

**OXFORD CAMBRIDGE AND RSA EXAMINATIONS**  
**General Certificate of Secondary Education**

**D&T: FOOD TECHNOLOGY**



**1954/1**

**D&T: FOOD TECHNOLOGY (SHORT COURSE)**

**1054/1**

**PAPER 1 (FOUNDATION TIER)**

Tuesday **6 JUNE 2006** Afternoon 1 hour

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

Candidate  
Name

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Centre  
Number

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Candidate  
Number

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**TIME** 1 hour

**INSTRUCTIONS TO CANDIDATES**

- Write your name, Centre number and candidate number in the boxes above.
- Answer **all** questions.
- Write your answers in the spaces provided on the question paper.
- Do not write in the bar code. Do not write in the grey area between the pages.
- **DO NOT WRITE IN THE AREA OUTSIDE THE BOX BORDERING EACH PAGE. ANY WRITING IN THIS AREA WILL NOT BE MARKED.**

**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**.

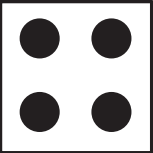




FOR EXAMINER'S USE	
<b>Q1</b>	
<b>Q2</b>	
<b>Q3</b>	
<b>Q4</b>	
<b>Q5</b>	
<b>TOTAL</b>	

**This question paper consists of 12 printed pages.**

1 Food manufacturers put symbols on food packaging.

(a) Complete the chart to give the meaning of each symbol.

The first one has been done for you.

Symbol	What it means
	<p style="text-align: center;"><b>Cooking Instructions</b></p>
	
	
	
	

[4]

(b) By law the ingredients in a food product are required on packaging.  
State **three** other pieces of information that must by law be on packaging.

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

(c) The label in Fig. 1 shows the ingredients in a breakfast cereal.

INGREDIENTS Whole Wheat, Malted Barley Extract, Sugar, Salt, Niacin, Iron, Thiamin (B1), Riboflavin B2, Folic Acid
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**Fig. 1**

State which ingredient is the largest amount.

.....[1]

(d) The packaging of food products is often designed to be attractive.

State **two** ways packaging can be made attractive to the consumer.

1 .....[1]

2 .....[1]

[Total: 10 marks]

2 Fig. 2 shows a trifle dessert produced for a supermarket.

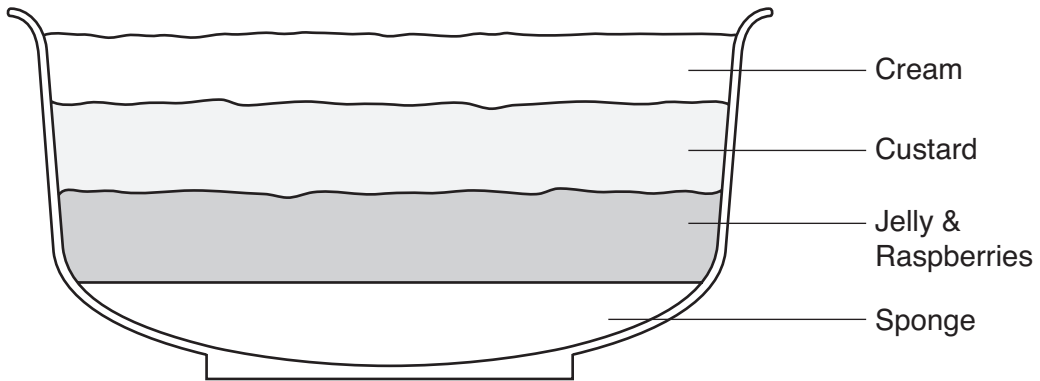


Fig. 2

(a) State where the trifle dessert should be stored in the supermarket.

.....[1]

(b) State the correct temperature that the trifle dessert should be stored in the supermarket.

..... °C. [1]

(c) The ingredients in the custard are:

milk sugar cornflour vanilla essence colouring
--

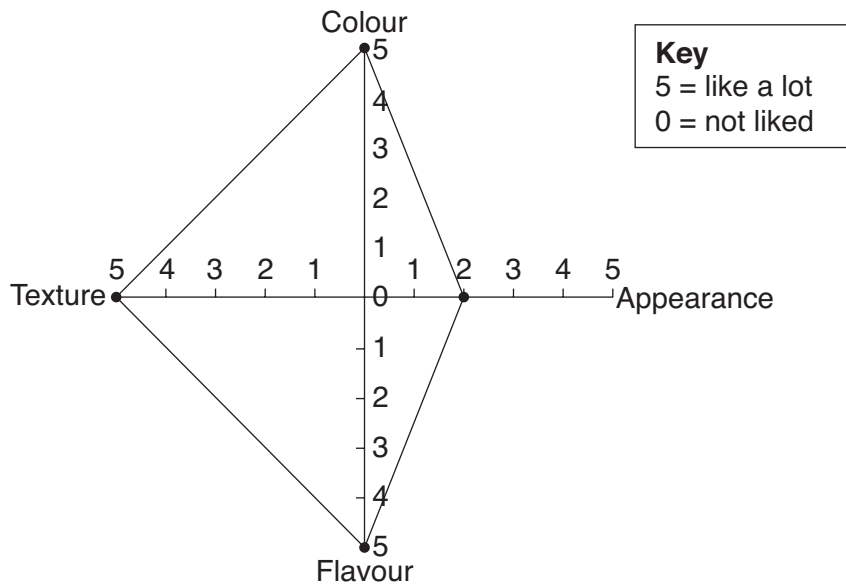
(i) Name **one** ingredient in the custard which is classed as a high risk.

.....[1]

(ii) State **one** ingredient that will thicken the custard.

.....[1]

(d) The star diagram in Fig. 3 shows the results of a product tasting panel.



**Fig. 3**

(i) State the area that needs improving.

.....[1]

(ii) Suggest **two** ways this could be done.

1.....[1]

2.....[1]

(e) Manufacturers often use pre-manufactured components.

State **three** benefits to the manufacturer of buying ready made custard.

1.....[1]

2.....[1]

3.....[1]

[Total: 10 marks]

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

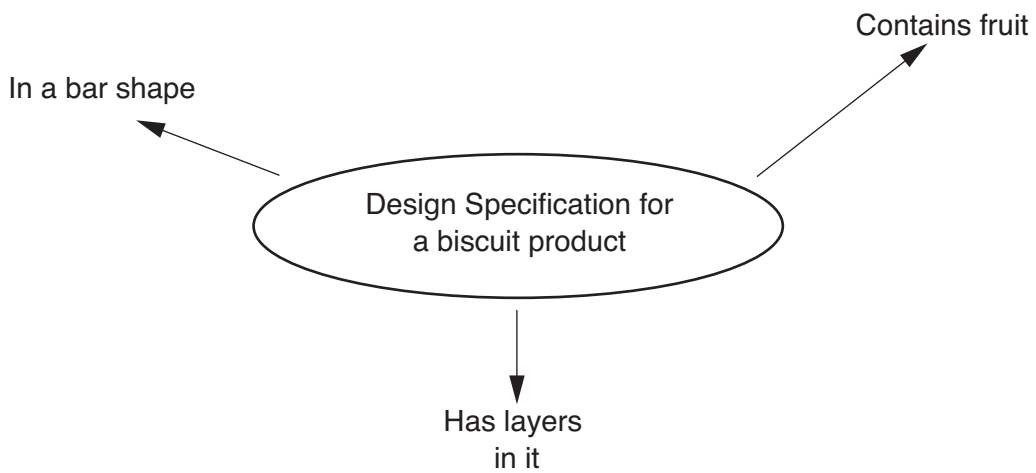
(a) Give **two** methods of research a manufacturer may use.

1 .....  
.....[1]

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

(b) The manufacturer has decided to develop a new biscuit product.

Fig. 4 shows the design specification.



**Fig. 4**

In the space below sketch and label a biscuit product which would meet this design specification.

**Do not include the packaging of your product.**

(c) After product development the manufacturer has a product specification.

The chart below shows two points from the product specification.

Complete the chart to **explain** how the manufacturer has developed the biscuit to meet these points.

Specification Point	How the biscuit has been developed
Contains a variety of textures.	
Has several layers.	

[4]

(d) The biscuit will need to be packaged.

State **one** packaging material which would be suitable for the biscuit product.

.....[1]

[Total: 10 marks]

[Turn over

4 Computers play an important role in the food industry.

(a) Explain one benefit of using computer aided design (CAD) in the development of a pizza product.

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

(b) Computer aided manufacture (CAM) is used to control different processes in the manufacture of pizza products.

Fig. 5 shows a pizza production line.



Fig.5

Give two reasons why the manufacturer uses CAM in the sauce depositing stage of the pizza production.

Reason 1 .....  
.....  
.....[1]

Reason 2 .....  
.....  
.....[1]



(c) Computers can be used to control temperature.

State **two** stages in the production of the pizza when temperature control is important.

1 .....[1]

2 .....[1]

(d) Quality control is important when food products are being manufactured.

Give **two** quality control checks, other than temperature, which may be carried out at the end of the pizza production.

1 .....[1]

2 .....[1]

(e) The amount of packaging materials used by food manufacturers is an important issue.

Explain why food manufacturers are recommended to reduce the amount of packaging used.

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

[Total: 10 marks]

5 The information below is for a Cottage Pie produced for a supermarket.

**A recipe has been removed due to third party copyright restrictions.**

Details:

A recipe for cottage pie. Showing a picture of the finished meal, a list of ingredients needed to make it and a method to cook the dish.

- (a) State the recommended cooking time for the cottage pie.  
..... minutes. [1]
- (b) State the fibre (NSP) content per serving of the cottage pie.  
..... g. [1]
- (c) Give one function of fibre (NSP) in the diet.  
.....  
.....[1]

(d) State **two** ways the manufacturer could increase the fibre (NSP) content of the product.

1 .....[1]

2 .....[1]

(e) The manufacturer has decided to replace the minced beef with textured vegetable protein (TVP).

(i) Give **two** advantages of this change.

1 .....  
.....[1]

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

(ii) Give **one** disadvantage of this change.

1 .....  
.....[1]

(f) Freezing and chilling are two ways of extending the shelf life of a food product.

Give **two** advantages to the retailer of selling the cottage pie as a **cook frozen** product.

1 .....  
.....[1]

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

[Total: 10 marks]

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