

Write your name here	
Surname	Other names
Centre Number	Candidate Number
<input type="text"/>	<input type="text"/>
Edexcel GCE	
Design and Technology	
Food Technology	
Advanced	
Unit 3: Food Products, Nutrition and Product Development	
Friday 25 June 2010 – Morning Time: 2 hours	Paper Reference 6FT03/01
You do not need any other materials.	Total Marks
<input type="text"/>	<input type="text"/>

Instructions

- Use **black** ink or ball-point pen.
- If pencil is used for diagrams/sketches it must be dark (HB or B). Coloured pens, pencils and highlighter pens must not be used.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **all** questions.
- Answer the questions in the spaces provided
– *there may be more space than you need.*

Information

- The total mark for this paper is 70.
- The marks for **each** question are shown in brackets
– *use this as a guide as to how much time to spend on each question.*
- Questions labelled with an **asterisk** (*) are ones where the quality of your written communication will be assessed
– *you should take particular care on these questions with your spelling, punctuation and grammar, as well as the clarity of expression.*

Advice

- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Try to answer every question.
- Check your answers if you have time at the end.

Turn over ►

H35057A

©2010 Edexcel Limited.

1/1/1/1/1



edexcel 
advancing learning, changing lives

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

1 (a) Name **two** proteins found in animal muscle.

(2)

1

2

(b) Outline what happens when muscles contract.

(3)

.....

.....

.....

.....

.....

(c) Explain how muscle converts to meat.

(3)

.....

.....

.....

.....

.....

.....

.....

(Total for Question 1 = 8 marks)



2 (a) Name **two** enzymes found in the stomach.

(2)

1

2

(b) Explain the role of bile in the digestion process.

(2)

.....

.....

.....

(c) Name **two** enzymes and the substances which they break down during digestion in the small intestine.

(2)

(i) Enzyme 1

Substance

(2)

(ii) Enzyme 2

Substance

(Total for Question 2 = 8 marks)



3 (a) Give **four** changes which occur in fruit during the ripening process.

(4)

1

2

3

4

5

6

7

8

(b) Discuss the conditions which affect fruit during long-term storage.

(6)

1

2

3

4

5

6

7

8

9

10

11

12

13

14

(Total for Question 3 = 10 marks)



4 (a) Explain, with the aid of **one** example, how biotechnology may influence the development of new food products.

(4)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(b) Evaluate the roles of genetic modification in primary food production.

(6)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 4 = 10 marks)



5 (a) State what is meant by

(i) reference nutrient intake (RNI)

(2)

.....

.....

.....

(ii) guideline daily amounts (GDAs).

(2)

.....

.....

.....

(b) Name **three** vitamins and discuss their function in the body.

(6)

Vitamin 1

Function

.....

.....

Vitamin 2

Function

.....

.....

Vitamin 3

Function

.....

.....

(Total for Question 5 = 10 marks)



***6** (a) Name the **three** main proteins found in milk.

(3)

1

2

3

(b) Describe the cheese production process.

(9)

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(Total for Question 6 = 12 marks)



7
Turn over ►

*7 Describe the processes and chemical changes which occur when wheat flour is made into bread.

(12)

Lined writing area for the answer to question 7. The area consists of 25 horizontal dotted lines within a rounded rectangular border.



Blank lined area for writing answers.

(Total for Question 7 = 12 marks)

TOTAL FOR PAPER = 70 MARKS



BLANK PAGE



BLANK PAGE



H 3 5 0 5 7 A 0 1 1 1 2

BLANK PAGE

