

**ADVANCED SUBSIDIARY GCE
HOME ECONOMICS**Food, Nutrition and Health
Resource Management**G002**

Candidates answer on the question paper.

OCR supplied materials:

None

Other materials required:

None

**Monday 17 January 2011
Morning****Duration: 1 hour 30 minutes**

Candidate forename		Candidate surname	
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Centre number						Candidate number			
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INSTRUCTIONS TO CANDIDATES

- Write your name, centre number and candidate number in the boxes above. Please write clearly and in capital letters.
- Use black ink. Pencil may be used for graphs and diagrams only.
- Read each question carefully. Make sure you know what you have to do before starting your answer.
- Write your answer to each question in the space provided. Additional paper may be used if necessary but you must clearly show your candidate number, centre number and question number(s).
- There are two sections in this paper.

Section A 25 marks

Answer Question 1.

Section B 50 marksAnswer **two** questions only.

- Do **not** write in the bar codes.

INFORMATION FOR CANDIDATES

- The number of marks is given in brackets [] at the end of each question or part question.
- The total number of marks for this paper is **75**.
- You will be awarded marks for the quality of written communication in your answers to the questions in Section B.
- This document consists of **16** pages. Any blank pages are indicated.

Section A

Answer **all parts** of question 1.

- 1** The data below represents a typical nutritional label found on packaged foods.

	Per 100 g	Per serving	Per % GDA*
Energy kJ kcal	410 98	541 120	6%
Protein	3.8g	4.7g	10%
Carbohydrates	15.2g	19.0g	7%
Of which sugar	14.6g	18.2g	20%
Fat	2.7g	3.4g	5%
Of which saturates	1.7g	2.2g	11%
Fibre	0.6g	0.8g	3%
Sodium	0.13g	0.16g	7%

*Guideline Daily Amount (GDA) based on a 2,000 kcal diet

- (a)** Using the data given:

- (i) State the sugar content of the food product per serving.

..... [1]

- (ii) State the % GDA of saturated fat provided by the product.

..... [1]

- (b)** Many people try to purchase food that meets current dietary guidelines.

- (i) State the daily dietary guideline for salt.

..... [1]

- (ii) State **two** ways a person could decrease their consumption of salt.

1

.....

2

..... [2]

(c) Apart from food labels, there are other sources of information available to the consumer.

- (i) State **two** advantages and **two** disadvantages of the internet as a source of information when purchasing food preparation equipment.

Advantages

1

2

[2]

Disadvantages

1

2

[2]

- (ii) Explain **one** reason why advertising may not always be a useful source of information when purchasing food preparation equipment.

.....

.....

.....

.....

[2]

(d) There are a number of agencies that protect the consumer when purchasing food and household products.

- (i) Explain **two** ways the Trading Standards Department protects the consumer.

1

.....

.....

2

.....

.....

[4]

- (ii) Explain **one** way in which the Office of Fair Trading protects the consumer.

.....
.....
.....

[2]

- (e) Describe **four** ways a busy working parent can manage their time effectively in the home.

1.....
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.....
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2.....
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3.....
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4.....
.....
.....

[8]

Section A Total [25]

Section B

Answer **two** out of **three** questions.

The quality of written communication will be assessed in your answers to the questions in Section B.

- 2** (a) Describe the factors to consider when planning meals for a single, elderly person. [10]
(b) Explain the social, cultural and psychological factors that affect patterns of eating. [15]
- 3** When purchasing food preparation equipment, it is important to make an appropriate choice.
(a) Describe the technological advances that have taken place in the design of food preparation and cooking equipment. [10]
(b) Explain how labels found on electrical equipment can provide information to consumers. [15]
- 4** It is very important to monitor food standards to ensure that food is safe to eat.
(a) Describe the regulations and standards laid down in the Food Hygiene Regulations (England) 2006. [10]
(b) Describe the role of the Food Standards Agency regarding food safety. [15]

Section B Total [50]

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