Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4301/01

HOME ECONOMICS: FOOD AND NUTRITION UNIT 1: PRINCIPLES OF FOOD AND NUTRITION

A.M. MONDAY, 14 May 2012

1½ hours

Suitable for Modified Language Candidates

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen. Do not use pencil or gel pen. Do not use correction fluid.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer all questions.

Write your answers in the spaces provided.

If you run out of space, use the continuation page at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.

For Examiner's use only			
Number	Mark		
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			
Total			



[2]

Answer all questions in the spaces provided.

1.	Tick (✓)	the box next to each statement to show if it is True or False .	[3]

		True	False
(i)	Lettuce should be stored at the top of a refrigerator.		
(ii)	Hot foods should be placed in a refrigerator.		
(iii)	Raw meat should be stored at the bottom of a refrigerator.		

2.	(a)	Identify	, three	stanle	foods	from	the lie	st below
4.	(u)	Identify	y uniee	Stapic	10008	110111	the m	si ociow.

The first one has been completed for you.

(i)	rice
(ii)	
(iii)	

(b)	Name two different types of rice. Su	gest a suitable dish using each type of rice.	[4]
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(i)	Type of rice:	
	Name of dish:	
(ii)	Type of rice:	
	Name of dish:	



3.	(a)	Nam (i)	ne two nutrients found in cheese.	[2]
	(b)	(ii) State (i)	e two points to think about when choosing a suitable cheese for: a cheese and tomato pizza;	[4]
		(ii)	a lemon cheesecake.	
4.	(a)	List (i)	three rules for making Short Crust Pastry.	[3]
		(ii)		
		(iii)		
	(b)	Sugg (i)	gest four ways of saving time when making pastry dishes in the home.	[4]
		(ii)		
		(iii)		
		(iv)		



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(a)	-				
	(i)				
	(ii)				
	(iii)				
(b)	Explain how heat is transferred when grilling a lamb chop.	[4			
•••••					

(c)	Explain the benefits of marinading foods before grilling.	[2			
•••••					
•••••					
•••••					



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(i) (ii) (b) Different protein foods 'complement' each other. Explain why it can be beneficial to include a mixture of protein foods in the diet.	(a)	Name two functions of protein in the diet.	[2]		
(b) Different protein foods 'complement' each other. Explain why it can be beneficial to include a mixture of protein foods in the diet.		(i)			
Explain why it can be beneficial to include a mixture of protein foods in the diet.		(ii)			
	(b)	Different protein foods 'complement' each other.			
		Explain why it can be beneficial to include a mixture of protein foods in the diet.	[6]		
			•••••••		



7.	(a)	(a) Name one water soluble vitamin.				
	(b)	Name one fat soluble vitamin.	[1]			
	(c)	Explain how the loss of water soluble vitamins can be reduced when preparation fresh broccoli.	aring and			
8.	Bacteria is a micro-organism which causes food spoilage.					
	(a)	Name two <i>other</i> micro-organisms that cause food spoilage. (i)	[2]			
		(ii)				
	(b)	State three conditions needed for micro-organisms to grow. (i)	[3]			
		(iii)				



(c) Kris is preparing the following family meal:-

Thai Chicken Curry with rice Chocolate Mousse

	Give advice to Kris on how the highest food poisoning.	gh risk foods should be pre	pared and cooked to avoid [8]
•••••			



lifestyle. Discuss	the information ye	ou would include	on how to promote a in the leaflet.	
•••••				
•••••				
•••••				



10.	Eithe	er,		
	(a)	(i)	Discuss the different packaging materials and their suitability for purpose.	[6]
		(ii)	Evaluate the importance of information given on food labelling.	[6]
	Or,			
	(b)	Food	d choice has been increased by current developments. These include ethical, organ tional and GM foods.	ic,
	(i) Discuss the range of foods available as a result of current development		Discuss the range of foods available as a result of current developments.	[6]
		(ii)	Assess the factors that could influence the inclusion of these foods in family mea	ls. [6]
		•••••		
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Question number	Write the question numbers in the left-hand margin	Examiner only

