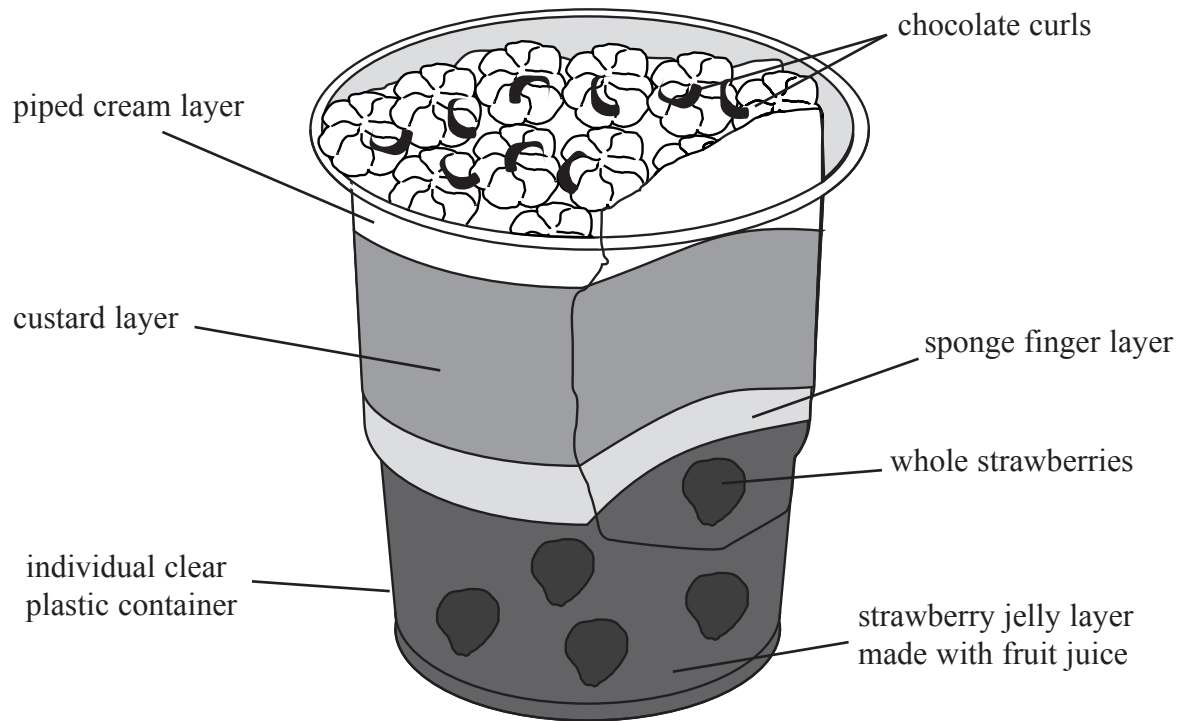


Answer ALL the questions. Write your answers in the spaces provided.

1. 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)

Q1

(Total 22 marks)



BLANK PAGE



5
Turn over

2. Manufacturers often use cutters to form foods into repeated shapes.

(a) (i) Give **two** other ways foods can be formed into repeated shapes.

1

2

(2)

(ii) Explain why cutters help improve quality during manufacture.

.....

.....

(2)

(b) Manufacturers use a range of ingredients to improve the quality of food products.

Describe **one** way in which each of the following ingredients improves bread dough.

Eggs

.....

Salt

.....

(4)

(c) The final appearance of food products can be improved using decorations.

Name **three** decorations suitable for sweet food products.

1

2

3

(3)



Leave
blank

(d) Computer controlled equipment is increasingly used to produce food products.

(i) Give **three** disadvantages of using computer controlled equipment to produce food products.

1

2

3

(3)

(ii) Explain **two** ways in which computers are used to manage stock control.

1

.....

2

.....

(4)

(e) Manufacturers use ICT systems to help with communication.

Describe **two** ways in which ICT systems help manufacturers gather information.

1

.....

2

.....

(4)

Q2

(Total 22 marks)



Leave
blank

3. A manufacturer wants to develop a new party food range that includes a dip.

The specification for the dip is that it must

- contain a fruit or vegetable with a high level of vitamin C
- have a good flavour from natural ingredients
- have a decoration that is shaped by processing
- have a thick consistency and a five day shelf life

(a) In the spaces opposite, use sketches and, where necessary, brief notes to show **two different** design ideas for the **dip** 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.





<p>Design Idea 1</p>	<p>Leave blank</p>
<hr/> <p>Design Idea 2</p>	<p>(8)</p>

(8)

(8)



N 3 1 1 9 5 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 design idea (1 or 2) here:

(i) The dip must have a good flavour from natural ingredients.

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

(2)

(ii) The dip must have a decoration that is shaped by processing.

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

(2)

(iii) The dip must have a thick consistency and a five day shelf life.

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

(2)

(Total 22 marks)

Q3



4. Many of the foods we eat have been processed.

(a) (i) Give **two** advantages of processing foods.

1

2 (2)

(ii) Heat can be used to process foods.

Describe **one** way in which the nutritive value of foods may be altered by heat processing.

.....

..... (2)

(iii) Vinegar is used when pickling onions.

Explain **one** way in which the use of vinegar affects onions when they are pickled.

.....

..... (2)

(b) Meat products, such as beef lasagne, provide High Biological Value (HBV) protein.

(i) Explain the advantage of using HBV protein.

.....

..... (2)

(ii) Low Biological Value (LBV) protein can be used in a vegetarian diet.

Name **one** LBV protein that could be used as a meat substitute in a vegetarian lasagne.

..... (1)

(c) Lasagne is often sold as a cook-chill product.

Explain **one** way in which the cook-chill process makes the lasagne safe to eat.

.....

..... (2)



Leave blank

(d) Cook-chill lasagne is usually sold in packaging containing several layers.

(i) Give **three** ways in which the environment would benefit if the amount of packaging was reduced.

1

2

3

(3)

(ii) Describe **two** ways in which the consumer can help reduce the environmental impact of packaging.

1

.....

2

.....

(4)

(e) When new foods are developed modern technology can be used to make food products more consistent/reliable.

Explain **one** way in which the use of each of the following makes a food product more consistent/reliable.

Synthetic flavourings

.....

.....

Antioxidants

.....

.....

(4)

Q4

(Total 22 marks)

TOTAL FOR PAPER: 88 MARKS

END

