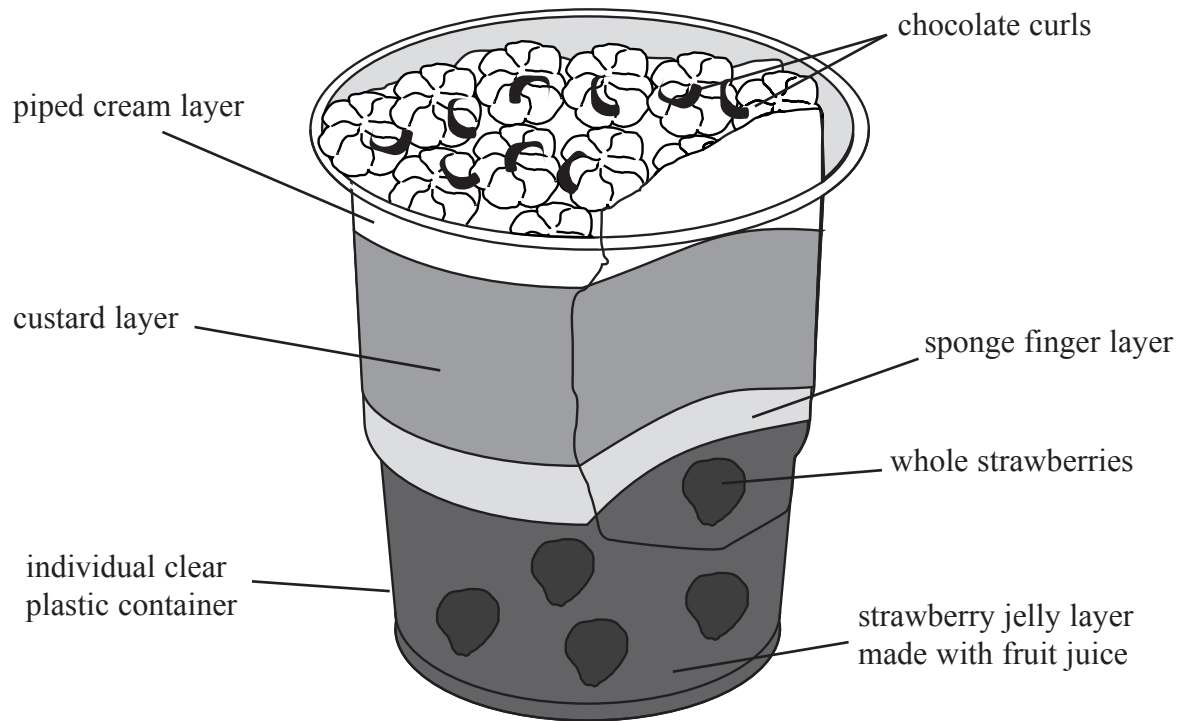


Answer ALL the questions. Write your answers in the spaces provided.

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)

(Total 22 marks)

Q1

--	--



Leave
blank

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)

(Total 11 marks)

Q2

--	--



3. 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)

(Total 11 marks)

Leave
blank

Q3

TOTAL FOR PAPER: 44 MARKS

END



BLANK PAGE

