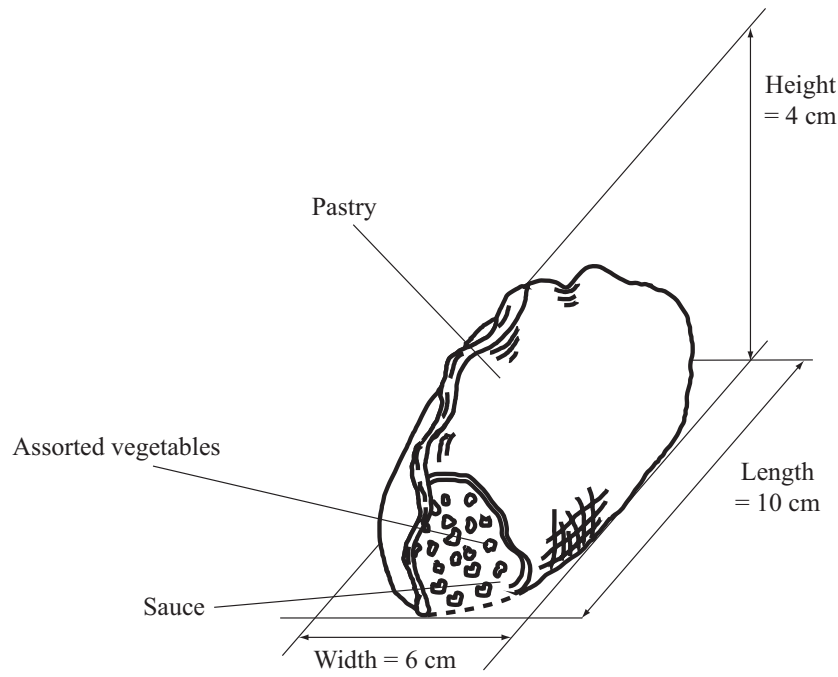


Answer ALL the questions. Write your answers in the spaces provided.

1. 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

.....

.....



Leave
blank

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)



Leave
blank

(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)

(Total 22 marks)

Q1

--	--



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2. There are many small businesses making pizzas.

(a) (i) Give **three** ways in which a small business could use a food processor to prepare the ingredients for a pizza.

1

2

3

(3)

(ii) Give **two** considerations, apart from cost, that a small catering business would take into account when buying a food processor.

1

2

(2)

(b) Small businesses often use pre-prepared blended ingredients.

Explain **two** advantages of using pre-prepared blended spices.

1

.....

2

.....

(4)

(c) The development kitchen of a small pizza company often uses Computer Aided Design (CAD) software.

Give **one** way in which each of the following pieces of CAD software would help the development kitchen with a new pizza product.

1 Spreadsheets

.....

.....

2 Nutritional analysis

.....

.....

(2)



Leave
blank

(d) Pizzas are also produced by other manufacturers in quantity.

(i) Explain **one** reason why each of the following scales of production would be used.

1 Pizza bases produced in high volume

.....
.....

2 Chilled pizzas produced in batches

.....
.....

(4)

(ii) Give **three** ways in which ICT systems can help pizza manufacturers control their stock.

1

2

3

(3)

(e) The manufacturer of the pizza uses weight controls at different stages of the production process.

Describe **two** stages when the manufacturer uses weight controls when producing pizzas.

1

.....

2

.....

(4)

(Total 22 marks)

Q2

--	--



Leave
blank

3. Many people would like to cook for their friends but do not have the time or skill. A manufacturer is developing a new range of starters to help these people.

The specification for the starter is that it must:

- be savoury and a small single portion
- contain a pastry element that is also decorative
- contain a luxury ingredient and an edible garnish
- be easy to serve and have a shelf life of five days

- (a) In the spaces opposite, use sketches and, where necessary, brief notes to show **two different** design ideas for the starter 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 3 A 0 9 1 2



Leave
blank

(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 starter must be savoury and a small single portion.

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

(2)

(ii) The starter must contain a pastry element that is also decorative.

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

(2)

(iii) The starter must be easy to serve and have a shelf life of five days.

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

(2)

(Total 22 marks)

Q3



4. Fruits and vegetables provide a good source of vitamin C.

(a) (i) Give **two** nutritional reasons why vitamin C is important in the human diet.

1

2

(2)

(ii) Give **one** reason why the Estimated Average Requirement (EAR) for vitamin C is higher than for other vitamins.

.....

(1)

(b) Fruits can be preserved to make them last longer.

(i) Explain **one** reason why frozen strawberries lose their shape when they are thawed.

.....

.....

(2)

(ii) In some countries irradiation is used to preserve strawberries.

Give **two** reasons for using irradiation to preserve strawberries.

1

2

(2)

(c) Fruit juices can be set using different natural products, such as gelatine and pectin.

Describe how each product sets fruit juices.

1 Gelatine

.....

.....

2 Pectin

.....

.....

(4)

THIS QUESTION CONTINUES ON THE NEXT PAGE.



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(d) A setting agent is needed for a new fruit and dairy dessert. The dessert must be suitable for vegetarians.

(i) Describe **one** way in which the needs of vegetarians would influence the choice of a setting agent in the dessert.

.....
.....

(2)

(ii) Chemical additives are also used to improve the fruit and dairy dessert.

Give **three** disadvantages of using chemical additives.

1
2
3

(3)

(e) Once the product has been designed, the packaging has to be considered.

(i) Describe **one** environmental advantage of using glass for the packaging.

.....
.....

(2)

(ii) Explain **two** ways in which the packaging can be used to educate the consumer.

1
.....
2
.....

(4)

Q4

(Total 22 marks)

TOTAL FOR PAPER: 88 MARKS

END

