

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

**D&T: FOOD TECHNOLOGY**



**1954/2**

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

**1054/2**

**PAPER 2 (HIGHER TIER)**

Tuesday **6 JUNE 2006** Afternoon 1 hour 15 minutes

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

Candidate  
Name

Centre  
Number

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Candidate  
Number

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**TIME** 1 hour 15 minutes

**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 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. 1 shows a pizza production line.



Fig. 1

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]

2 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.

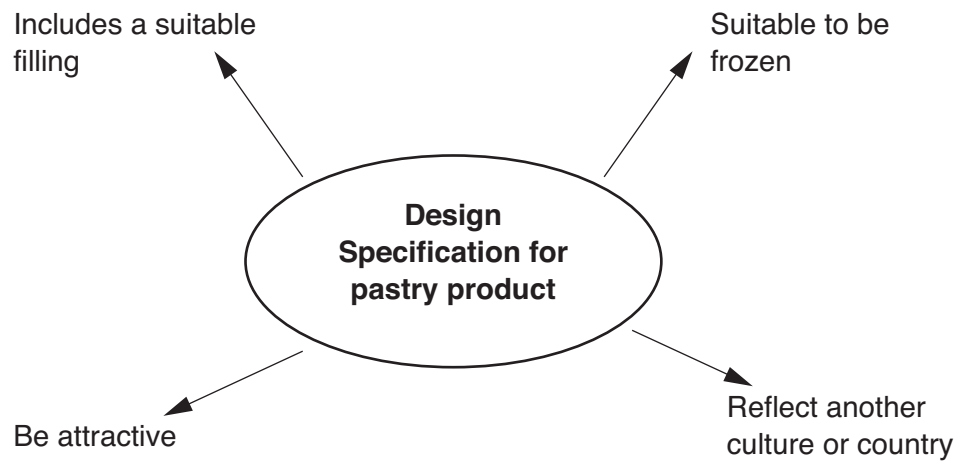
1 .....  
.....[1]

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

[Total: 10 marks]

3 A manufacturer wants to develop a new pastry product.

The design specification is shown below.



(a) Use **sketches** and **notes** to design a product which will meet the design specification.

**Do not draw the packaging for your product.**

(b) A food technology team will trial and test a number of ideas before choosing a final design proposal for product development.

Describe **two** stages that take place during product development.

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

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

[Total: 10 marks]

4 There has been an increase in ready prepared cook chill food products for sale in supermarkets.

(a) Give **two** reasons why consumers may buy ready prepared cook chill food products.

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

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

(b) The ingredients used in a test kitchen for a spicy burger product are listed below.

- 250 g minced lamb
- 25 g breadcrumbs
- 10 g coriander – fresh
- 2 cloves garlic
- 75 g finely chopped onion
- 3 g ground cumin
- 3 g paprika
- 10 ml lemon juice
- 5 g mild curry powder
- 15 g tomato puree
- 1 small egg
- salt and pepper

The star profile in Fig. 2 shows the results from the tasting and testing panel.

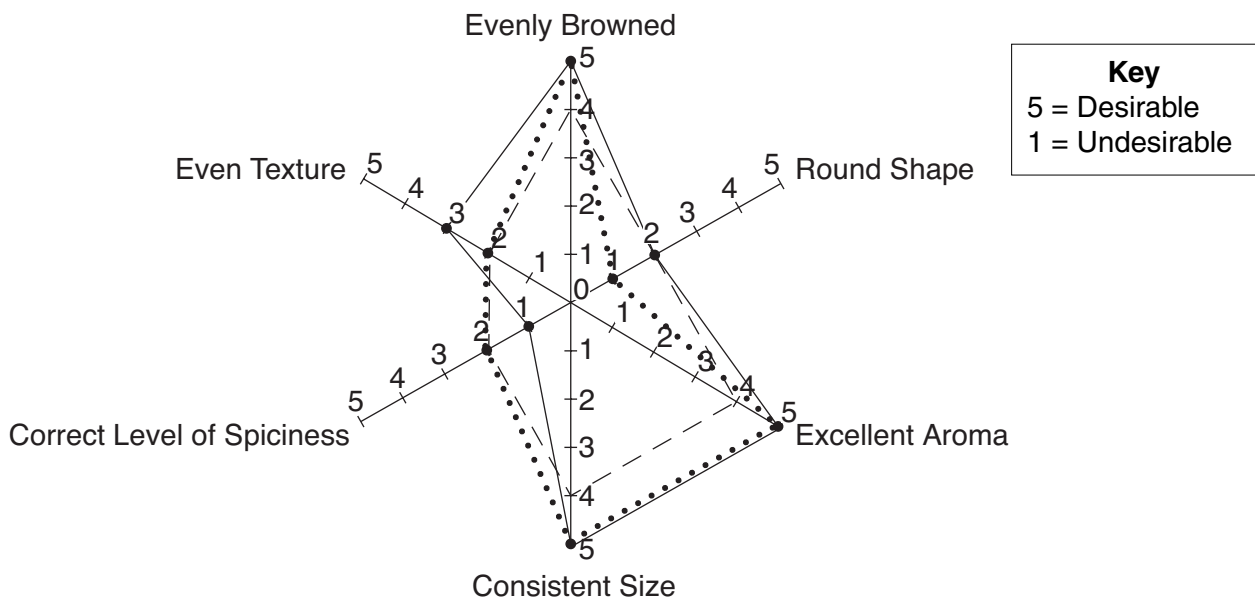


Fig. 2



Consider the results shown in the star profile, Fig. 2.

Discuss the implications to the product development team of these results.

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

- (c) When calculating the final cost of a food product, factors other than cost of the ingredients need to be considered.

Explain **two** other factors a manufacturer would consider.

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

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

[Total: 10 marks]



(b) Explain the dangers of having a diet high in salt.

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

(c) Discuss the factors, other than nutritional needs, that affect an individual's choice of food.

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.....[4]

[Total: 10 marks]

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