

**Friday 13 January 2012 – Morning**

**GCSE DESIGN AND TECHNOLOGY Food Technology**

**A524/01** Technical Aspects of Designing and Making

Candidates answer on the Question Paper.

**OCR supplied materials:**

None

**Other materials required:**

None

**Duration:** 1 hour 15 minutes



Candidate forename		Candidate surname	
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Centre number						Candidate number				
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**INSTRUCTIONS TO CANDIDATES**

- Write your name, centre number and candidate number in the boxes above. Please write clearly and in capital letters.
- Use black ink. HB pencil may be used for graphs and diagrams only.
- Answer **all** the questions in Section A **and** Section B.
- 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. If additional space is required, you should use the lined page at the end of this booklet. The question number(s) must be clearly shown.
- Do **not** write in the bar codes.

**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 (\*).
- This document consists of **12** pages. Any blank pages are indicated.

**Section A**

Answer **all** questions.

1 Fig. 1 shows a food worker.



**Fig. 1**

(a) State **four** personal hygiene rules for a food worker.

- 1 .....
  - 2 .....
  - 3 .....
  - 4 .....
- [4]

(b) State **three** safety rules when using a sharp knife.

- 1 .....
  - 2 .....
  - 3 .....
- [3]

(c) Give **two** reasons why it is important to check the temperature of food during storage, preparation and cooking.

- 1 .....
- .....
- 2 .....
- ..... [2]

(d) Chilling extends the shelf life of foods.

List **three** stages in the chilling process.

- 1 .....
- .....
- 2 .....
- .....
- 3 .....
- ..... [3]

[Total: 12]

2 Fig. 2 shows a decorated cup cake.



Fig. 2

(a) State **two** suitable methods for making cup cakes.

- 1 .....
- 2 ..... [2]

(b) State **one** function for each of the following ingredients used in a cup cake mixture.

Ingredient	Function
Self Raising flour	..... .....
Margarine	..... .....
Egg	..... .....
Vanilla Essence	..... .....

[4]

(c) The cup cake shown in Fig. 2 is decorated with piped cream and sugar flowers.

Give **two** reasons for decorating the cake.

- 1 .....
- .....
- 2 .....
- ..... [2]

(d) The manufacturer has bought in the sugar flowers as pre-manufactured components.

Explain **two** benefits to a food manufacturer of using pre-manufactured components.

- 1 .....
- .....
- .....
- 2 .....
- .....
- ..... [4]

[Total: 12]

3 Fig. 3 shows a ready meal.

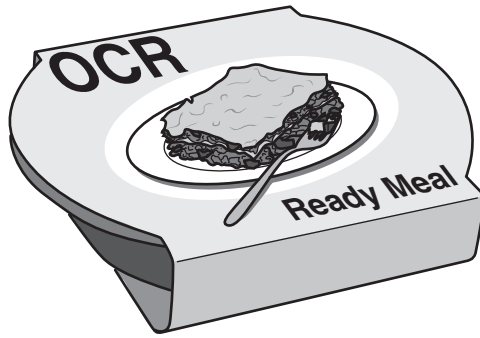


Fig. 3

(a) Give **two** reasons why it is important for a manufacturer to develop a design specification.

- 1 .....
  - 2 .....
- [2]

(b) A food manufacturer wants to develop a new ready meal aimed at pregnant women.

Give **four** specification points for the ready meal that meets the dietary needs of pregnant women.

- 1 .....
- 2 .....
- 3 .....
- 4 ..... [4]



Section B

Answer **all** questions.

4 Fig. 4 shows a plate of Spaghetti Bolognese.

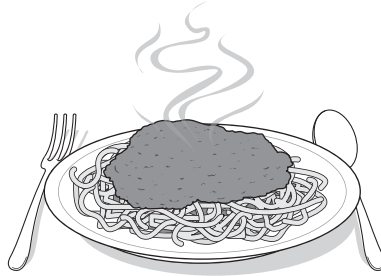


Fig. 4

(a) The ingredients for the Spaghetti Bolognese are:

- |                                  |                                  |
|----------------------------------|----------------------------------|
| 1 onion                          | 1 x 15 ml spoon tomato puree     |
| 1 clove of garlic                | 1 x 5 ml spoon mixed dried herbs |
| 2 x 15 ml spoons oil             | 100ml water                      |
| 250g minced beef                 | black pepper                     |
| 1 x 400g can of chopped tomatoes | 150g spaghetti                   |

(i) State **two** ways of reducing the fat content of the spaghetti bolognese.

- 1 .....
- 2 ..... [2]

(ii) State **two** vitamins found in fat. Give **one** function in the diet of each vitamin.

- 1. Vitamin .....
- Function in the diet.....
- .....
- 2. Vitamin .....
- Function in the diet.....
- ..... [4]



(b) (i) State **two** ways of increasing the fibre content of the Spaghetti Bolognese.

1 .....

2 ..... [2]

(ii) Give **two** functions of fibre in the diet.

1 .....

2 ..... [2]

(c) A basic bolognese sauce is a popular component in a range of food products.

Explain how a bolognese sauce could be used in the design of a new creative savoury product.

.....  
.....  
.....  
.....  
.....  
..... [2]

[Total: 12]

5 (a) A manufacturer wants to develop a new range of soups using seasonal ingredients.

The design specification for the new range of soups includes:

- must be colourful
- is well flavoured
- contains protein
- uses a food in season.

Use labelled sketches and/or notes to design a new soup for a chosen season that meets the specification.

Chosen season.....

**Do not draw any packaging.**



