

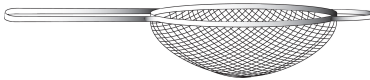
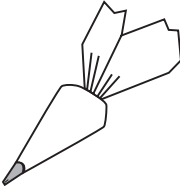
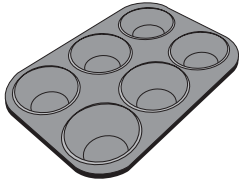
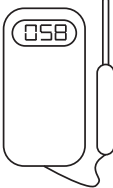
Answer ALL the questions. Write your answers in the spaces provided.

1. The table below shows different tools and equipment used to prepare foods in the home and in a factory.

(a) Complete the table by:

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

The first one has been done for you.

Tool/Equipment	Name	Use
	Sieve	Aerating flour
		
		
		

(6)



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(b) There are many ways of processing ingredients in the food industry.

(i) Give **two** ways in which ingredients may be processed using an industrial food mixer.

1

2

(2)

(ii) Give **three** safety features found on an industrial food mixer.

1

2

3

(3)

Q1

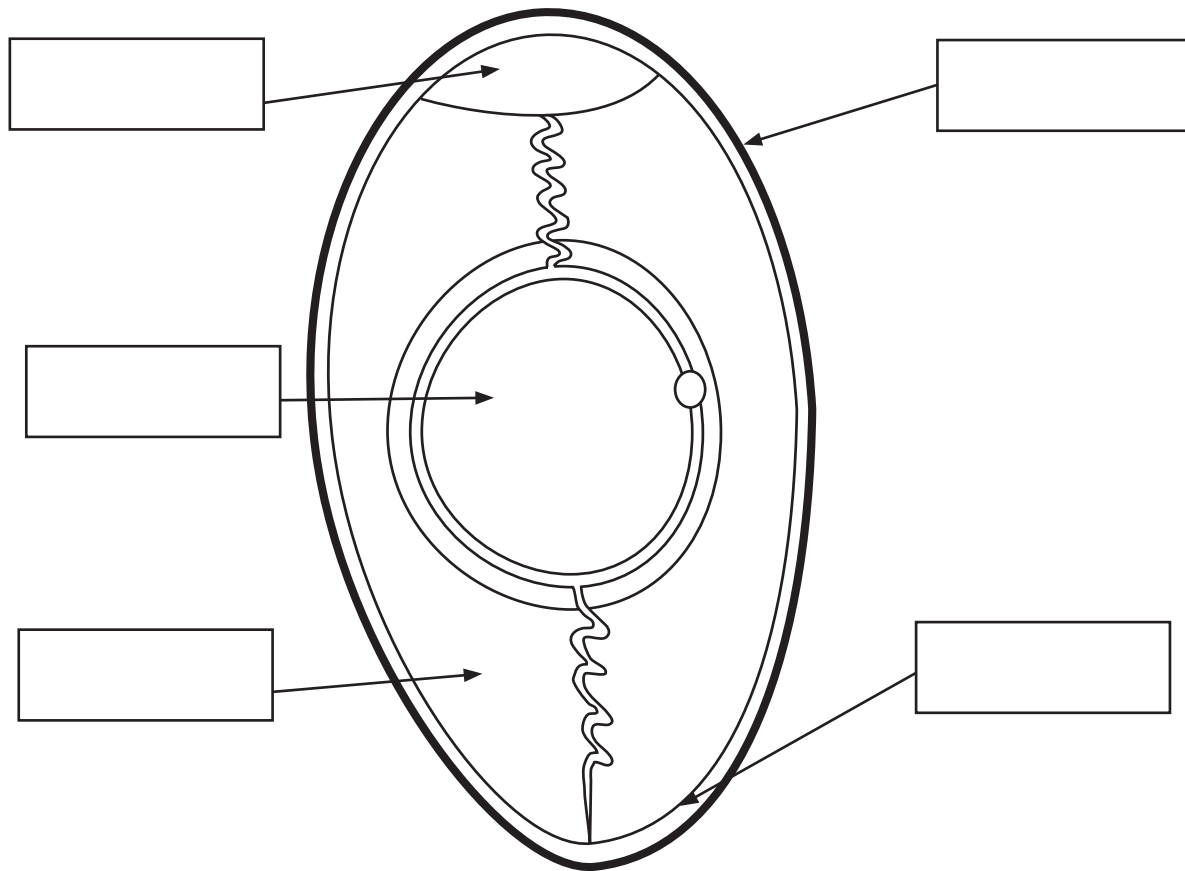
(Total 11 marks)



2. Eggs are versatile food products.

(a) Label the diagram below, using the following words:

- Membrane
- Egg yolk
- Egg white (Albumen)
- Air sac
- Shell



(5)

(b) (i) Eggs are rich in nutrients.

Give **two** nutrients found in eggs.

1

2

(2)



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(ii) Eggs have many uses in food preparation, manufacture and presentation.

Name **two different** food products that contain eggs as an ingredient. For each food product state the function of the egg.

Food product 1

Function

Food product 2

Function

(4)

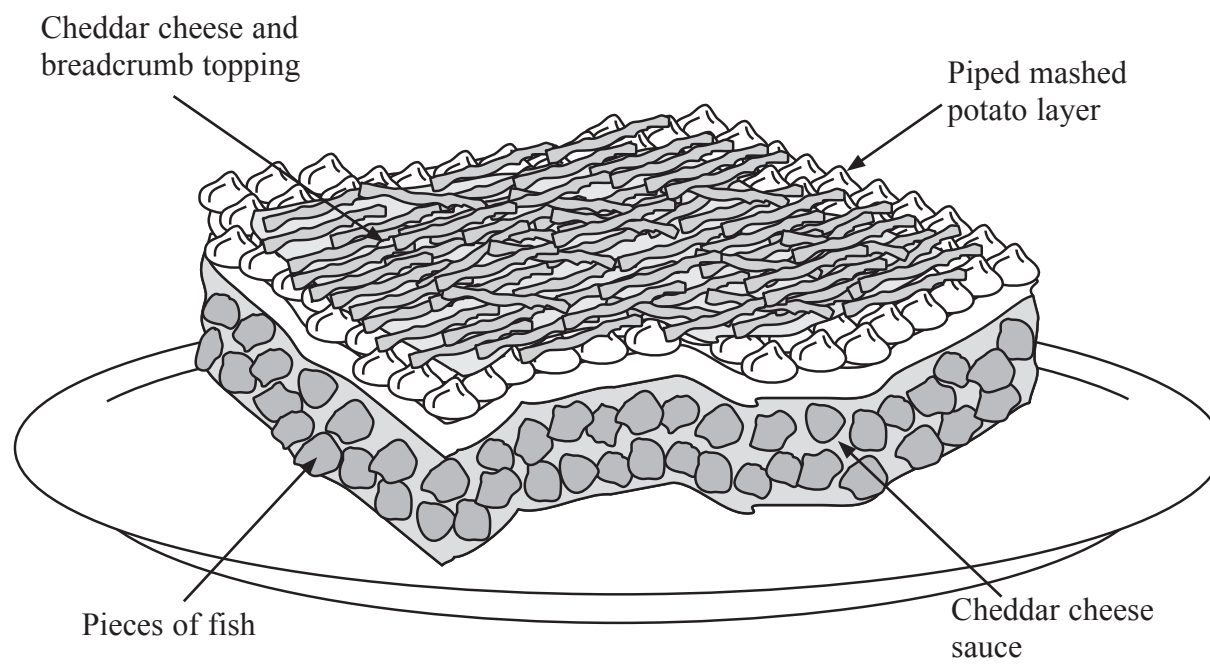
Q2

(Total 11 marks)



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3. 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.

.....

.....

.....

.....

(2)



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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)

Q3

TOTAL FOR PAPER: 44 MARKS

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