

Candidate Name	Centre Number	Candidate Number



OXFORD CAMBRIDGE AND RSA EXAMINATIONS
General Certificate of Secondary Education

D&T: FOOD TECHNOLOGY
D&T: FOOD TECHNOLOGY (SHORT COURSE)
PAPER 1 (FOUNDATION TIER)

1954/1
1054/1

Wednesday **8 JUNE 2005** Afternoon 1 hour

Candidates answer on the question paper.
 No additional materials are required.

TIME 1 hour

INSTRUCTIONS TO CANDIDATES

Write your name, Centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided on the question paper.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets [] at the end of each question or part question.

The marks allocated and the spaces provided for your answers are a good indication of the length of answers required.

The total number of marks for this paper is **50**.

FOR EXAMINER'S USE	
Q1	
Q2	
Q3	
Q4	
Q5	
TOTAL	

This question paper consists of 11 printed pages and 5 blank pages.

- 1 A number of manufacturers make pre-packed sandwiches.

Fig. 1 shows one of the pre-packed sandwiches.



Fig. 1

- (a) State two ingredients that are high-risk.

1 _____ [1]

2 _____ [1]

(b) The manufacturer wants to use different types of bread for the sandwich.

State **two** types of bread that could be used.

1 _____ [1]

2 _____ [1]

(c) Give **three** personal hygiene rules that workers should follow when making sandwiches.

Rule 1 _____
_____ [1]

Rule 2 _____
_____ [1]

Rule 3 _____
_____ [1]

(d) State where sandwiches should be stored in a supermarket.

_____ [1]

(e) Give **two** reasons why people buy pre-packed sandwiches.

1 _____
_____ [1]

2 _____
_____ [1]

[Total: 10]

2 Temperature control is important during the storage and cooking of food.

Fig. 2 shows labels from three food products.

shopping

CHICKEN KORMA
a creamy chicken curry


microwave/oven

250g e

Display until
20 MAY

Use by
21 MAY

£2.59

ready to cook
keep refrigerated

PASTA TWISTS
INGREDIENTS: Durum Wheat Semolina.
Suitable for Vegetarians
PREPARATION GUIDELINES:
All appliances vary, the following are guidelines only.

To Cook on the Hob	Allow approximately 100g (3½oz) per person. Add the pasta to a large pan of boiling, slightly salted water, stir and return to the boil. Cook for 10 minutes, drain well and serve immediately in your favourite recipe.
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Not suitable for microwave cooking
Keep in a cool dry place
BEST BEFORE END: SEE SIDE OF PACK

shopping

reduced calorie mayonnaise

500 ml e

RECYCLABLE GLASS
Once opened keep refrigerated and consume within 4 weeks and by date shown
Best before end: see neck of jar

Fig. 2

- (a) Using the information on the labels complete the chart to show how each product should be stored.

Name of product	How should it be stored
Chicken Korma	
Mayonnaise	
Pasta	

[3]

- (b) State the correct temperature for a refrigerator.

_____ [1]

- (c) Give **two** reasons why the temperature of chill cabinets is regularly checked in shops.

1 _____

_____ [1]

2 _____

_____ [1]

Fig. 3 shows the cooking instructions for a Chicken Korma.

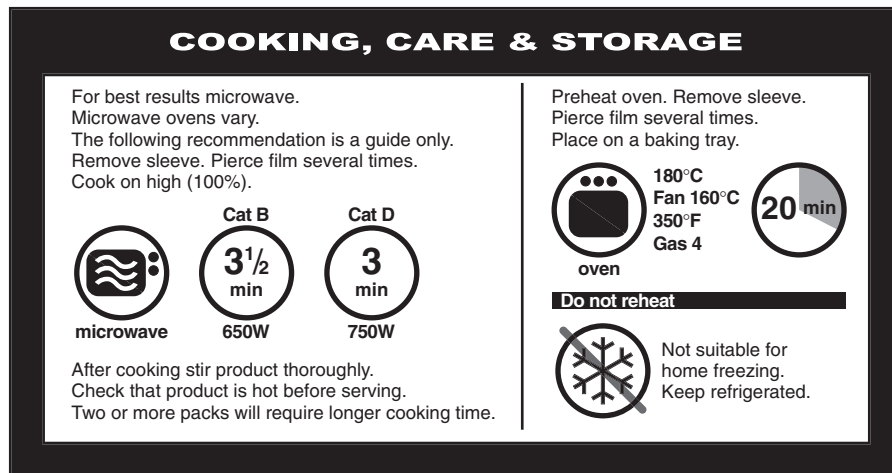


Fig. 3

(d) State how the product should be cooked for best results.

_____ [1]

(e) Give **two** reasons why cooking instructions should be clear and easy to understand.

Reason 1 _____ [1]

Reason 2 _____ [1]

(f) Name the piece of equipment used to check the internal temperature of food products.

_____ [1]

[Total: 10]

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- 3 A food manufacturer wants to develop a new salad product.
Fig. 4 shows the design specification for a new salad product.

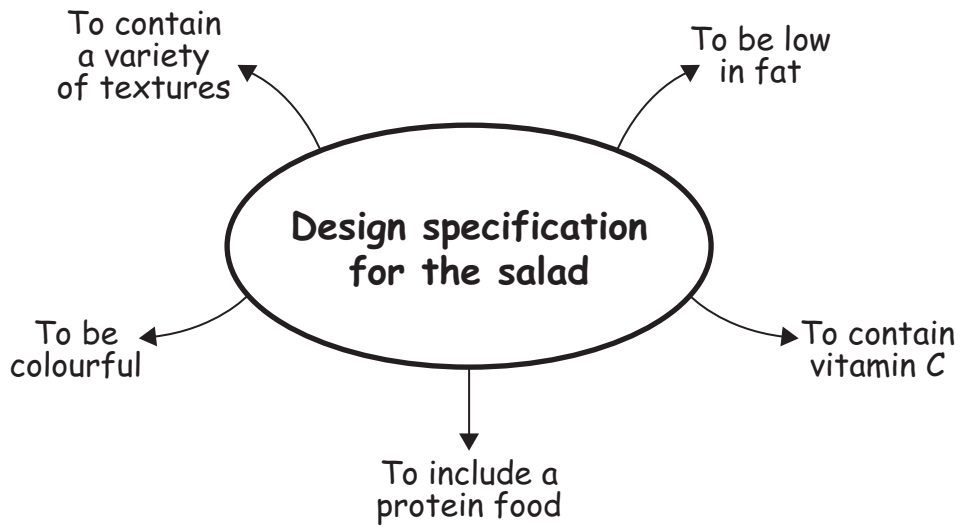


Fig. 4

- (a) In the space below **sketch** and **label** a new salad that would meet this design specification.

[3]

(b) Complete the table below to show how your design meets the design specification.

Design specification	How the design meets the specification point
To contain a variety of textures	
To be colourful	
To include a protein food	
To contain vitamin C	
To be low in fat	

[5]

(c) State **two** ways the new salad product could be promoted.

1 _____ [1]

2 _____ [1]

[Total: 10]

4 Computer aided design (CAD) is used in the development of food products.

(a) Complete the table below to show:

- **three** different examples of CAD; and
- **two** different examples of how they are used in industry.

Example	How it will be used in industry
Digital camera	Provides images for packaging.
	To create a mood board.

[5]

(b) A food manufacturer wants to produce a batch of 50 fruit pies.
State **three** ways the manufacturer can ensure that all of the pies are identical.

1 _____ [1]

2 _____ [1]

3 _____ [1]

(c) Environmental issues are a concern for many consumers.

Suggest **two** ways in which consumers can reduce the amount of waste from packaging.

1 _____ [1]

2 _____ [1]

[Total: 10]

5 Fig. 5 shows the label for a ready prepared chicken product.



INGREDIENTS: Chicken Breast (48%), Tomato (33%), Onion, Tomato Purée, Vegetable Oil, Sugar, Modified Maize Starch, Basil Oil, Salt, Basil (0.2%), Garlic Purée, Paprika, Black Pepper, ginger Purée, Balsamic Vinegar.

WARNING: This product may contain traces of nuts, as it has been made in a factory that uses nut ingredients. Although every care has been taken to remove bones, some may remain.

PREPARATION GUIDELINES:

All appliances vary, the following are guidelines only. Remove outer packaging. Pierce film lid several times.

To Oven Heat	Place on a baking tray and heat in the centre of a pre-heated oven 190°C/375°F/Gas Mark 5 for 20–25 minutes. Stir before serving.		
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To Microwave: Pierce film lid several times.

Wattage	650W or Category B	750W or Category D	850W or Category E
Heat on Full Power	4½ minutes. Stir before serving.	4 minutes. Stir before serving.	4 minutes. Stir before serving.

Suitable for Home Freezing: Freeze on day of purchase.

For freezing guidelines refer to freezer manufacturer's handbook.

To Oven Heat from Frozen	Place on a baking tray and heat in the centre of a pre-heated oven 190°C/375°F/Gas Mark 5 for 30–35 minutes. Stir before serving.		
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To Microwave from Frozen: Pierce film lid several times.

Wattage	650W or Category B	750W or Category D	850W or Category E
Heat on Full Power	10 minutes. Stir before serving.	9 minutes. Stir before serving.	8½ minutes. Stir before serving.

Adjust times according to your particular oven. (For fan assisted ovens heating times should be reduced. For best results refer to manufacturer's handbook). Check food is piping hot throughout before serving.



Guideline daily amounts		
Each day	Men	Women
Calories	2500	2000
Fat	95g	70g
Salt	7g	5g

These figures are for average adults of normal weight. Your own requirements will vary with age, size and activity level.

NUTRITION INFORMATION

A serving (225g) contains 221 Calories and 5.6 grams of Fat.

Typical Composition	a 225g (8oz) serving provides	a 225g (8oz) serving provides
Energy	934kJ/221kcal	415kJ/98kcal
Protein	32.9g	14.6g
Energy of which sugars	9.8g	4.4g
Fat	8.7g	3.9g
of which saturates	5.6g	2.5g
Fibre	0.8g	0.4g
Sodium	2.0g	0.9g
	0.4g	0.2g

This pack contains 2 servings.

A serving (225g) contains the equivalent of approx. 0.9g of Salt

Fig. 5

(a) Give **two** nutritional reasons why consumers may choose to purchase this product.

1 _____
_____ [1]

2 _____
_____ [1]

(b) Nutritional information is included on the packaging shown in Fig. 5.
Give **two** benefits to the consumer of having this information.

1 _____
_____ [1]

2 _____
_____ [1]

(c) Explain **one** function of modified starch in the sauce.

_____ [2]

(d) Give **two** reasons why evaluation takes place throughout the development of a food product.

1 _____
_____ [2]

2 _____
_____ [2]

[Total: 10]

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