

**General Certificate of Secondary Education**

**A524**

**Design and Technology:  
 Food Technology**

Unit A524: Technical aspects of designing and making

**Specimen Paper**

Time: 1 hour 15 minutes

Candidates answer on the question paper.

**Additional materials:**

Candidate  
Forename

Candidate  
Surname

Centre  
Number

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Candidate  
Number

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**INSTRUCTIONS TO CANDIDATES**

- Write your name in capital letters, your Centre Number and Candidate Number in the boxes above.
- Use black ink. Pencil may be used for graphs and diagrams only.
- Read each question carefully and make sure you know what you have to do before starting your answer.
- Answer **all** the questions.
- Do not write in the bar codes.
- Do not write outside the box bordering each page.
- Write your answer to each question in the space provided.

**INFORMATION FOR CANDIDATES**

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

FOR EXAMINER'S USE	
1	
2	
3	
4	
5	
<b>TOTAL</b>	

This document consists of **11** printed pages and **1** blank page.

## Section A

Answer **all** questions.

1 Fig. 1 shows a food preparation area.



Fig. 1

(a) State **two** hazards shown in Fig. 1.

(i) ..... [1]

(ii) ..... [1]

(b) Bacteria will grow very easily on some high risk foods.

(i) State the name of **one** high risk food.

..... [1]

(ii) Give the name of one bacteria that could cause food poisoning.

..... [1]

(c) On the chart below **tick** the temperature range where bacteria grow quickly.

Temperature range	✓
0 - 5°C	
8 - 63°C	
75 - 100°C	

[1]

(d) State **one reason** why freezing will prevent bacteria from growing.

..... [1]

(e) Explain why cucumbers are not suitable for freezing.

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

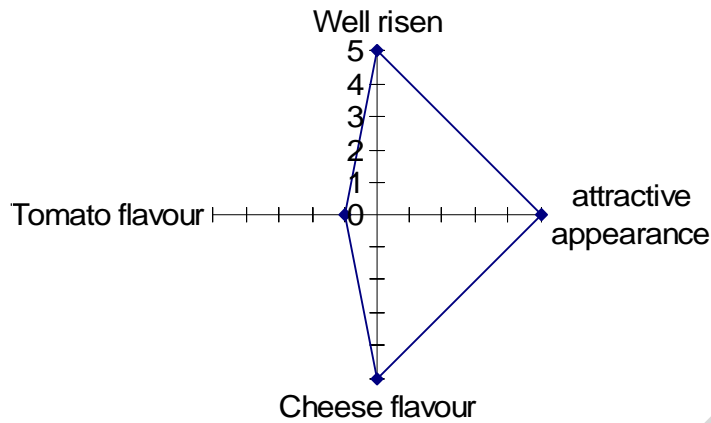
(f) Discuss why there has been an increase in the number of reported cases of food poisoning.

.....  
.....  
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.....  
..... [4]

**Total [12]**

SPECIMEN

2 Fig. 2 shows a star profile for a savoury wholemeal pizza product.



- (a) State the area of the product which needs improving.  
 ..... [1]
- (b) State the function of the following ingredients used in bread making.
  - (i) Yeast ..... [1]
  - (ii) Strong flour ..... [1]
- (c) State **two** conditions necessary for yeast to function correctly.  
 ..... [1]  
 ..... [1]
- (d) State **one** function of fibre in the diet.  
 ..... [1]
- (e) Sensory analysis is an ongoing activity during the design and making process for any new product.  
 Explain the difference between a rating and a ranking test.  
 .....  
 .....  
 .....  
 ..... [2]

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

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[4]

Total [12]

SPECIMEN

3 Fig. 3 shows three symbols shown on food packaging.

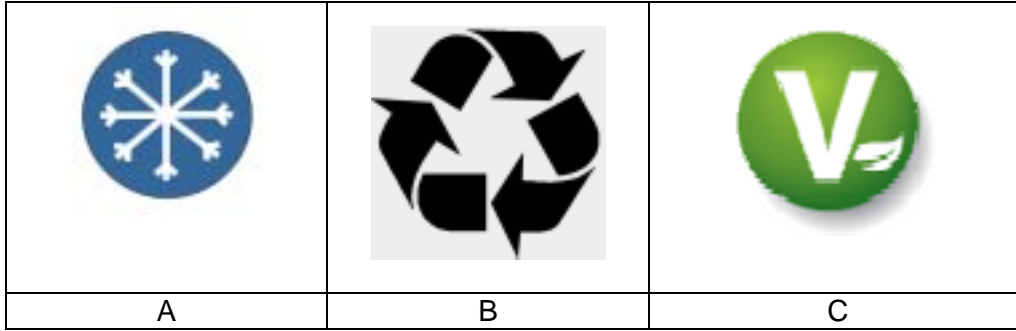


Fig. 3

(a) Fig. 3 shows different symbols put on food packaging. Tick (✓) which symbol would be put on a vegetarian product.

[1]

(b) A food manufacturer is producing some vegetarian cheese pasties.

The ingredients used in the pastry are:

- plain flour
- margarine
- lard
- water
- salt

(i) State **one** ingredient in the pastry that is unsuitable for vegetarians.

..... [1]

(ii) As part of the vegetarian range the manufacturer wants to include a different pastry instead of cheese.

Name of **one** alternative protein food that could be used in the pasties to replace the cheese.

..... [1]

(c) Give **one** function of protein in the diet.

..... [1]

(d) The pasties are an example of a cooked chilled food product.

Explain why consumers choose to buy cook/chill products.

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

(e) Describe the cook-chill process.

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

(f) Explain **two** reasons why a person chooses to become a vegetarian.

(i) .....  
.....  
.....  
..... [2]

(ii) .....  
.....  
.....  
..... [2]

**Total [12]**

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## Section B

Answer **all** questions

- 4 We are all being encouraged to eat more fruit and vegetables.



Fig. 3

- (a) Fig. 3 shows some pictures of different types of vegetables.

Name **one** vegetable in Fig. 3 which is a good source of vitamin C.

..... [1]

- (b) State **one** function of vitamin C in the diet.

..... [1]

- (c) Vitamin C is easily destroyed when preparing and cooking vegetables.

State **two** ways of preventing the loss of vitamin C during preparation and cooking.

(i) ..... [1]

(ii) ..... [1]

- (d) State **two** dangers of having a high fat diet.

..... [1]

..... [1]

- (e) Give **two** ways of reducing the fat content of a product.

.....

..... [2]



(f) The following are examples of recent newspaper headlines.

Ready meals that come with added health risk

Ready meals eaten by millions are loaded with fat and salt it is claimed

Revealed, foods with dangerous amounts of salt

One in three adults will be dangerously overweight within 10 years unless we change our lifestyles now, warn top doctors

Explain what effect publicity has on manufacturers of ready made meals.

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[4]  
**Total [12]**

5 Food manufacturers carry out research so they can generate new ideas.

(a) State **one** research method a manufacturer may use when generating new ideas.

..... [1]

(b) State **one** way the results of research could be recorded.

..... [1]

(c) Young children often refuse to eat fruit.

A food manufacturer wants to develop a new fruit dessert which will appeal to children.

The design specification for the fruit dessert product is:

- to contain fruits
- to contain calcium
- to contain a variety of textures
- to be attractive to children

On the diagram below draw and label a new fruit dessert product.  
In the boxes provided describe how your idea meets each specification point.

To contain fruits	To contain calcium

To contain a variety of textures	To be attractive to children

[4]



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Food Technology

Unit A524: Technical aspects of designing and making

**Specimen Mark Scheme**

The maximum mark for this paper is **60**.

SPECIMEN

Section A		
Question Number	Answer	Max Mark
1(a)	<p><b>Fig. 1 shows a food preparation area.</b>  <b>State <u>two</u> hazards shown in Fig. 1</b>            2 x 1 mark            Food uncovered            Flies near food            Food / liquid on the floor            Bag on floor            Trolley cable from kettle            Hot liquid            Stools            Knife over edge of table            Cupboard door open</p>	[2]
1(b) (i)	<p><b>Bacteria will grow very easily on some high risk foods.</b>  <b>State the name of <u>one</u> high risk food.</b>            Meat            Fish            Eggs            Milk            Cheese            Ready prepared foods            Cream            Gravy            Custard            Cooked Rice</p>	[1]
1(b)(ii)	<p><b>Give the name of <u>one</u> bacteria that could cause food poisoning.</b>            Pathogenic bacteria            Salmonella; E.Coli; Staphylococcus; Listeria; Botulism; Campylobacter</p>	[1]
1(c)	<p><b>On the chart below <u>tick</u> the temperature range where bacteria grow quickly.</b>            8 - 63°C</p>	[1]
1(d)	<p><b>State <u>one</u> reason freezing will prevent bacteria from growing.</b>            Temperature is too low for bacteria to multiply            Water is not available</p>	[1]
1(e)	<p><b>Explain why cucumbers are not suitable for freezing.</b>            1 Mark for statement            1 Mark for explanation of the statement.            Foods with a high water content are not suitable.            The water freezes into crystals which burst the cell walls. When it thaws the cells collapse e.g. cucumber/lettuce etc.</p>	[2]

Question Number	Answer	Max Mark																								
1(f)	<p><b>Discuss why there has been an increase in the number of reported cases of food poisoning.</b></p> <p>Level 1 (0-2 marks) Basic discussion, showing limited understanding of why there has been an increase in the number of reported cases of food poisoning</p> <p>Level 2 (3 marks) Adequate discussion, showing some understanding of why there has been an increase in the number of reported cases of food poisoning</p> <p>Level 3 (4 marks) Thorough discussion, showing detailed understanding of why there has been an increase in the number of reported cases of food poisoning</p> <p>Discussion may include:</p> <table border="1" data-bbox="335 750 1300 1926"> <thead> <tr> <th data-bbox="335 750 598 784">Statement</th> <th data-bbox="601 750 1005 784">Explanation</th> <th data-bbox="1008 750 1300 784">Relevant example</th> </tr> </thead> <tbody> <tr> <td data-bbox="335 788 598 958">Incorrect storage of food products</td> <td data-bbox="601 788 1005 958">Reference to the conditions which bacteria require to grow</td> <td data-bbox="1008 788 1300 958">Naming of relevant high risk foods or examples of cross contamination</td> </tr> <tr> <td data-bbox="335 963 598 1133">Correct hygiene procedures not being followed by those preparing foods</td> <td data-bbox="601 963 1005 1133">Reference to personal hygiene rules</td> <td data-bbox="1008 963 1300 1133">Example of rules which could be broken</td> </tr> <tr> <td data-bbox="335 1137 598 1662" rowspan="4">Poor preparation of foods</td> <td data-bbox="601 1137 1005 1285">Links to transferring of bacteria from raw to cooked foods</td> <td data-bbox="1008 1137 1300 1285">Relevant examples of food given</td> </tr> <tr> <td data-bbox="601 1290 1005 1368">Foods prepared to far in advance of serving</td> <td data-bbox="1008 1290 1300 1368">e.g. for a buffet</td> </tr> <tr> <td data-bbox="601 1373 1005 1547">In correct reheating of foods / not cooking foods for the correct amount of time to the correct temperatures</td> <td data-bbox="1008 1373 1300 1547">Not to above 75C for 2 mins</td> </tr> <tr> <td data-bbox="601 1552 1005 1662">Not keeping hot foods hot and using within the correct amount of time</td> <td data-bbox="1008 1552 1300 1662">Above 63C</td> </tr> <tr> <td data-bbox="335 1666 598 1744">Not following date marking</td> <td data-bbox="601 1666 1005 1744">Particularly important use by date on high risk foods</td> <td data-bbox="1008 1666 1300 1744">Example of high risk food</td> </tr> <tr> <td data-bbox="335 1749 598 1926">Choice of ingredients - raw eggs, un-pasteurised cheese</td> <td data-bbox="601 1749 1005 1926">Links to Lysteria</td> <td data-bbox="1008 1749 1300 1926"></td> </tr> </tbody> </table>	Statement	Explanation	Relevant example	Incorrect storage of food products	Reference to the conditions which bacteria require to grow	Naming of relevant high risk foods or examples of cross contamination	Correct hygiene procedures not being followed by those preparing foods	Reference to personal hygiene rules	Example of rules which could be broken	Poor preparation of foods	Links to transferring of bacteria from raw to cooked foods	Relevant examples of food given	Foods prepared to far in advance of serving	e.g. for a buffet	In correct reheating of foods / not cooking foods for the correct amount of time to the correct temperatures	Not to above 75C for 2 mins	Not keeping hot foods hot and using within the correct amount of time	Above 63C	Not following date marking	Particularly important use by date on high risk foods	Example of high risk food	Choice of ingredients - raw eggs, un-pasteurised cheese	Links to Lysteria		<b>[4]</b>
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Question Number	Answer	Max Mark
2(a)	<p><b>Fig. 2 shows a star profile for a savoury wholemeal pizza product. State the area of the product which needs improving.</b></p> <p>Tomato flavour</p>	[1]
2(b)(i)	<p><b>State the function of the following ingredients used in bread making.</b></p> <p><b>Yeast</b></p> <p>Raising agent Makes the bread rise Flavour To provide carbon dioxide</p>	[1]
2(b)(ii)	<p><b>Strong flour</b></p> <p>Provides the bulk Provides gluten – hold bread in risen shape</p>	[1]
2(c)	<p><b>State <u>two</u> conditions necessary for yeast to function correctly.</b></p> <p>2 x 1 marks</p> <p>moisture/water food supply warmth</p>	[2]
2(d)	<p><b>State one function of fibre in the diet.</b></p> <p>Helps to prevent:</p> <ul style="list-style-type: none"> <li>• constipation</li> <li>• bowel disease e.g. diverticulitis</li> <li>• bowel cancer</li> </ul> <p>Healthy digestive system Helps food move through the digestive system.</p>	[1]
2(e)	<p><b>Sensory analysis is an ongoing activity during the design and making process for any new product.</b></p> <p><b>Explain the difference between a rating and a ranking test.</b></p> <p>Rating test</p> <ul style="list-style-type: none"> <li>• this involves giving food products a score</li> <li>• Usually you give scores out of 5</li> <li>• It can involve giving a score for a final product or different aspects of the product</li> </ul> <p>Ranking test</p> <ul style="list-style-type: none"> <li>• putting the products in order of preference / which they liked the most</li> </ul>	[2]



Question Number	Answer	Max Mark
2(f)	<p><b>Write clear instructions on how to set up and carry out a sensory analysis test.</b></p> <p>1 x 4 marks. To gain full marks they need to have 4 points.</p> <p>Employ trained tasters</p> <p>Prepare the charts which must be clear and easy to understand</p> <p>Check the tasting booths are set up correctly.</p> <p>Put each product on the same type of plate / colour / size.</p> <p>Label each product with a symbol.</p> <p>Provide each taster with a glass of water.</p> <p>Sit tasters in individual booths</p> <p>Give out samples one at a time</p> <p>Ensure tasters have a drink of water between samples</p> <p>Record results between samples if doing a rating test</p> <p>Record results after completing tasting all three products if doing a ranking test.</p> <p>Use infra red lighting</p> <p>No windows in booths for tasters to confer</p>	[4]
3(a)	<p><b>Fig. 3 shows three symbols shown on food packaging.</b></p> <p><b>Fig. 3 shows different symbols put on food packaging. Tick (✓) which symbol would be put on a vegetarian product.</b></p> <p>Symbol 3</p>	[1]
3(b)(i)	<p><b>A food manufacturer is producing some vegetarian cheese pasties. The ingredients used in the pastry are:-</b></p> <p>Plain Flour</p> <p>Margarine</p> <p>Lard</p> <p>Water</p> <p>Salt</p> <p><b>State <u>one</u> ingredient in the pastry that is unsuitable for vegetarians.</b></p> <p>Lard / Margarine</p>	[1]
3(b)(ii)	<p><b>As part of the vegetarian range the manufacturer wants to include a different pastry filling instead of cheese.</b></p> <p><b>Name <u>one</u> alternative protein food that could be used in the pasties to replace the cheese.</b></p> <p>Quorn</p> <p>Soya</p> <p>Tofu</p>	[1]

Question Number	Answer	Max Mark
3(c)	<p><b>Give <u>one</u> function of protein in the diet.</b></p> <p>Growth / body building  Repair  Maintenance  Secondary source of energy</p>	[1]
3(d)	<p><b>The pasties are an example of a cooked chilled food product. Explain why consumers choose to buy cook/chill products.</b></p> <p>1 mark for statement  1 mark for explanation of the statement  Cooks more quickly than a frozen product because it does not have to thaw.  Quicker to prepare than using fresh ingredients as no peeling/chopping etc.  Quicker to prepare and cook than using frozen food product.  Wide range available. Economy range/luxury range/special diet ranges.  Some can be ready to eat on the go, suitable for packed lunches, picnics, travel.</p>	[2]
3(e)	<p><b>Describe the cook-chill process.</b></p> <p>1 mark for statement  1 mark for explanation of the statement  Example of answer  Many people do not have enough time (1 mark) so these meals can often be cooked in a matter of minutes (1 mark)</p> <ul style="list-style-type: none"> <li>• Saves time – can be reheated / cooked in minutes</li> <li>• Wide variety of products available – reference to dishes from other countries / suitable for special diets e.g. healthy options, low fat, vegetarian.</li> <li>• Can buy high quality luxury products.</li> <li>• May not have the skills to make the product – but can still eat a balanced diet if choosing the product carefully.</li> <li>• Can cost less – than buying all the separate ingredient.</li> </ul>	[2]
3(f)	<p><b>Explain <u>two</u> reasons why a person chooses to become a vegetarian.</b></p> <p>4 x 1 mark  2 x 1 mark for statement  2 x 1 mark for explanation of the statement  Example of two marks</p>	

Question Number	Answer	Max Mark
	<p>For health reasons (1 mark), vegetarian diets are often higher in fibre which helps to prevent digestive problems (1 mark)</p> <ul style="list-style-type: none"> <li>• Religion – may give specific example</li> <li>• Objection to the slaughter of animals – considered to be cruel.</li> <li>• Health Scares – such as BSE</li> <li>• Economically wasteful – the cost to rear animals is expensive which could produce far more food if it was used for cereals.</li> <li>• Dietary reasons – may give an example e.g. vegetarian diet is usually lower in fat / higher in fibre</li> <li>• Reference to health - in some studies, vegetarians have been shown to be more 'healthy' than meat-eaters, they suffer less from diseases such as heart disease, some cancers, hypertension and Type 2 diabetes, and to live longer. Credit any of these reasons</li> <li>• Don't like meat – reference to the taste, texture, mouth feel</li> </ul>	<b>[4]</b>

Section B		
Question Number	Answer	Max Mark
4(a)	<p>We are all being encouraged to eat more fruit and vegetables. Fig. 3 shows some pictures of different types of vegetables. Name <u>one</u> vegetable in Fig. 3 which is a good source of vitamin C.</p> <p>Pepper</p>	[1]
4(b)	<p>State <u>one</u> function of vitamin C in the diet.</p> <p>Helps absorb calcium from food Helps absorb iron from food Protection against infection</p>	[1]
4(c)	<p>Vitamin C is easily destroyed when preparing and cooking vegetables.</p> <p>State <u>two</u> ways of preventing the loss of Vitamin C during preparation and cooking.</p> <p>Cook in minimum amount of water Steam / microwave vegetables Lid on pan Use liquid vegetables have been cooked in for gravy Do not over cook – serve crisp</p>	[2]
4(d)	<p>State <u>two</u> dangers to health of having a high fat diet.</p> <p>2 x 1 mark</p> <p>Obesity Heart disease Type 2 diabetes Breathing problems High blood pressure Coronary heart disease</p>	[2]
4(e)	<p>Give <u>two</u> ways of reducing the fat content of a product.</p> <p>2 x 1 mark</p> <p>Change a high fat ingredient for a lower fat one</p> <ul style="list-style-type: none"> <li>• Cream to yoghurt</li> <li>• Red meat to white meat</li> <li>• Grill / steam instead of frying</li> <li>• Less fat in cake/pastry</li> <li>• Dry fry in casseroles/stews</li> </ul>	[2]

Question Number	Answer	Max Mark
4(f)	<p><b>The following are examples of recent newspaper headlines. Explain what effect publicity has on manufacturers of ready made meals.</b></p> <p>4x 1 marks            1 mark for each briefly explained point – maximum 2 marks            2 marks for detailed explained point – maximum 4 marks</p> <ul style="list-style-type: none"> <li>• Improved labelling – clearer.</li> <li>• Production of ‘healthier’ options</li> <li>• Reduction of fat and salt in traditional foods e.g. baked beans with no added salt and sugar.</li> <li>• Supermarkets responding to government initiatives – targeting areas such as bread, breakfast cereals and ready meals (Sainsbury’s)</li> <li>• Manufacturers are regularly reviewing sodium content of foods and reducing it where possible.</li> <li>• Traffic light system to be introduced on some foods in relation to the fat content. Consumers are therefore able to make informed choices quickly.</li> <li>• Actively marketing reduced fat / salt foods in a positive way.</li> </ul>	<b>[4]</b>
5(a)	<p><b>Food manufacturers carry out research so they can generate new ideas.</b></p> <p><b>State <u>one</u> research method a manufacturer may use when generating new ideas.</b></p> <p>Surveys / questionnaires / asking people            Looking at existing products            Looking in recipe books            Use of internet</p>	<b>[1]</b>
5(b)	<p><b>State <u>one</u> way the results of research could be recorded.</b></p> <p>Graph – pie chart / bar graph            Written report            Table of results            In a PowerPoint presentation</p>	<b>[1]</b>

Question Number	Answer	Max Mark										
5(c)	<p>Young children often refuse to eat fruit.</p> <p>A food manufacturer wants to develop a new fruit dessert which will appeal to children</p> <p>The design specification for the fruit dessert product is:</p> <ul style="list-style-type: none"> <li>• to contain fruits</li> <li>• to contain calcium</li> <li>• to contain a variety of textures</li> <li>• to be attractive to children</li> </ul> <p>On the diagram below draw and label a new fruit dessert product. In the boxes provided describe how your ideas meet each point.</p> <p>4 x 1 mark</p> <table border="1" data-bbox="325 734 1259 1729"> <thead> <tr> <th data-bbox="325 734 638 786">Specification point</th> <th data-bbox="638 734 1259 786"></th> </tr> </thead> <tbody> <tr> <td data-bbox="325 786 638 1003">To contain fruits</td> <td data-bbox="638 786 1259 1003">Diagram or notes clearly label / show two different fruits which are suitable for inclusion in a cold dessert. (do not credit fruits on top of the dessert if they would go brown during storage e.g. raw apple)</td> </tr> <tr> <td data-bbox="325 1003 638 1193">To contain calcium</td> <td data-bbox="638 1003 1259 1193">Clearly shows the ingredients or where the ingredients are that contain calcium e.g. Milk in custard Use of dairy products such as yoghurt, crème fraiche</td> </tr> <tr> <td data-bbox="325 1193 638 1467">To contain a variety of textures</td> <td data-bbox="638 1193 1259 1467">Must state the ingredients which have textures e.g. Creamy – cream, custard, yoghurt Smooth – cream, yoghurt, custard Chewy – sponge, named fruits Crisp - biscuits, hard fruits Soft - sponge, soft fruits</td> </tr> <tr> <td data-bbox="325 1467 638 1729">To be attractive to children</td> <td data-bbox="638 1467 1259 1729">Explanation of how it's been made attractive to children How it's been decorated on top e.g. use of ingredients to improve presentation Reference to foods which children like Use of layers– check carefully that the ingredients work as layers</td> </tr> </tbody> </table>	Specification point		To contain fruits	Diagram or notes clearly label / show two different fruits which are suitable for inclusion in a cold dessert. (do not credit fruits on top of the dessert if they would go brown during storage e.g. raw apple)	To contain calcium	Clearly shows the ingredients or where the ingredients are that contain calcium e.g. Milk in custard Use of dairy products such as yoghurt, crème fraiche	To contain a variety of textures	Must state the ingredients which have textures e.g. Creamy – cream, custard, yoghurt Smooth – cream, yoghurt, custard Chewy – sponge, named fruits Crisp - biscuits, hard fruits Soft - sponge, soft fruits	To be attractive to children	Explanation of how it's been made attractive to children How it's been decorated on top e.g. use of ingredients to improve presentation Reference to foods which children like Use of layers– check carefully that the ingredients work as layers	<b>[4]</b>
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To be attractive to children	Explanation of how it's been made attractive to children How it's been decorated on top e.g. use of ingredients to improve presentation Reference to foods which children like Use of layers– check carefully that the ingredients work as layers											

Question Number	Answer	Max Mark
5(d)*	<p><b>Additives are widely used in food products. Discuss the implications to the manufacturer and consumer of using additives in food products.</b></p> <p>Level 1 (0-2 marks) Basic discussion, showing limited understanding of the implications to the manufacturer and/or consumer. There will be little or no use of specialist terms. Answers may be ambiguous or disorganised. Errors of grammar, punctuation and spelling may be intrusive.</p> <p>Level 2 (3-4 marks) Adequate discussion, showing some understanding of the implications to the manufacturer and/or consumer. There will be some use of specialist terms, although these may not always be used appropriately. The information will be presented for the most part in a structured format. There may be occasional errors in spelling, grammar and punctuation</p> <p>Level 3 (5-6 marks) Thorough discussion, showing detailed understanding of the implications to the manufacturer <u>and</u> consumer. Specialist terms will be used appropriately and correctly. The information will be presented in a structured format. The candidate can demonstrate the accurate use of spelling, punctuation and grammar. Discussion might include:</p> <ul style="list-style-type: none"> <li>• Help to keep food safe for longer by protecting it against the growth of micro organisms.</li> <li>• Extending shelf life is useful to consumers as products keep longer and therefore don't have to be purchased so often. Can be purchased in larger quantities, which are often cheaper. Manufacturer can sell at a more competitive price.</li> <li>• Consumers can shop less often.</li> <li>• Food is available out of season therefore it increases the consumer's choice of foods.</li> <li>• Manufacturers can safely transport foods from other countries / greater distances.</li> <li>• Can improve the flavour of foods – e.g. use of vanilla.</li> <li>• Can improve the colour of foods – e.g. stops foods separating (synerisis) – sauces/low fat products/custards/pie fillings.</li> <li>• Can improve the nutritional value of the food e.g. fortification aiding in the processing and manufacture.</li> <li>• Some additives linked to hyperactivity in children – school difficulties / usual colourings</li> <li>• Allergic reactions – states type of reactions / ingredients not always clear.</li> <li>• Want to eat natural foods – linked to healthy diet.</li> <li>• Some additives do not serve any nutritional purpose.</li> </ul>	[6]
<b>Paper Total</b>		<b>[60]</b>

## Assessment Objectives Grid (includes QWC)

Question	AO1	AO2	AO3	Total
1(a)	2			2
1(b)(i)	1			1
1(b)(ii)	1			1
1(c)	1			1
1(d)	1			1
1(e)	2			2
1(f)	1		3	4
2(a)	1			1
2(b)(i)	1			1
2(b)(ii)	1			1
2(c)	2			2
2(d)	1			1
2(e)	2			2
2(f)	4			4
3(a)	1			1
3(b)(i)	1			1
3(b)(ii)	1			1
3(c)	1			1
3(d)	2			2
3(e)	2			2
3(f)	4			4
4(a)	1			1
4(b)	1			1
4(c)	2			2
4(d)	2			2
4(e)	2			2
4(f)	4			4
5(a)	1			1
5(b)	1			1
5(c)	4			4
5(d)*			6	6
<b>Totals</b>	<b>50</b>		<b>9</b>	<b>60</b>