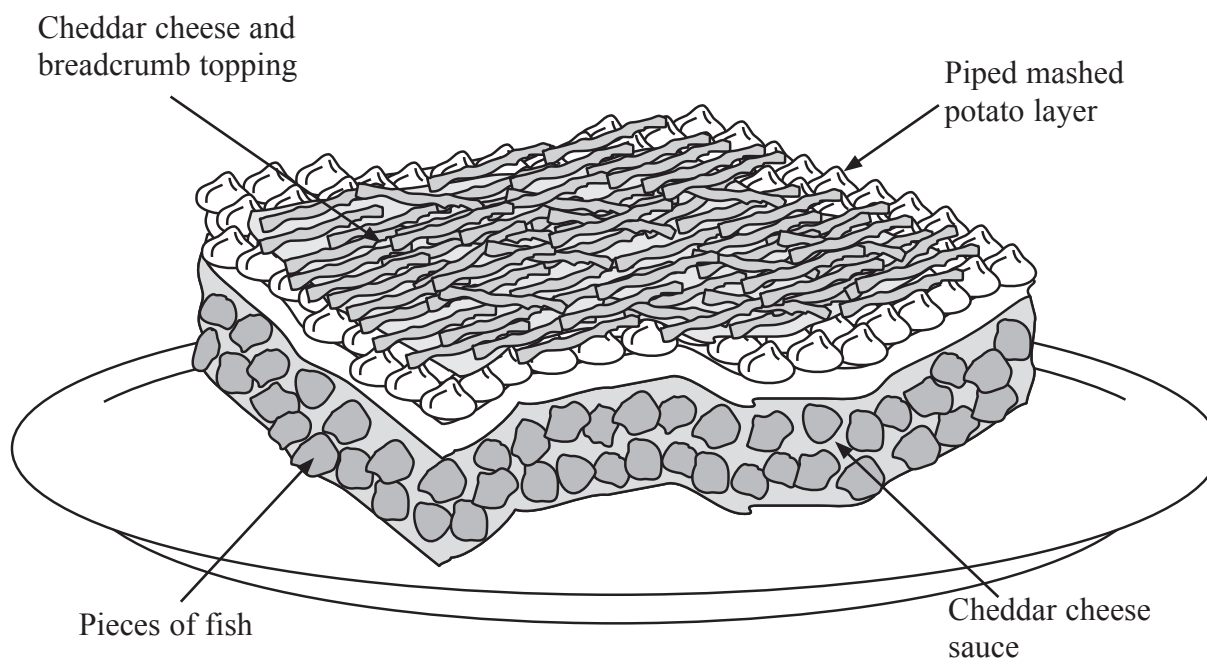


Answer ALL the questions. Write your answers in the spaces provided.

1. The drawing below shows a fish pie which is sold pre-packaged in supermarkets.



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

- appeal to a wide range of age groups
- contain a variety of tastes and textures.

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

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

(i) **Quality**

Point

Reason

.....

(2)

(ii) **Environment**

Point

Reason

.....

(2)

(iii) **Safety**

Point

Reason

.....

(2)

(b) One component used in the fish pie is the cheddar cheese sauce. One reason why this cheese sauce is suitable for this product is that the sauce binds the fish together to make it easier to remove from the tray.

Give **two** other reasons why cheddar cheese sauce is a suitable component from which to make the fish pie.

1

2

(2)



(c) The cheddar cheese and breadcrumb topping is manufactured at the secondary processing stage using the grating method.

Give **two** reasons why grating is a suitable process to manufacture the cheddar cheese and breadcrumb topping.

1

2

(2)

(d) The sauce is made with cornflour.

Give **two** properties of cornflour that make it a suitable ingredient for the sauce.

For each property give **one** reason why it makes cornflour suitable for the sauce.

Property 1

Reason

.....

Property 2

Reason

.....

(4)

(e) The manufacturer of the fish pie uses sampling during production.

Explain **one** reason for sampling during the manufacture of the fish pie.

.....

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.....

.....

(2)



Leave
blank

(f) The potato layer is finished by using piping.

Explain **one** reason why piping is used for finishing this potato layer.

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

(2)

(g) Two specification points for the fish pie are that it must:

- appeal to a wide range of age groups
- contain a variety of tastes and textures.

Explain, under the following headings, how the fish pie achieves these specification points.

(i) Appeal to a wide range of age groups.

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

(2)

(ii) Contain a variety of tastes and textures.

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

(2)

(Total 22 marks)

Q1

--	--



2. Different types of pastry contain similar ingredients, but the proportion of those ingredients and the techniques used in the production make each type of pastry unique.

(a) (i) Give **three** different types of pastry.

1

2

3

(3)

(ii) Name **two** different ingredients used in pastry making and state the function of each one.

Ingredient 1

Function

Ingredient 2

Function

(4)

(b) Standard components are often used in the mass production of food products.

Explain **one** benefit to the food manufacturer of using standard components.

.....

.....

(2)

(c) In order to maintain quality control, manufacturers work to critical dimensions and tolerances.

Explain what is meant by the term 'tolerances'.

.....

.....

.....

.....

(2)



Leave
blank

(d) Many food products are made using batch production.

List **four** characteristics of batch production.

- 1
- 2
- 3
- 4
- (4)**

(e) (i) CAD and CAM are ICT applications used in Food Technology.

Give **three** ways CAD can be used in Food Technology.

- 1
- 2
- 3
- (3)**





<p>(ii) Explain two ways CAM systems make the manufacturing process faster and more flexible.</p> <p>1</p> <p>.....</p> <p>.....</p> <p>2</p> <p>.....</p> <p>.....</p> <p style="text-align: right;">(4)</p> <p style="text-align: right;">(Total 22 marks)</p>	Leave blank
	Q2



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3. A small local bakery is developing multicultural bread products.

The specification for each of the multicultural bread products is that they must:

- be a bread product with a multicultural theme
- contain ingredients that have a good texture and flavour
- be filling, but low in fat
- have a shape that is easy to produce by manufacturing methods.

(a) In the spaces opposite, use sketches and, where necessary, brief notes to show **two** different **multicultural bread** product design ideas 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 designs succeeds or fails to meet each of these specification points.

Write the number of your chosen idea (1 or 2) here:

(i) The bread product must contain ingredients that have a good texture and flavour.

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

(2)

(ii) The bread product must be filling, but low in fat.

.....
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(2)

(iii) The bread product must have a shape that is easy to produce by manufacturing methods.

.....
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(2)

(Total 22 marks)

Q3



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4. (a) Consumers are becoming more aware of where their food comes from.

(i) Describe **two** reasons why it is good that consumers grow their own fruit and vegetables.

1

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2

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(4)

(ii) Consumers are encouraged to eat more fruit and vegetables.

Give **two** reasons why consumers should eat more fruit and vegetables.

1

.....

2

.....

(2)

(b) Explain why many fruits and vegetables turn brown when cut.

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.....

.....

(2)

(c) Give **three** disadvantages of processing fruits and vegetables in industry.

1

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2

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3

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(3)



Leave
blank

(d) Additives are synthetic or natural substances added to foods during processing. Food additives are shown by a number prefixed by an 'E'.

(i) Give **three** reasons why additives might be used in food products.

1

2

3

(3)

(ii) Explain the significance of the 'E'.

.....

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(2)

(iii) As well as additives, modern technology can be used to create other useful food products.

Describe **one** other development in modern food technology.

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(2)



(e) Explain **one** cultural and **one** moral issue that food manufacturers must consider when developing new foods.

Cultural

.....

.....

Moral

.....

.....

(4)

(Total 22 marks)

Leave blank

Q4

TOTAL FOR PAPER: 88 MARKS

END

