

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

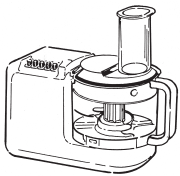
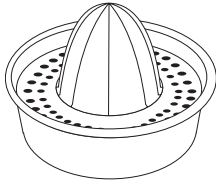
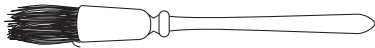
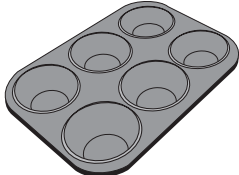
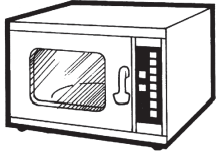
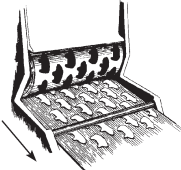
1. Different tools and equipment are needed to prepare food in the home and in a factory.

The table below shows different tools and equipment used to prepare foods.

(a) Complete the table by:

- (i) naming each tool or piece of equipment
- (ii) giving an example of a task that can be carried out using each tool or piece of equipment. Each example must be **different**.

The first one has been done for you.

Tool/Equipment	Name	Different Task That Can Be Carried Out
	Food processor	Rubbing fat into flour and pastry
		
		
		
		
		

(10)



(b) One way a food processor can be used is for rubbing fat into flour.

(i) Give **three** other ways a food processor can be used to prepare foods.

1

2

3

(3)

(ii) Electrical safety rules must be followed when using a food processor.

Give **two** other safety rules to follow when using a food processor.

1

2

(2)

(c) When food products are manufactured in volume, different quantities may need to be made.

Biscuits are made in batches.

(i) Give **three** reasons why biscuits are made in batches.

1

2

3

(3)

(ii) Loaves of white sliced bread are made in high volume.

Give **two** reasons why a loaf of white sliced bread is made in high volume.

1

.....

2

.....

(2)



(d) Computer Aided Manufacture (CAM) systems are used in industry to help make each product the same.

Give **two** stages when CAM systems help to make each loaf of bread the same.

1

2

(2)

(Total 22 marks)

Leave
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Q1



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2. Wheat flour is one of the basic ingredients used when cooking food products.

(a) (i) Name **two** different types of wheat flour that are used in cooking.

1

2

(2)

(ii) Describe **one** nutritional use of wheat flour.

.....

.....

(2)

(b) A cheese sauce is being developed for a new food product.

(i) Describe how wheat flour helps to thicken the cheese sauce.

.....

.....

.....

(2)

(ii) Give **three** natural ways in which flavour could be added to the cheese sauce.

1

2

3

(3)

(iii) Buying extra ingredients adds to the cost of making a food product.

Explain **one** other way in which using extra ingredients increases the costs.

.....

.....

(2)



Leave
blank

(c) The new cheese sauce must also be suitable for vegetarians.

Explain **one** way in which the cheese sauce can be made suitable for vegetarians.

.....
.....
(2)

(d) When designing new food products, the effects of packaging on the environment must be considered.

(i) Give **three** advantages to the environment of using paper in food packaging.

1
2
3
(3)

(ii) Give **two** disadvantages to the environment of using metals and foils in food packaging.

1
2
(2)

(iii) Explain **two** ways in which reducing food packaging would help the consumer.

1
.....
2
.....
(4)

(Total 22 marks)

Q2

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7

Turn over



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blank

3. A manufacturer wants to support the 2012 Olympic fundraising by developing a range of iced biscuits to sell at sports events.

The specification for the biscuit is that it must:

- have a biscuit base that is easy to shape
- have an icing that is flavoured
- have a design that shows a sporting theme and uses edible decoration
- provide a filling snack with a good texture

- (a) In the spaces opposite, use sketches and, where necessary, brief notes to show **two different** design ideas for the biscuits that meet this specification.

Do not evaluate your designs in part (a).

Candidates are reminded that if pencil is used for diagrams/sketches that it is dark (HB or B). Coloured pencils and highlighter pens must **not** be used.

Please do not write in the space below. Please write your answers in the spaces provided opposite.





<p>Design Idea 1</p>	<p>Leave blank</p>
<hr/> <p>Design Idea 2</p>	

(8)

(8)



N 2 5 8 3 2 A 0 9 1 6



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(b) Three of the original specification points are repeated below.

Evaluate how **one** of your design ideas succeeds or fails to meet each of these specification points.

Write the number of your chosen idea (1 or 2) here

(i) The biscuit must have a biscuit base that is easy to shape.

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

(2)

(ii) The biscuit must have a design that shows a sporting theme and uses edible decoration.

.....
.....
.....
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(2)

(iii) The biscuit must provide a filling snack with a good texture.

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

(2)

(Total 22 marks)

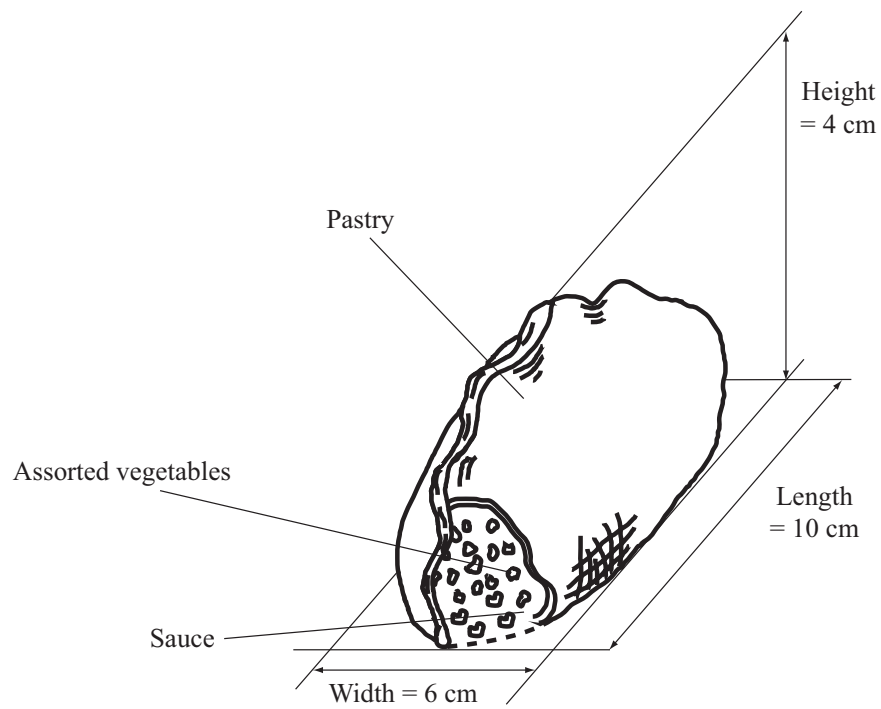
Q3



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4. The drawing below shows a vegetarian pasty that is sold pre-packaged in small shops and garage forecourts.



(a) Two specification points for the vegetarian pasty are that it must be:

- suitable to eat hot or cold
- easy to eat while being held in one hand

Under each of the following headings, give **one** more point that should be included in the specification for the vegetarian pasty.

For each point, give **one** reason why it should be included.

Market

Point

Reason

.....

.....

Environment

Point

Reason

.....

.....



Quality

Point

Reason

.....

.....

(6)

- (b) The filling in the vegetarian pastry contains a sauce and mixed vegetables.
One reason why the filling contains a sauce is to hold the vegetables together.

Give **two** other reasons for using a sauce.

1

2

(2)

- (c) The filling is put onto the pastry using a special Computer Aided Manufacture (CAM) machine.

Give **two** advantages of using a CAM machine to put the filling onto the pastry.

1

2

(2)

- (d) The vegetarian pastry is made using shortcrust pastry.

Give **two** properties of shortcrust pastry that make it suitable for the pastry.

For each property give **one** reason why shortcrust pastry is suitable.

Property 1

Reason

.....

Property 2

Reason

.....

(4)



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(e) The vegetarian pasty is sold in a green coloured package.

Explain **one** reason why the package is green coloured.

.....
.....
(2)

(f) The vegetarian pasty has a crimped edge.

Explain **one** reason why the edge is crimped.

.....
.....
(2)

(g) Two purposes of the vegetarian pasty are that it must:

- be suitable to eat hot or cold
- be easy to eat while being held in one hand

Explain, under the following headings, how the vegetarian pasty achieves these purposes.

(i) Suitable to eat hot or cold.

.....
.....
.....
(2)

(ii) Easy to eat while being held in one hand.

.....
.....
.....
(2)

Q4

(Total 22 marks)

TOTAL FOR PAPER: 88 MARKS

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