



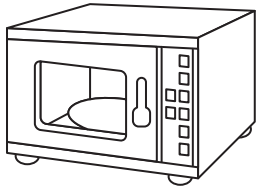
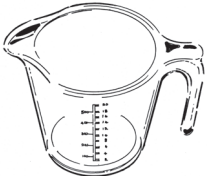
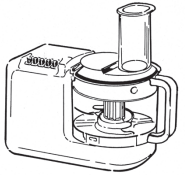



Answer ALL the questions. Write your answers in the spaces provided.

1. The table below shows some tools and equipment.

(a) Complete the table by:

- (i) naming each tool or piece of equipment
- (ii) describing its use.

The first one has been done for you.

Tool/Equipment	Name	Use
	Microwave oven	Cooking food quickly
		
		
		
		
		

(10)



Leave  
blank

(b) Microwave ovens are useful in the home for cooking food quickly.

(i) Give **three** other uses of a microwave oven in the home.

1 .....

2 .....

3 .....

(3)

(ii) Give **two** safety rules that should be followed when using electrical equipment.

1 .....

2 .....

(2)

(c) Biscuits sold in supermarkets are manufactured in batches.

Give **three** reasons why biscuits are manufactured in batches.

1 .....

2 .....

3 .....

(3)

(d) A barcode is displayed on a packet of biscuits. This contains product data that can be collected at an Electronic Point Of Sale (EPOS) till.

(i) Give **two** uses of the data that can be collected from a barcode using an EPOS till.

1 .....

2 .....

(2)

(ii) Information from the EPOS till can be sent to the manufacturer.

Give **two** benefits, to the manufacturer, of having data sent from an EPOS till.

1 .....

2 .....

(2)

Q1

(Total 22 marks)

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2. (a) Small amounts of vitamins and minerals are needed to keep the body healthy.

(i) Name **two** vegetables that are a good source of vitamin C.

1 .....

2 .....

(2)

(ii) Give **two** functions of vitamin C in the body.

1 .....

2 .....

(2)

(b) It is advised that we reduce the amount of salt in our diet to improve our health.

(i) Give **one** way in which salt can be reduced in our diet.

.....

(1)

(ii) Explain **one** reason why small amounts of salt are needed to maintain a healthy body.

.....

.....

(2)

(c) Calcium is a mineral which is used for the fortification of some foods.

(i) Give **two** reasons why calcium is important in the diet.

1 .....

2 .....

(2)

(ii) Name **two** foods that have been fortified by calcium.

1 .....

2 .....

(2)



Leave  
blank

(d) Plastic packaging is often used on food products but manufacturers need to consider the environmental issues.

(i) Give **three** ways in which plastic packaging from food products can affect the environment.

1 .....

2 .....

3 .....

(3)

(ii) Describe **two** ways in which retailers can encourage consumers to stop using plastic carrier bags.

1 .....

.....

2 .....

.....

(4)

(e) Some foods have been altered by genetic modification (GM).

Give **two benefits** of genetically modified foods.

1 .....

2 .....

(2)

(f) Antioxidants are added to some food products to maintain product reliability.

Explain **one** way in which antioxidants maintain product reliability.

.....

.....

(2)

(Total 22 marks)

Q2

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5

Turn over



N 3 3 9 3 0 A 0 5 1 6

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3. A school kitchen wants to develop a new carbohydrate-based product to be eaten at lunchtime.

The specification for the carbohydrate-based product is that it must:

- contain both carbohydrate and protein-rich ingredients
- be satisfying but not too high in fat
- hold the filling securely and be hand-held when eating
- be easy to produce in the school kitchen.

- (a) In the spaces opposite, use sketches and, where necessary, brief notes to show **two different** design ideas for the carbohydrate-based product 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><b>Design Idea 1</b></p>	<p>Leave blank</p>
<hr/> <p><b>Design Idea 2</b></p>	

(8)

(8)



N 3 3 9 3 0 A 0 7 1 6

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 down the number of your chosen design idea (1 or 2) here: .....

(i) The carbohydrate-based product must contain both carbohydrate and protein-rich ingredients.

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

(2)

(ii) The carbohydrate-based product must hold the filling securely and be hand-held when eating.

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

(2)

(iii) The carbohydrate-based product must be easy to produce in the school kitchen.

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

(2)

(Total 22 marks)

Q3





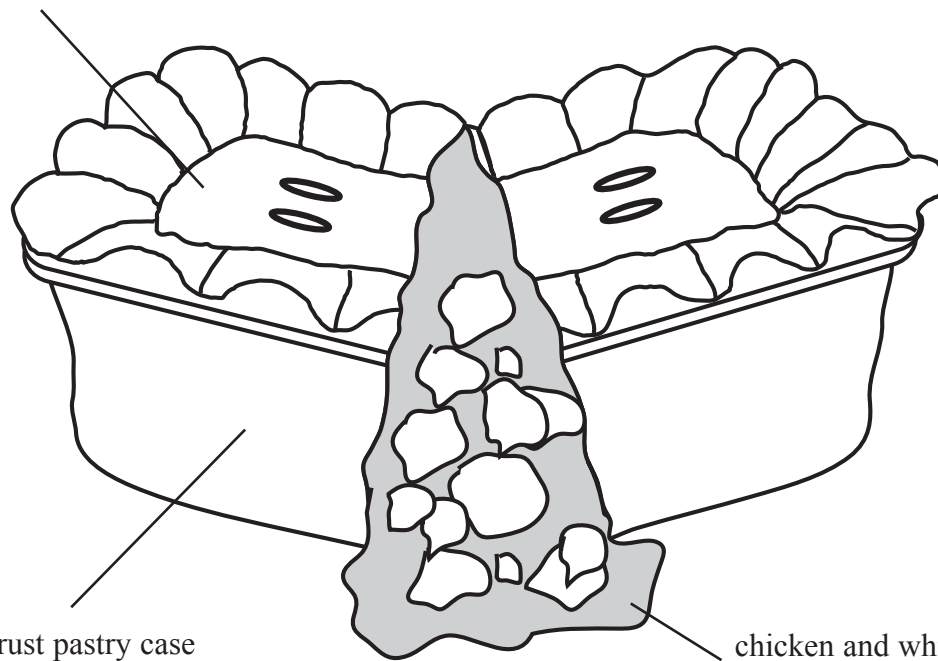
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4. The drawing below shows a chicken pie which is sold pre-cooked and packaged in supermarkets.

puff pastry lid



shortcrust pastry case

chicken and white  
sauce filling

Extra data:  
Contains gluten, wheat and egg  
Suitable for freezing  
Weight 250g



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(a) Two specification points for the chicken pie are that it must:

- provide a quick meal
- appeal to a wide age range.

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

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

(i) The needs of the user.

Point .....

Reason .....

.....

.....

(2)

(ii) Environmental considerations.

Point .....

Reason .....

.....

.....

(2)

(iii) Quality.

Point .....

Reason .....

.....

.....

(2)



(b) The filling of the pie contains chicken.

Give **two** properties of chicken that make it suitable for the filling.  
For each property give **one** reason why chicken is suitable for the filling.

Property 1 .....

Reason .....

.....

Property 2 .....

Reason .....

.....

**(4)**

(c) The chicken is cooked in a white sauce which is made from flour, fat and milk.  
One reason for using milk in the white sauce is that it keeps the filling moist.

Give **two** other reasons why milk is a suitable ingredient to make the white sauce.

1 .....

2 .....

**(2)**

(d) Quality control checks are carried out at important stages during the manufacture of the white sauce.

Name **two** important quality control checks, other than safety, which should be made during the manufacture of the white sauce.

1 .....

2 .....

**(2)**

(e) The shortcrust pastry case is manufactured using CNC equipment.

Give **two** reasons why CNC equipment is suitable for the manufacture of the pastry case.

1 .....

2 .....

**(2)**



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blank

(f) The puff pastry lid is made in batches using a machine.

Describe **one** way in which the shape of the puff pastry lid makes it suitable to be made in batches using a machine.

.....  
.....

(2)

(g) Two purposes of the chicken pie are to:

- provide a quick meal
- appeal to a wide age range.

Explain, under the following headings, how the chicken pie achieves these purposes.

(i) Provide a quick meal.

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

(2)

(ii) Appeal to a wide age range.

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

(2)

Q4

(Total 22 marks)

**TOTAL FOR PAPER: 88 MARKS**

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