

<b>Candidate forename</b>		<b>Candidate surname</b>	
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<b>Centre number</b>						<b>Candidate number</b>				
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**OXFORD CAMBRIDGE AND RSA EXAMINATIONS  
GENERAL CERTIFICATE OF SECONDARY EDUCATION**

**A524**

**DESIGN AND TECHNOLOGY**

**Food Technology**

**Technical Aspects of Designing and Making**

**THURSDAY 23 JUNE 2011: Afternoon**

**DURATION: 1 hour 15 minutes**

**SUITABLE FOR VISUALLY IMPAIRED CANDIDATES**

**Candidates answer on the question paper.**

**OCR SUPPLIED MATERIALS:**

**None**

**OTHER MATERIALS REQUIRED:**

**None**

**READ INSTRUCTIONS OVERLEAF**

## **INSTRUCTIONS TO CANDIDATES**

- **Write your name, centre number and candidate number in the boxes on the first page. Please write clearly and in capital letters.**
- **Use black ink. Pencil may be used for graphs and diagrams only.**
- **Read each question carefully. Make sure you know what you have to do before starting your answer.**
- **Write your answer to each question in the space provided. Additional paper may be used if necessary but you must clearly show your candidate number, centre number and question number(s).**
- **Answer ALL the questions.**

## **INFORMATION FOR CANDIDATES**

- **The number of marks is given in brackets [ ] at the end of each question or part question.**
- **The total number of marks for this paper is 60.**
- **Your quality of written communication is assessed in questions marked with an asterisk (\*).**

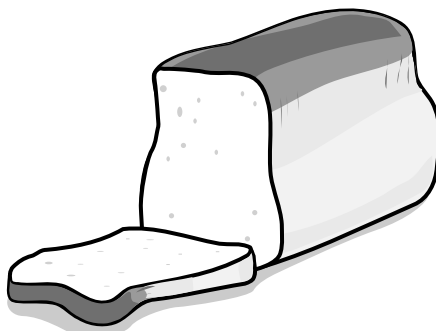
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## SECTION A

Answer ALL questions.

1 Fig. 1 shows a loaf of bread.

Fig. 1



(a) (i) Name ONE raising agent used in bread making.

\_\_\_\_\_ [1]

(ii) Give TWO ingredients that could be added to increase the fibre content in bread.

1 \_\_\_\_\_

2 \_\_\_\_\_ [2]

**(b) Complete the table below by stating ONE function of the following ingredients used in bread making.**

<b>Ingredient</b>	<b>Function of ingredient</b>
<b>1. Strong plain flour</b>	<b>1.</b>
<b>2. Oil/fat</b>	<b>2.</b>
<b>3. Salt</b>	<b>3.</b>

**[3]**

**(c) Bread can be made by continuous flow production.**

**Give TWO advantages to the manufacturer of using continuous flow production.**

**1** \_\_\_\_\_

\_\_\_\_\_

**2** \_\_\_\_\_

\_\_\_\_\_

**[2]**

**(d) Bread is an example of a fortified food product.**

**Explain what is meant by the term fortification.**

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**[2]**

**(e) Left over food can be used to make other products.**

**Name TWO products that could be made with left over bread**

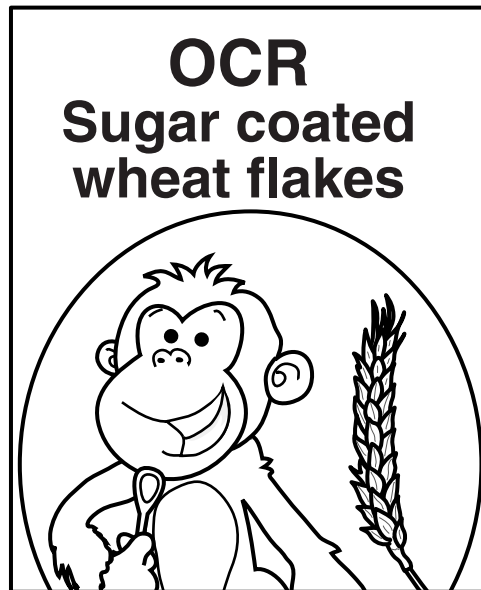
**1** \_\_\_\_\_

**2** \_\_\_\_\_ **[2]**

**[Total: 12]**

2 Fig. 2 shows a breakfast cereal.

Fig. 2



(a) (i) State ONE target group for the breakfast cereal shown in Fig. 2.

State ONE reason for your choice.

Target Group \_\_\_\_\_

Reason for choice \_\_\_\_\_ [2]

(ii) State ONE group of people who COULD NOT eat the cereal shown in Fig. 2.

\_\_\_\_\_ [1]

**(b) There has been an increase in the consumption of cereal bars.**

**Give TWO reasons for the increase in the consumption of cereal bars.**

**Reason 1** \_\_\_\_\_

\_\_\_\_\_

**Reason 2** \_\_\_\_\_

\_\_\_\_\_ **[2]**

**(c) Explain why breakfast is an important meal.**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_ **[3]**



**(d) It is important to have a healthy digestive system.**

**Describe how fibre helps the digestive system to work.**

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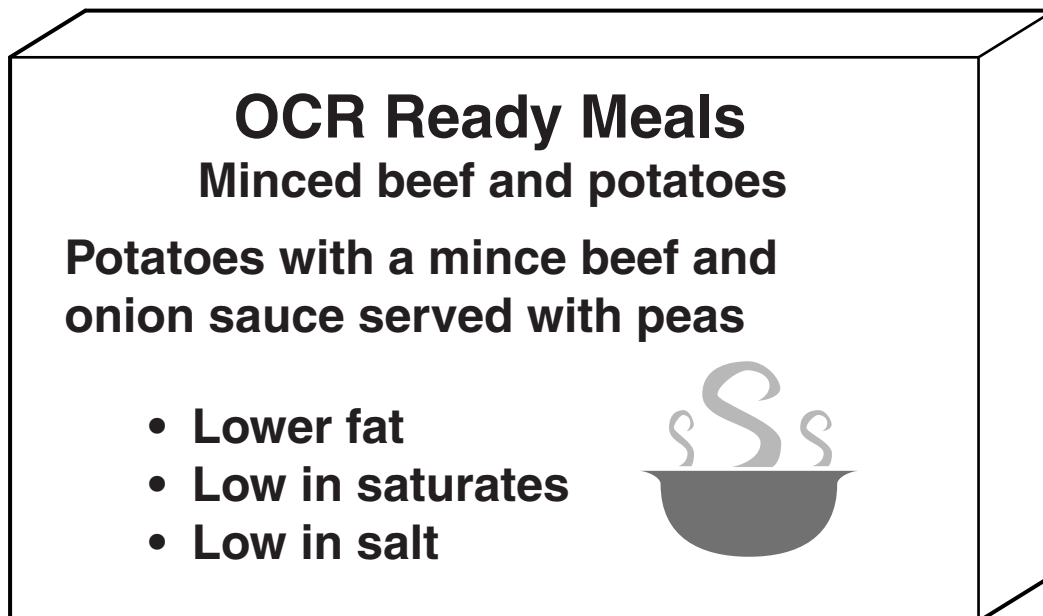
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**[4]**

**[Total: 12]**

3 Fig. 3 shows a label for a ready meal.

Fig. 3



(a) (i) State ONE ingredient which provides protein in the ready meal shown in Fig. 3.

\_\_\_\_\_ [1]

(ii) State TWO functions of protein in the diet.

1 \_\_\_\_\_

2 \_\_\_\_\_ [2]

(iii) Minced beef contains iron.

State ONE function of iron in the diet.

\_\_\_\_\_ [1]

**(b) The ready meal product is sold as a frozen product.**

**Fig. 4 shows one of the instructions for storing the ready meal.**

**Fig. 4**

**Important!**  
**If food has thawed do not re-freeze.**

**Explain why it is important to follow the instruction shown in Fig. 4.**

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**[2]**

**(c\*) Discuss the benefits to the consumer of frozen ready meal products.**

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**[6]**

**[Total: 12]**

## SECTION B

Answer ALL questions.

4 Fig. 5 shows a basket of organic free range eggs.

Fig. 5



(a) State THREE functions of eggs in food preparation.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_ [3]

**(b) Eggs are described as high risk foods.**

**(i) State ONE other high risk food.**

\_\_\_\_\_ [1]

**(ii) Explain what is meant by the term high risk food.**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

**(c\*) Discuss why a family may choose to buy organic products.**

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[6]

[Total: 12]

**5 (a) A manufacturer wants to develop a new main course product.**

**The design specification for the main course product includes:**

- **part of a low budget range**
- **contribute to '5 a day'**
- **appeal to a wide age range**
- **suitable to reheat in a microwave.**

**Use sketches and/or detailed notes to design a main course product which meets the specification.**

**DO NOT DRAW ANY PACKAGING.**



[4]

**(b) State TWO reasons why the manufacturer has included '5 a day' in the specification.**

1 \_\_\_\_\_

\_\_\_\_\_

2 \_\_\_\_\_

\_\_\_\_\_ [2]

**(c) Using a microwave oven is a low energy method of cooking.**

**State TWO other ways that a family can save energy when cooking meals.**

**1** \_\_\_\_\_

\_\_\_\_\_

**2** \_\_\_\_\_

\_\_\_\_\_ **[2]**

**(d) Explain why sensory analysis is used in the development and manufacture of a food product.**

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\_\_\_\_\_ **[4]**

**[Total: 12]**

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