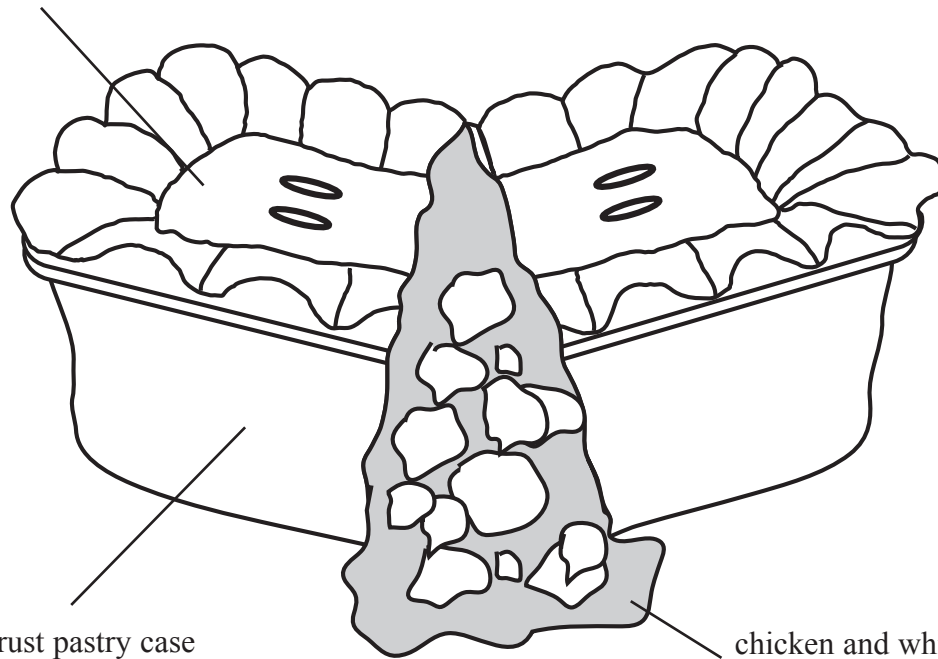


Answer ALL the questions. Write your answers in the spaces provided.

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

--	--



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blank

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)

(Total 11 marks)

Q2



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7
Turn over

3. (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)



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blank

(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)

Q3

(Total 11 marks)

TOTAL FOR PAPER: 44 MARKS

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