

Centre No.						Paper Reference					Surname	Initial(s)		
Candidate No.						3	9	7	0	/	2	F	Signature	

Paper Reference(s)

3970/2F

Edexcel GCSE

Design and Technology: Food Technology

(Short Course – 3970)

Paper 2F

Foundation Tier

Thursday 22 May 2008 – Morning

Time: 1 hour

Examiner's use only

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Team Leader's use only

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Question Number	Leave Blank
1	
2	
3	
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 3 questions in this question paper. The total mark for this paper is 44. There are 8 pages in this question paper. Any blank pages are indicated. 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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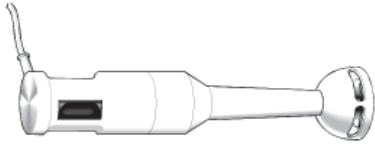

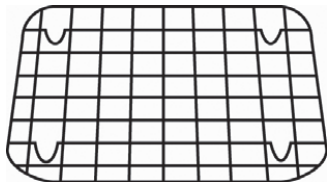
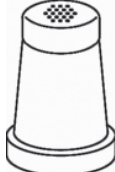
Answer ALL the questions. Write your answers in the spaces provided.

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
		
		
		

(6)



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)

Q1

(Total 11 marks)



Leave blank

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

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

1

2

(2)

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

.....

(1)

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

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

.....

.....

(2)

(d) Milk has a short shelf life.

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

.....

.....

(2)

(e) 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)

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

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

.....

.....

(2)

(Total 11 marks)

Q2

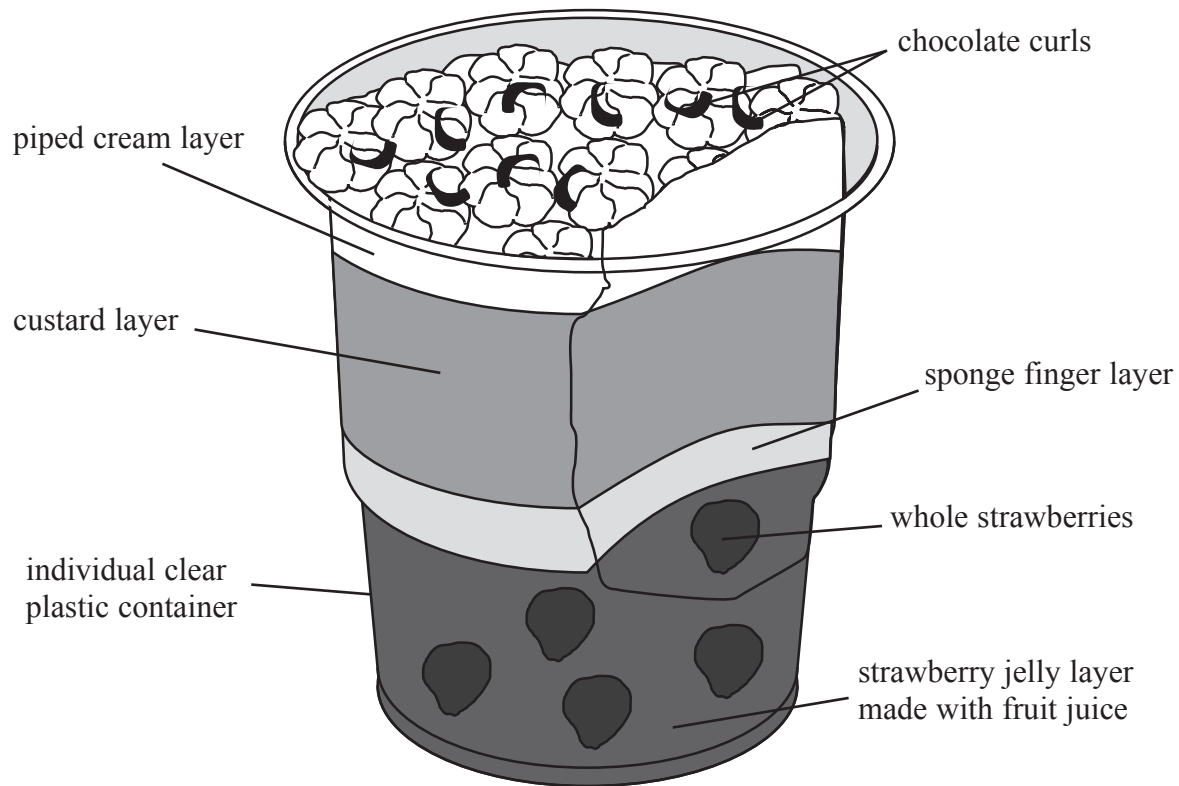


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3. The drawing below shows an individual fruit trifle that is sold in the chilled section of a supermarket.



(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)

Q3

(Total 22 marks)

TOTAL FOR PAPER: 44 MARKS

END

