

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

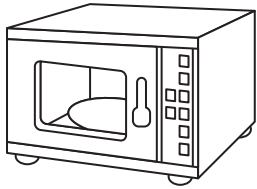
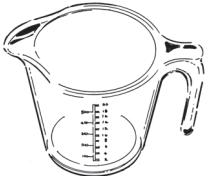
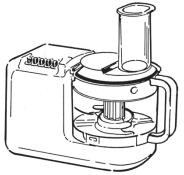

1. The table below shows some tools and equipment.

(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
		
		
		

(6)



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(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)

Q1

(Total 11 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)

(Total 11 marks)

Q2

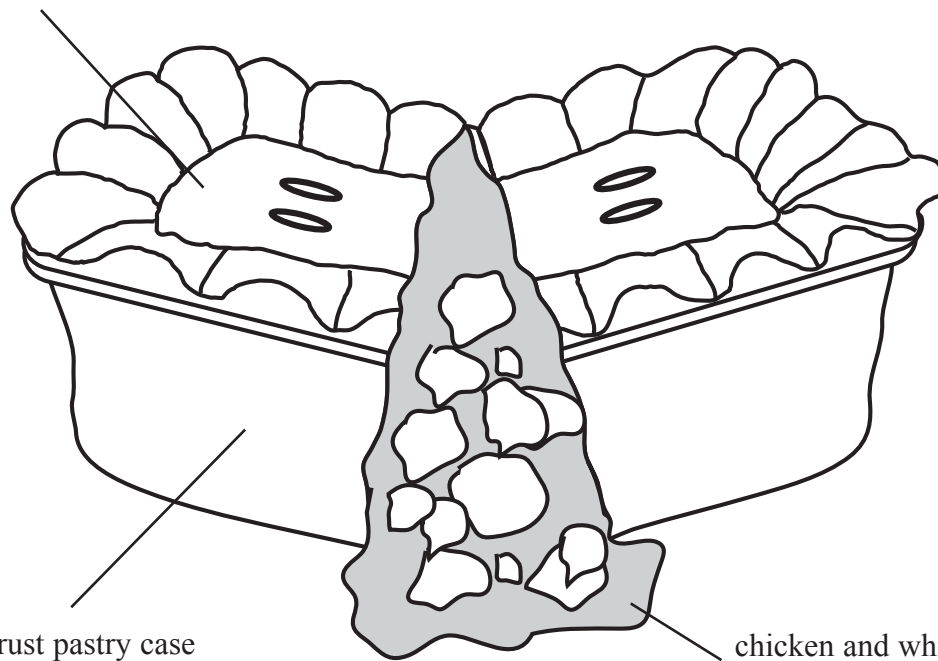


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3. The drawing below shows a chicken pie which is sold pre-cooked and packaged in supermarkets.

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)



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)

Q3

(Total 22 marks)

TOTAL FOR PAPER: 44 MARKS

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