

Write your name here

Surname

Other names

Centre Number

Candidate Number

Edexcel GCE

Design and Technology

**Food Technology
Advanced**

Unit 3: Food Products, Nutrition and Product Development

Wednesday 13 June 2012 – Afternoon

Time: 2 hours

Paper Reference

6FT03/01

You do not need any other materials.

Total Marks

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 ►

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PEARSON

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

1 (a) Name **two** dairy products which are produced by reducing water content. (2)

1

2

(b) Explain the term 'skimmed milk'. (3)

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(c) Describe what happens to milk when it sours. (3)

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(Total for Question 1 = 8 marks)



2 Give **one** natural, good source of the following minerals in food and **one** use of each in the body:

(a) Calcium

(2)

Source

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Use

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(b) Zinc

(2)

Source

.....

Use

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(c) Potassium

(2)

Source

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Use

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(d) Iodine

(2)

Source

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Use

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(Total for Question 2 = 8 marks)



3 (a) Explain the term 'chill injury' with reference to fruit.

(4)

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(b) Describe **two** processes for producing diced dried vegetables.

(6)

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(Total for Question 3 = 10 marks)



4 (a) Give the ideal commercial storage conditions for storing fresh meat after slaughter.

(2)

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(b) Name **three** nutrients meat contributes to the diet.

(3)

1

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2

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3

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(c) Explain what happens to meat during ageing or conditioning (hanging).

(5)

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(Total for Question 4 = 10 marks)



5 (a) A food material contains the following macro-nutrients:

Protein 100 g, Carbohydrate 100 g and Fat 100 g.

Calculate the total energy supplied by this food product (in kcals or kj).

(4)

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*(b) Discuss the concept of 'energy balance'.

(6)

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(Total for Question 5 = 10 marks)



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*6 Review the nature and use of modified starches in food products.

(12)

A series of horizontal dotted lines for writing the answer to question 6.



Handwriting practice area with 30 horizontal dotted lines.

(Total for Question 6 = 12 marks)



7 Describe and explain each stage of the cheese-making process.

(12)

A series of horizontal dotted lines for writing the answer.



Area with horizontal dotted lines for writing.

(Total for Question 7 = 12 marks)

TOTAL FOR PAPER = 70 MARKS



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