

General Certificate of Education
June 2007
Advanced Subsidiary Examination



HOME ECONOMICS
Unit 2 Food Product Assessment and Analysis

HEC2/PM

Prior Research Information

Research time: 15 March to 21 May 2007

Instructions to candidates

- You may begin your research from 15 March 2007.
- Research **one** topic only.
- You must write your name on all parts of your research.
- You will have **two 3-hour examination sessions** to write your response to a task based on your research.
- Your response, including any relevant research material, should be between 1500 and 2000 words and should be written in the 12-page answer book provided. However, it is also possible to use more or fewer words.
- The examination sessions are timetabled for Tuesday 22 May 2007 pm (Session 1) and Wednesday 23 May 2007 am (Session 2).
- You may use the research material you have collected.
- You may **not** add to your research material after Session 1 has started.
- You may use all or part of Session 1 to order your research before you begin writing your response to the Task.
- You will not have access to your research material or answer book between Session 1 and Session 2.
- At the end of Session 2 hand in both your answer book and all your research material to the invigilator.

Research **one** of the following topics.

Topic 1

Investigate the different functional properties of proteins and fats in food products. Your research should take into consideration the physical and chemical structure of both proteins and fats and the changes they undergo in the presence of heat, pH, salt and mechanical action.

A range of relevant practical work should be undertaken to demonstrate the different functional properties you identify.

Topic 2

Investigate the factors which influence what young people (14 to 18 years) eat. Research the role that diet plays in their physical development and susceptibility to ill health in their youth and later adult life.

In addition, identify the food knowledge and skills needed by young people to provide them with good health throughout life. Practical solutions should be demonstrated.

Topic 3

Food processors and microwave ovens are considered by many to be essential pieces of equipment. Investigate this view by making reference to their features, effectiveness, energy efficiency and ergonomic design.

Your research should involve an evaluation of each piece of equipment based on your practical work. In addition, you should consider the possible users of each piece of equipment.

Topic 4

A current concern for consumers is the variable quality/usefulness of information provided by food manufacturers on convenience foods. Research how effective this information is in helping consumers to assess and analyse food products in terms of their nutritional quality and palatability.

A range of relevant practical work should be undertaken to support your findings.