



**General Certificate of Education (A-level) Applied
June 2011**

Health and Social Care

HC05

**(Specification
8621/8623/8626/8627/8629)**

Unit 5: Nutrition and Dietetics

Report on the Examination

Further copies of this Report on **the Examination** are available from: aqa.org.uk

Copyright © 2011 AQA and its licensors. All rights reserved.

Copyright

AQA retains the copyright on all its publications. However, registered centres for AQA are permitted to copy material from this booklet for their own internal use, with the following important exception: AQA cannot give permission to centres to photocopy any material that is acknowledged to a third party even for internal use within the centre.

Set and published by the Assessment and Qualifications Alliance.

The Assessment and Qualifications Alliance (AQA) is a company limited by guarantee registered in England and Wales (company number 3644723) and a registered charity (registered charity number 1073334).
Registered address: AQA, Devas Street, Manchester M15 6EX.

Unit 5 Nutrition and Dietetics
June 2011
Principal Examiner's Report

Candidates' performance on this paper was broadly similar to that of previous papers. The more-able candidates tended to produce more accurate and detailed responses than the less-able candidates who generally gave vague answers lacking in the technical detail.

Question 1

01 Many candidates gained a mark for lack of tissue repair associated with low protein, but fewer candidates gained the marks available for other effects, such as less antibody or enzyme production. A few candidates referred to a lack of growth which is not applicable to an 80-year-old.

02 More candidates were successful by showing good understanding of a low-fat diet.

03 The vast majority gained the mark by suggesting a food to increase both protein and fat content of the diet.

04 Some less-able candidates confused types of fat with types of carbohydrate, but many gained marks for saturated fat.

05 As might be expected, the differences in chemical composition between the types of fat proved challenging for many candidates, but it was pleasing to see some very good answers gaining all four marks available.

Question 2

06 The majority of candidates gained at least two of the three marks available. Some candidates failed to gain the vitamin C mark by suggesting the figure quoted represented an excess in the intake rather than an appropriate amount.

07 There was a good range of candidate responses, with answers relating to the iodine content being most challenging. Most gained the two marks available for iron deficiency.

08 Most candidates gained only one or two marks of the four available. Answers here generally identified appropriate foods successfully, but failed to indicate how each would help.

09 Answers to the cholesterol question proved challenging and relatively few gained both marks.

Question 3

10 Candidates generally answered this question well.

11, 12 The nutritional value and palatability of foods proved more challenging.

13 Just over half the candidates gained full marks by naming two factors other than nutritional value and palatability which should be considered when dietary planning.

14 Some less-able candidates confused lactose intolerance with allergic responses while others confused lactose with gluten intolerance.

Question 4

15 produced a wide range of candidate responses with less-able candidates finding some difficulty when considering the possible reasons for the similarities and differences in the food allergies data. More-able candidates gave detailed and coherent responses recognising the differences between adults and children and between the three foods.

16 Good answers often suggested that adults may lose their allergic response as they grow up and/or there were differences in the consumption of foods 1 and 3 between adults and children. Other good suggestions covered severity of symptoms and the subsequent reporting or not of the allergic response.

17 Most candidates gained at least one of the three marks for reduced microbial growth, but tended not to access more marks by failing to understand how this is brought about, i.e. hot water and detergent removing food debris and spillages and so preventing contamination of other foods.

18 Relatively few candidates gained all three marks, but many gained marks for microbial destruction with high temperature.

Grade boundaries

Grade boundaries and cumulative percentage grades are available on the AQA website at www.aqa.org.uk/over/stat.html