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Answer ALL the questions. Write your answers in the spaces provided.

1. (a) Name **two** types of contamination commonly found in freshly harvested vegetable crops.

1

2

(2)

- (b) Give **one** advantage and **one** disadvantage of dry cleaning methods used for root vegetables.

Advantage

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Disadvantage

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(2)

- (c) Name **one** method of wet cleaning vegetables, and describe the process.

Method

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Description

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(4)

Q1

(Total 8 marks)



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2. (a) Give **two** reasons for peeling vegetables.

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(2)

(b) Explain **one** disadvantage of peeling vegetables.

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(2)

(c) Name **one** commercially used method of peeling vegetables, and describe the process involved.

Method

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Description

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(4)

Q2

(Total 8 marks)



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3. Consumers' lifestyles depend mainly on how they spend their time and money, and on what they think is important.

(a) Give **two** methods used by marketing organisations to gather information on food purchasing.

1

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2

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(2)

(b) (i) Describe a consumer lifestyle that is recognised by marketing organisations.

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(2)

(ii) Describe how food purchasing decisions are dictated by consumer lifestyle.

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(4)

Q3

(Total 8 marks)

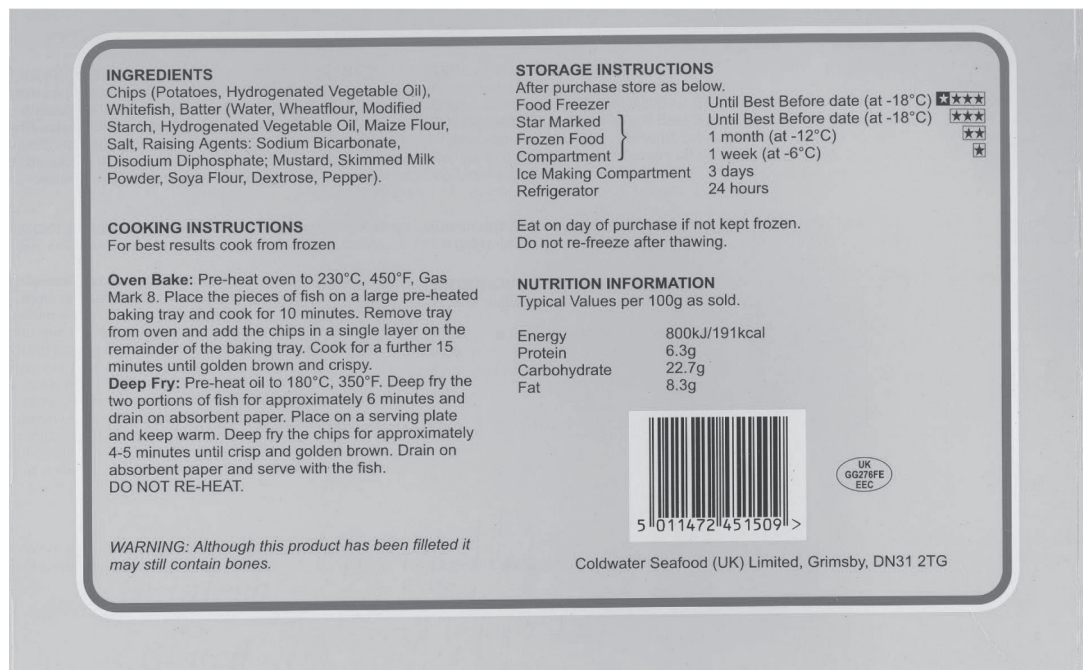


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4. The outer labelling for a frozen pack of fish and chips is shown below.



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(a) Explain why the following are used in this product.

(i) Hydrogenated vegetable oil (in the chips).

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(2)

(ii) Modified starch.

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(2)

(iii) Raising agents: Sodium bicarbonate and disodium phosphate.

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(2)



(b) Describe the effect that Dextrose has on the batter, and explain how it achieves this effect.

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(4)

(Total 10 marks)

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Q4



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5. (a) Name **two** stabilisers commonly used in food products.

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(2)

(b) Explain how a stabiliser can help an emulsifier achieve a more stable emulsion of oil in water.

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(4)

(c) Explain why a stabiliser is used in the formulation of an ice-cream mix.

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(4)

(Total 10 marks)

Q5

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6. (a) (i) Describe the process of hardening fats and oils.

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(2)

(ii) Explain what happens in the fat or oil during the hardening process.

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(2)

(b) Describe what occurs in oils as they become rancid in the presence of air.

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(4)



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(c) Outline the **four** ways a manufacturer can prevent oils and fats becoming rancid.

1

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2

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3

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4

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(4)

Q6

(Total 12 marks)

11

Turn over



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7. (a) Name the **four** stages in the growth of micro-organisms.

1

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3

4

(4)

(b) Explain how **two** external factors influence the growth of micro-organisms.

1

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2

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(4)

(c) Identify **one** factor which controls the growth of micro-organisms and explain how it is used in the preservation of food products.

Factor

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Explanation

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(4)

Q7

(Total 12 marks)



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8. (a) State the **three** stages which occur in the freezing of food.

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(3)

(b) Describe the differences between the basic processes of **chilling** and **freezing**.

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(4)



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(c) Discuss how a food product is affected by the speed at which it is frozen.

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(5)

Q8

(Total 12 marks)

TOTAL FOR PAPER: 80 MARKS

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