Centre Number			Candidate Number		
Surname					
Other Names					
Candidate Signature					



General Certificate of Education Advanced Subsidiary Examination June 2015

Design and Technology: Food Technology

F00D1

Unit 1 Materials, Components and Application

Tuesday 2 June 2015 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 Exam	iner's Use
Examine	r's Initials
Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
TOTAL	

Section A

	Answer all questions in this section.		
1	Name two food sources of folic acid.	[2 marks]	
	1		
	2		
			2
2	State two functions of fat in the diet.	[2 marks]	
	1		
	2		
			2
3	Name two units which are used to measure energy in food products.	[2 marks]	
	1		
	2		
			2
4	Define and explain the term BMR.	[2 marks]	
			2

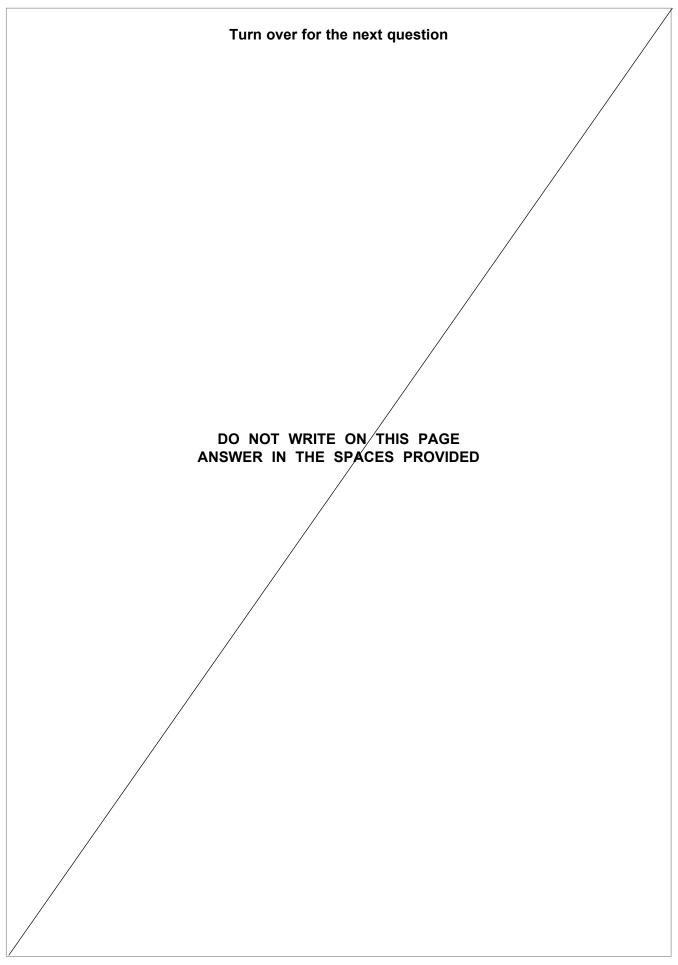


5	State the functions of soluble and insoluble NSP (Non Starch Polysaccharide). [2 marks]	1
		2
6	Give two examples of how food combinations could demonstrate complementation of	
· ·	protein in the diet.	
	An example is given below. Do not repeat this example.	
	Example: Beans on wholemeal toast [2 marks]	
	1	
	2	
		2
7	A lack of calcium can lead to deficiency diseases.	
	Using examples, discuss how these diseases could be prevented. [4 marks]	I
		4



8	Explain why the fortification of food is important to the health of the nation. Give examples to illustrate your answer. [4 marks]
	[+ marks]







Section B

Answer either Question 9 or Question 10.

9 (a)	Discuss the nutritional requirements that should be considered when design products for vegetarians.	ning food [10 marks]



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9 (b)	Food technologists use sensory tests to assess the viability of newly designed products for a target group. Describe these different tests.
	[10 marks]



20





Do n	ot answer	Question	10 if v	ou have	answered	Question
וו טע	iot answer	Question	10 11 1	you nave	answered	Question

to appeal to consumers		[1



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10 (b)	Discuss the impact that changing consumer lifestyles in the United Kingdom can have on the development of new food products.	е
	[10 mar	ks]



	pace only to be used if required
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20



Section C

Answer this question.

- **11 (a)** Describe how one **or** more savoury pasta products could be developed to:
 - increase the iron content

[5 marks]

• improve the aesthetic qualities

[5 marks]

• increase the insoluble NSP (Non Starch Polysaccharide) content

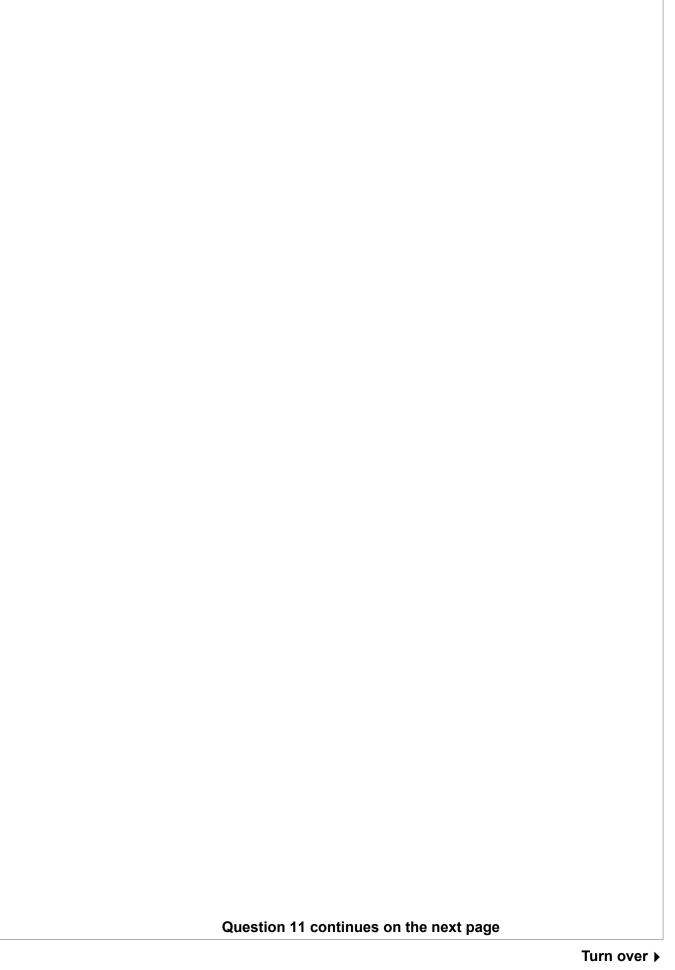
[5 marks]

• improve the Vitamin C content.

[5 marks]

You may use annotated sketches to illustrate your answer if you wish.







11 (b)	Give examples of information that must appear by law on food labelling and explain the importance of each piece of information.
	[10 marks]



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11 (c)	Explain how hygiene risks could be minimised when preparing and cooking a pasta dish.	a savoury
		10 marks]



Extra space only to be used if required



