)

2

7 Name **two** dietary sources of sodium and explain its function in the body.

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

(4 marks)

4

Turn over ▶



8 Explain, with an example of each, the function of preservatives and flavour enhancers.

.....

.....

.....

.....

.....

.....

.....

.....

.....

(4 marks)

4



Turn over for the next question

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

Turn over ▶



0 5

Extra space only to be used if required

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

Question 9 continues on the next page

Turn over ▶



Extra space only to be used if required

A series of 25 horizontal dotted lines for writing.

Turn over ▶



Section C

Answer all parts of question 11.

11 (a) Describe how a range of **either** sweet **or** savoury products based on rice could be developed to:

- increase calcium *(5 marks)*
- increase non-starch polysaccharides *(5 marks)*
- improve sensory characteristics. *(10 marks)*

You may use annotated sketches to illustrate your answer.



Question 11 continues on the next page

Turn over ▶



11 (c) (i) Name **three** types of food poisoning bacteria and **one** of the **main** symptoms of each.

Food poisoning bacteria 1:

Symptom:

.....

Food poisoning bacteria 2:

Symptom:

.....

Food poisoning bacteria 3:

Symptom:

.....

(6 marks)

11 (c) (ii) Describe **two** different procedures that can be put into place to prevent food contamination.

Procedure 1:

.....

.....

Procedure 2:

.....

.....

(2 × 2 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**



There are no questions printed on this page

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

