Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination June 2014

Design and Technology: Food Technology

F00D1

Unit 1 Materials, Components and Application

Wednesday 14 May 2014 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 boxes at the top of this page.
- Answer all questions in Section A.
- Answer one guestion 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				
Examine	r's Initials			
Question	Mark			
1				
2				
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7				
8				
9				
10				
11				
TOTAL				

Section A

	Answer all questions in this section.		
	State two functions of protein in the diet.	[2 marks]	
:	Name two water soluble vitamins.	[2 marks]	
	Name one deficiency disease caused by a lack of iron and give one symptodisease.	om of this	
	Describe two health issues caused by a lack of vitamin A in the diet.	[2 marks]	
	1		
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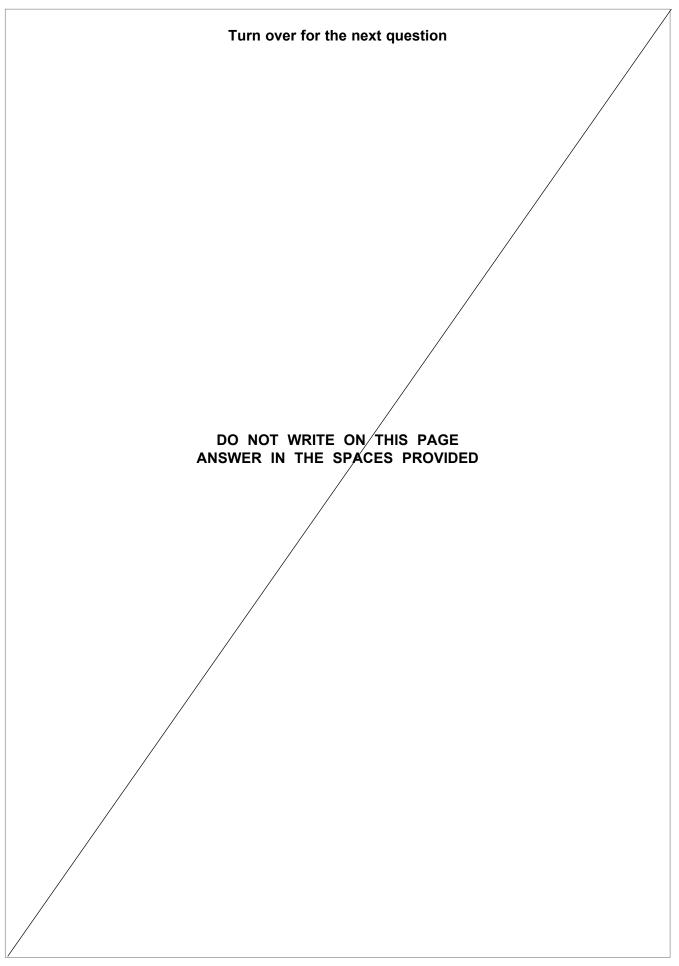


5	State two food sources of zinc in the diet.	[2 marks]	
			2
c	Which vitamin halps the hady to shearh:		
6	Which vitamin helps the body to absorb:		
6 (a)	calcium	[1 mark]	
6 (b)	iron	[1 mark]	
			2
7	Explain the term Body Mass Index (BMI) and give two factors that affect it.	[4 marks]	



8	Explain, with two examples, the role of antioxidants in food production. [4 marks







Section B

Answer either Question 9 or Question 10.

9 (a)	The number of people over 65 years of age in the United Kingdom is gr	owing.
	Explain the impact this could have on the design of new food products.	Give examples
	to illustrate your answer.	[10 marks]



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9 (b)	Describe the different methods of market research that could be used when designing and developing new food products.
	[10 marks]



tra space only to be used if required

20





Do not answer ${\bf Question~10}$ if you have answered ${\bf Question~9}.$

10 (a)	Explain why cheese could be considered to be a suitable ingredient when producing food products for packed lunches.	oroducing	
	[10 mark	s]	
		•••	
		•••	



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10 (b)	Discuss the use of additives when producing food products. Give examples to illustrate your answer.
	[10 marks]



Extra space only to be used if required

20



Section C

Answer all parts of Question 11.

- **11 (a)** Describe how one **or** more savoury food products based on eggs could be developed to:
 - reduce the salt content

[5 marks]

• improve the texture

[5 marks]

• increase the soluble non-starch polysaccharide (NSP) content

[5 marks]

• improve the folic acid content.

[5 marks]

You may use annotated sketches to illustrate your answer.



Question 11 continues on the next page Turn over ▶



11 (b)	Explain how Information and Communication Technology (ICT) is used in the				
	development of new food products. [10 marks]				



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factors that influence their food cho	[1
Concumor group:	
Consumer group:	



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END OF QUESTIONS



