

**OXFORD CAMBRIDGE AND RSA EXAMINATIONS
GCSE**

A524/01

DESIGN AND TECHNOLOGY

Food Technology

**Technical Aspects of Designing
and Making**

MONDAY 3 JUNE 2013: Morning

**DURATION: 1 hour 15 minutes
plus your additional time allowance**

MODIFIED ENLARGED

Candidate forename		Candidate surname	
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Centre number						Candidate number				
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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. 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.

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 (*).
- Any blank pages are indicated.

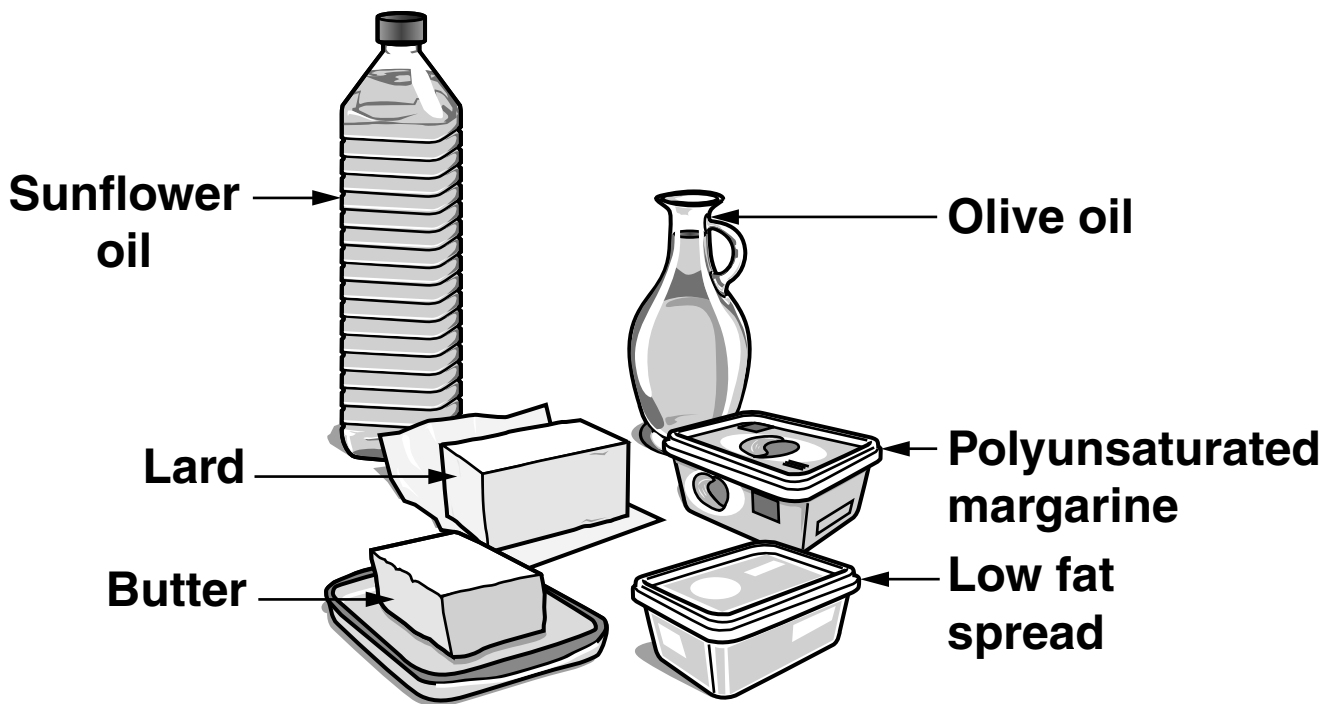
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SECTION A

Answer ALL questions.

1 Fig. 1 shows a range of fats and oils.

FIG. 1



(a) (i) Look at Fig. 1.

Complete the table below by choosing a suitable fat or oil for each food product.
Do not use the same fat or oil twice. [3]

FOOD PRODUCT	FAT OR OIL USED TO MAKE THE PRODUCT
Shortbread biscuits	
Salad dressing	
Chicken stir fry	

(ii) Name the fat shown in Fig. 1 that is most suitable for use in a calorie controlled diet.

_____ **[1]**

(iii) Give TWO methods of cooking suitable for a person on a calorie controlled diet.

1 _____

2 _____

[2]

(b)* Explain why we are being encouraged to reduce the fat content in our diet. [6]

Marks will be awarded for the quality of written communication in your answer.

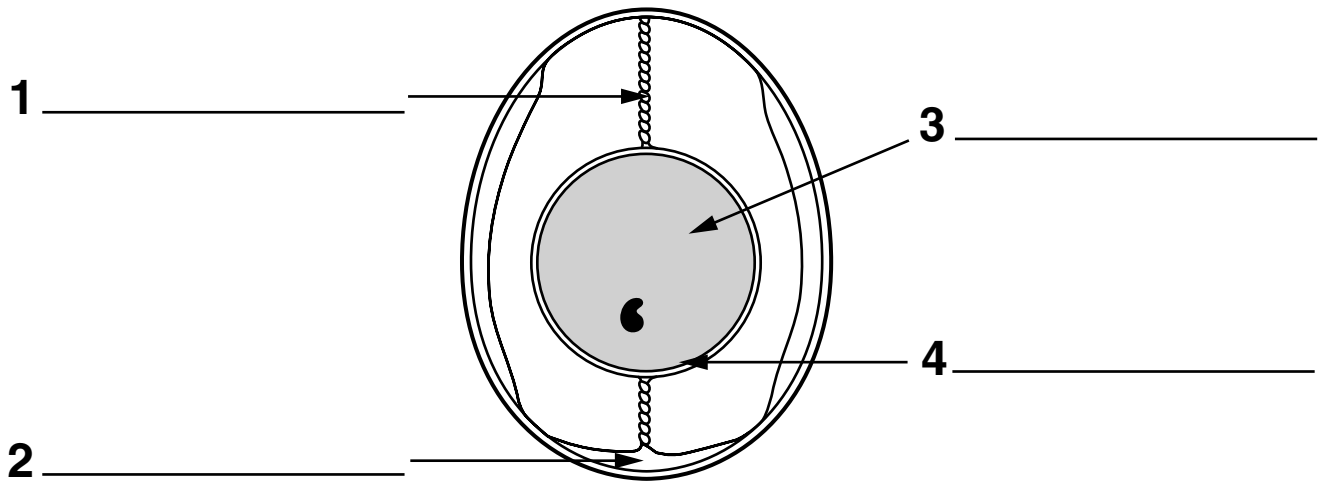
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[TOTAL: 12]

2 Fig. 2 shows the parts of an egg.

(a) Label the parts of the egg shown in Fig. 2. [4]

FIG. 2



(b) Complete the table below.

Give ONE function of egg in the making of the food products.

Give a different function for each food product. [4]

FOOD PRODUCT	FUNCTION OF EGG
Quiche	<hr/> <hr/>
Mayonnaise	<hr/> <hr/>
Meringue	<hr/> <hr/>
Fish Fingers	<hr/> <hr/>

(c) Eggs are a valuable source of protein in the diet.

State TWO other nutrients in eggs and give their function in the diet. [4]

NUTRIENT	FUNCTION OF NUTRIENT IN THE DIET
1	<hr/> <hr/>
2	<hr/> <hr/>

[TOTAL: 12]

- 3 Fig. 3 shows the ingredients in a batch of fruit biscuits.**

FIG. 3

<p>125 g wholemeal flour 125 g plain white flour 50 g soft brown sugar 125 g polyunsaturated margarine 150 g dried apricots</p>
--

- (a) State ONE ingredient from the list shown in Fig. 3 that would give the fruit biscuits a golden colour.**

_____ [1]

- (b) (i) Name ONE ingredient that could be ADDED to improve the flavour of the fruit biscuits.**

_____ [1]

- (ii) State ONE ingredient that could be ADDED to make the fruit biscuits more crunchy.**

_____ [1]

- (c) State ONE way of giving the fruit biscuits a luxury quality appearance.**

_____ [1]

(d) Give TWO reasons manufacturers use sensory analysis results when developing a new product.

1 _____

2 _____

[2]

(e) State TWO benefits to a manufacturer of using a computer to record the results of sensory analysis testing.

1 _____

2 _____

[2]

(f) Give clear instructions on how to set up and carry out a sensory analysis test.

[4]

[TOTAL: 12]

SECTION B

Answer ALL questions.

- 4 (a) A food manufacturer wants to develop a new salad product.**

The design specification points for the salad are:

must be colourful

have a variety of textures

contain vitamin C

include a staple food

**Use labelled sketches and/or notes to design a new salad that meets the specification.
State clearly how your design meets the specification points. [6]**

DO NOT DRAW ANY PACKAGING.

NAME OF PRODUCT _____

(b)* Compare the advantages and disadvantages of buying ready prepared vegetables. [6]

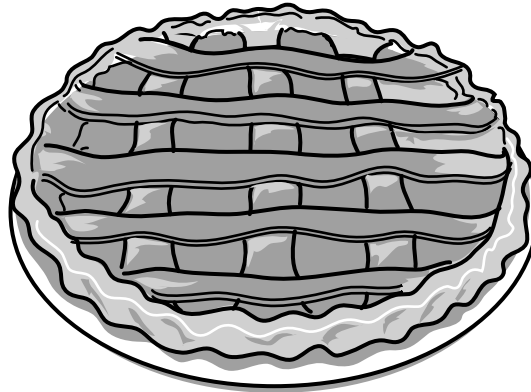
Marks will be awarded for the quality of written communication in your answer.

[illegible]

[TOTAL: 12]

5 Fig. 4 shows a frozen apple pie.

FIG. 4



- (a) (i) State ONE type of pastry suitable for making the apple pie shown in Fig. 4.

_____ [1]

- (ii) State the method used to make the pastry.

_____ [1]

- (b) State TWO processes used in the preparation of the apples in the pie.

1 _____

2 _____

[2]

(c) Apples can be preserved by different methods. Complete the table below by giving ONE advantage and ONE disadvantage to the consumer of buying dried and canned apples. [4]

TYPE OF PRESERVATION	ADVANTAGE	DISADVANTAGE
Dried apple	<hr/> <hr/> <hr/> <hr/>	<hr/> <hr/> <hr/> <hr/>
Canned apple	<hr/> <hr/> <hr/> <hr/>	<hr/> <hr/> <hr/> <hr/>

- (d) (i) Give TWO quality control checks that could be carried out when frozen apple pies are delivered to a supermarket.**

1 _____

2 _____

[2]

- (ii) Explain why a supermarket carries out quality control checks.**

[2]

[TOTAL: 12]

END OF QUESTION PAPER

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