

Centre No.						Paper Reference	Surname	Initial(s)
Candidate No.						1 9 7 0 / 2 F	Signature	

Paper Reference(s)

**1970/2F**

# Edexcel GCSE

## Design and Technology: Food Technology

(Full Course – 1970)

Paper 2F

### Foundation Tier

Thursday 22 May 2008 – Morning

Time: 1 hour 30 minutes

Examiner's use only

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Team Leader's use only

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Question Number	Leave Blank
1	
2	
3	
4	
Total	

**Materials required for examination**  
Nil

**Items included with question papers**  
Nil

#### Instructions to Candidates

In the boxes above, write your centre number, candidate number, your surname, initials and signature. Check that you have the correct question paper. Answer ALL the questions. Write your answers in the spaces provided in this question paper.

#### Information for Candidates

The marks for individual questions and the parts of questions are shown in round brackets: e.g. (2). There are 4 questions in this question paper. The total mark for this paper is 88. There are 12 pages in this question paper. Any blank pages are indicated. You may use drawing equipment. If pencil is used for diagrams/sketches it must be dark (HB or B). Coloured pens, pencils and highlighter pens must not be used. All measurements are in millimetres (mm) unless otherwise stated.

#### Advice to Candidates

You are reminded of the importance of clear English and careful presentation in your answers. Include diagrams in your answers where these are helpful.

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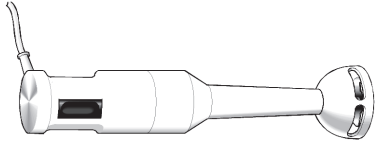

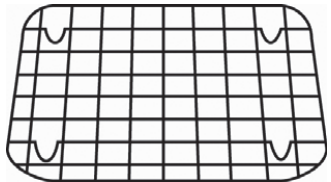
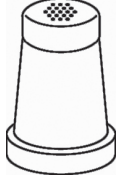
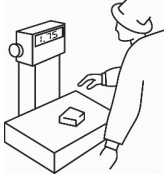

Answer ALL the questions. Write your answers in the spaces provided.

1. The table below shows different tools and equipment used to prepare foods in the home and in a factory.

(a) Complete the table by:

- (i) naming each tool or piece of equipment
- (ii) giving an example of a food that can be prepared 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
	Hand held blender	Making fruit smoothies
		
		
		
		
		

(10)



Leave blank

(b) (i) Hand held blenders can help elderly people to prepare foods, such as soup. Give **three** ways in which hand held blenders are suitable for the elderly.

1 .....

2 .....

3 .....

(3)

(ii) Some people prefer to buy instant soup mixes. Explain **one** advantage of using instant soup mixes.

.....

.....

(2)

(c) Instant soup can be manufactured using Computer Aided Manufacture (CAM) systems.

Weight sensors and temperature controls can be used in a CAM system to make quality products.

Give **two** stages when each of these CAM systems would be used in the manufacture of instant soup.

Weight sensors

1 .....

2 .....

Temperature controls

1 .....

2 .....

(4)

(d) Instant soup packets have a barcode to use at an Electronic Point Of Sales (EPOS) till.

Give **three** pieces of data that can be read from a barcode using an EPOS till.

1 .....

2 .....

3 .....

(3)

(Total 22 marks)

Q1

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3

Turn over



2. Young children are encouraged to drink milk because it contains the nutrient calcium.

(a) (i) Give **two** other nutrients found in milk.

1 .....

2 .....

(2)

(ii) Give **one** reason why young children need calcium.

.....

(1)

(iii) Drinking semi-skimmed milk helps to improve the diet.

Describe **one** way in which semi-skimmed milk helps to improve the diet.

.....

.....

(2)

(iv) Milk has a short shelf life.

Explain **one** reason why milk has a short shelf life.

.....

.....

(2)

(v) Processing milk can give it a longer shelf life.

Give **two** different ways in which milk can be processed to give it a longer shelf life.

1 .....

2 .....

(2)

(vi) Strawberry flavoured milkshake may contain a flavour enhancer.

Explain **one** reason why a strawberry flavoured milkshake may contain a flavour enhancer.

.....

.....

(2)



Leave blank

(b) The use of CAM can help make food products cheaper.

(i) Give **three** ways in which the use of CAM can help make food products cheaper.

1 .....

2 .....

3 .....

(3)

(ii) Give **two** advantages of making food products cheaper.

1 .....

2 .....

(2)

(c) Factory farming is often used to produce meat products.

Explain **one** reason why consumers may not like meat products to be produced using factory farming.

.....

.....

(2)

(d) Manufacturers also have to consider the needs of vegetarians when developing new food products.

Give **four** reasons why the number of people eating vegetarian food products is rising.

1 .....

2 .....

3 .....

4 .....

(4)

Q2

(Total 22 marks)

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blank

3. School kitchens try to sell foods that will encourage children to have a healthier diet. A school kitchen is developing a healthier hot dessert.

The specification for the healthier hot dessert is that it must

- contain at least one fruit and have added fibre
- have a colourful decoration that can be eaten
- be simple to cook and easy to eat
- be easy to store and be served as a single portion

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

Do **not** evaluate your designs in part (a).

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

**PLEASE DO NOT WRITE OR DRAW IN THIS SPACE.**

**PLEASE USE THE SPACES OPPOSITE FOR YOUR DESIGNS.**





**Design Idea 1**

Leave  
blank

**(8)**

**Design Idea 2**

**(8)**



N 3 1 1 8 4 A 0 7 1 2

7

**Turn over**



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 design idea (1 or 2) here: .....

(i) The dessert must contain at least one fruit and have added fibre.

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

(2)

(ii) The dessert must have a colourful decoration that can be eaten.

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

(2)

(iii) The dessert must be easy to store and be served as a single portion.

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

(2)

(Total 22 marks)

Q3

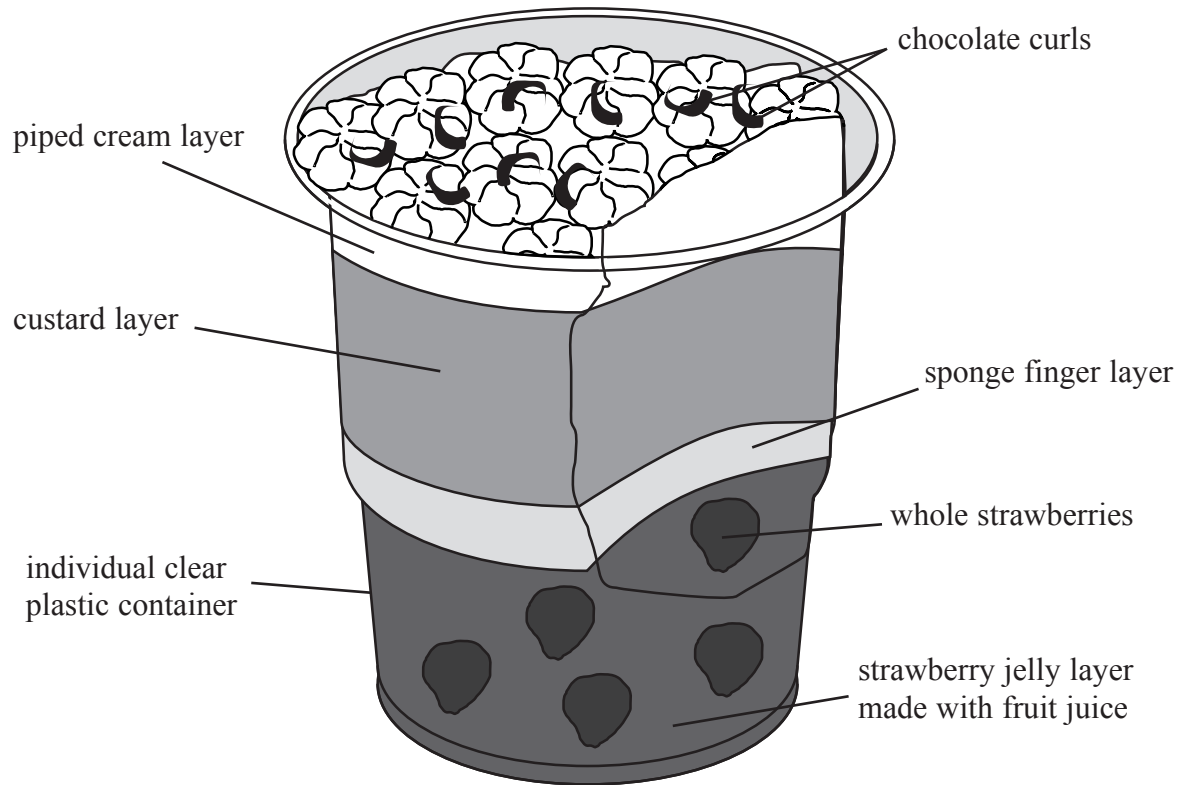




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4. The drawing below shows an individual fruit trifle that is sold in the chilled section of a supermarket.



(a) Two specification points for the fruit trifle are that it must

- encourage people to eat more portions of fruit each day
- be eye-catching to attract consumers

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

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

(i) **Market**

Point .....

Reason .....

(2)

(ii) **Environment**

Point .....

Reason .....

(2)



(iii) **Quality**

Point .....

Reason .....

.....  
(2)

(b) The piped cream layer of the fruit trifle is made from whipping cream.  
One reason why the piped cream layer is made from whipping cream is to give a firm surface that can be finished with chocolate curls.

(i) Give **two** other reasons why whipping cream is suitable for the piped cream layer.

1 .....

2 .....

(2)

(ii) Give **two** reasons why the chocolate curls are a suitable finish for the fruit trifle.

1 .....

2 .....

(2)

(c) The fruit trifle contains a layer of sponge fingers.

Give **two** properties of sponge fingers that make them suitable for the fruit trifle.  
For each property, give **one** reason why it is suitable.

Property .....

Reason .....

.....

Property .....

Reason .....

.....

(4)



Leave blank

(d) Quality control checks are carried out throughout the manufacture of the fruit trifle.

Name **two** quality control checks that should be made at the end of the manufacturing process to improve the safety of the fruit trifle.

1 .....

2 .....

(2)

(e) The fruit trifle is best suited to being made using batch production.

Describe **one** way in which the fruit trifle is best suited to batch production.

.....

.....

(2)

(f) Two purposes of the fruit trifle are that it must

- encourage people to eat more portions of fruit each day
- be eye-catching to attract consumers

Explain, under the following headings, how the fruit trifle achieves these purposes.

(i) Encourage people to eat more portions of fruit each day.

.....

.....

(2)

(ii) Be eye-catching to attract customers.

.....

.....

(2)

Q4

(Total 22 marks)

**TOTAL FOR PAPER: 88 MARKS**

**END**

