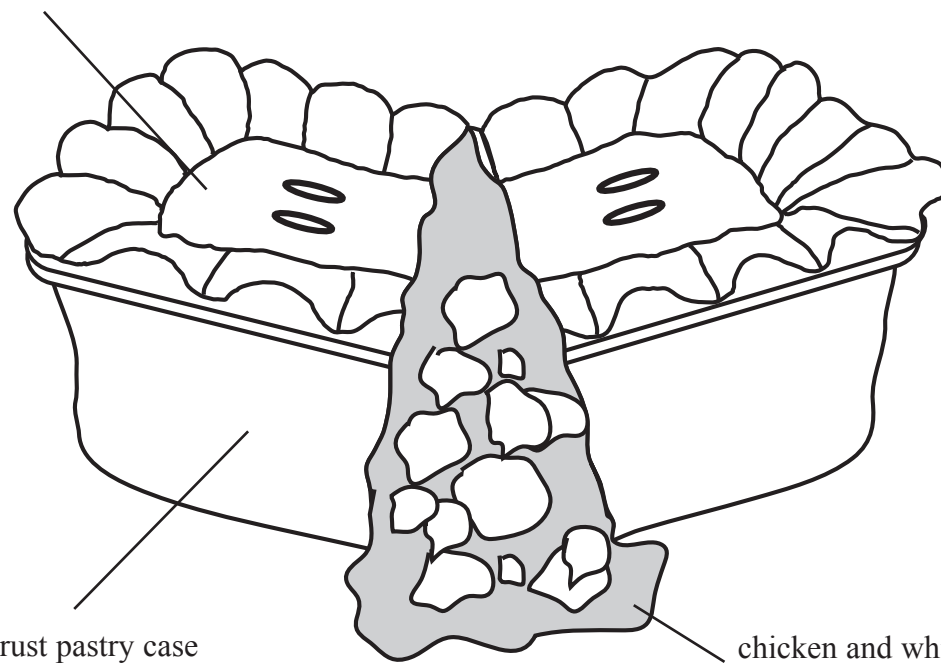


Answer ALL the questions. Write your answers in the spaces provided.

1. 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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blank

(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)



Leave
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)

(Total 22 marks)

Q1

--	--



2. A small business specialises in making desserts.

(a) Give **three** ways in which the small business could use an electric mixer to prepare ingredients for the desserts.

1

2

3

(3)

(b) The small business uses a pastry flan case as a standard component for a dessert.

Give **two** advantages of using a pastry flan case as a standard component.

1

2

(2)

(c) The pastry flan case has a lemon filling which includes eggs.

(i) Give **two** nutritional reasons for using eggs in the lemon filling.

1

2

(2)

(ii) Describe how the eggs will cause the lemon filling to thicken.

.....

.....

(2)

(d) Accurate weighing and measuring of ingredients is a critical process when making the lemon filling.

Explain **one** reason why accurate weighing and measuring is a critical process when making the lemon filling.

.....

.....

(2)



Leave
blank

(e) Celebration cakes are often made to order for the customer.

(i) Give **two** advantages to the customer of having a celebration cake made to order.

1

2

(2)

(ii) Give **two disadvantages** to the manufacturer of making celebration cakes to order.

1

2

(2)

(f) Food manufacturers use CAD/CAM processes to batch produce celebration cakes for supermarkets.

Give **three** advantages to the food manufacturer of using CAD/CAM to batch produce celebration cakes.

1

2

3

(3)

(g) Food manufacturers often use ICT to gather information about the products they produce.

One source of information is an Electronic Point Of Sale (EPOS) till.

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

1

.....

2

.....

(4)

Q2

(Total 22 marks)



3. A junior school kitchen has decided to develop a new calcium-based product to improve the nutritional balance of its menu.

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

- contain a high level of calcium and another nutrient
- have good flavour and include a crispy texture
- include a strong colour that is easy to see
- be easy to batch produce in a school kitchen.

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



Design Idea 1

Leave
blank

(8)

Design Idea 2

(8)



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 new calcium-based product must contain a high level of calcium and another nutrient.

.....
.....
.....
(2)

(ii) The new calcium-based product must include a strong colour that is easy to see.

.....
.....
.....
(2)

(iii) The new calcium-based product must be easy to batch produce in a school kitchen.

.....
.....
.....
(2)

(Total 22 marks)

Q3



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4. (a) Toppings are an important finish applied to sponge cakes.

(i) Name **one** topping that could be applied to change the appearance of a sponge cake.

.....
(1)

(ii) Name **one** method of changing the flavour of a topping.

.....
(1)

(b) Functional properties of food affect the finished product. Binding and shortening are two functional properties that are used when making food products.

Name **two** ingredients used in food products to achieve each of the following properties.

(i) Binding.

1

2

(2)

(ii) Shortening.

1

2

(2)



(c) (i) Raising agents are important when making some food products.

Describe the action of a raising agent when making a food product.

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

(2)

(ii) The three raising agents are air, steam and carbon dioxide.

Give **one** way in which each can be introduced into a food product.

Air

Steam

Carbon dioxide

(3)

(d) There are moral issues that food producers should consider.

Give **two** moral issues arising from the use of factory farming.

1

2

(2)

(e) One reason why vegetarians choose not to eat meat is because they do not like animals to be killed for food.

Give **two** other reasons why vegetarians choose not to eat meat.

1

2

(2)



Leave
blank

(f) High protein foods can be produced using biotechnology.

(i) Explain **one** advantage to a vegetarian of high protein foods being produced using biotechnology.

.....
.....

(2)

(ii) Give **three** concerns for the consumer of Genetically Modified (GM) foods being produced using biotechnology.

1

2

3

(3)

(g) Some foods produced in high volume include modified fats.

Describe **one** benefit to the consumer of food products which include modified fats.

.....
.....

(2)

Q4

(Total 22 marks)

TOTAL FOR PAPER: 88 MARKS

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