

OXFORD CAMBRIDGE AND RSA EXAMINATIONS
General Certificate of Secondary Education

D&T: FOOD TECHNOLOGY
PAPER 3 (FOUNDATION TIER)



1954/3

Friday

23 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** the 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 available 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**.
- Question 5, Product Analysis, is based on the theme **vegetarian products**.

FOR EXAMINER'S USE	
Q1	
Q2	
Q3	
Q4	
Q5	
TOTAL	

This question paper consists of 13 printed pages and 3 blank pages.

- 1 Food handlers must follow safety and hygiene rules.
Fig. 1 shows an example of protective clothing worn by food handlers.



Fig. 1

- (a) State three items of protective clothing a food handler could wear.

1 _____ [1]

2 _____ [1]

3 _____ [1]

- (b) State three hygiene rules, other than wearing protective clothing, food handlers must follow.

An example has been done for you.

Do not handle food if you have a stomach upset.
1 _____ [1]
2 _____ [1]
3 _____ [1]

- (c) State two rules for the safe use of knives.

1 _____ [1]

2 _____ [1]

(d) Fig. 2 shows a food processor.



Fig. 2

State two uses of the food processor shown in Fig. 2.

1 _____ [1]

2 _____ [1]

[Total: 10]

2 Pasta is a popular food that can be served in a variety of ways.

OCR Pasta & Chicken Caesar Salad e190g	Free range egg, pasta and spinach with Caesar style mayonnaise, chargrilled chicken breast and Parmigiano Reggiano <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;"></td> <td style="text-align: center;">DISPLAY UNTIL</td> <td style="text-align: right;">USE BY</td> </tr> <tr> <td style="text-align: center;">CONTAINS FREE RANGE EGGS</td> <td style="text-align: center;">07 NOV</td> <td style="text-align: right;">08 NOV</td> </tr> </table> <p style="text-align: right; margin-top: 5px;">Keep refrigerated below 5°C</p>		DISPLAY UNTIL	USE BY	CONTAINS FREE RANGE EGGS	07 NOV	08 NOV
	DISPLAY UNTIL	USE BY					
CONTAINS FREE RANGE EGGS	07 NOV	08 NOV					

Allergens
Contains egg, fish, gluten,
milk, mustard and wheat

Storage

KEEP REFRIGERATED Below 5°C	Once opened consume within 2 days
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Nutrition
Typical values per 100g
Energy 926kJ, 222kcal;
Protein 8.2g;
Carbohydrate 14.9g of which sugars 0.2g;
Fat 14.4g of which saturates 1.9g;
Fibre 1.1g;
Sodium 0.30g
Per 100g 222 calories
14.4g fat 0.7g salt

Fig. 3

(a) Using the information on the label in Fig. 3:

(i) State how much carbohydrate per 100g is in the pasta salad.

_____ g

[1]

(ii) State the 'use by date'.

_____ [1]

(b) The design specification for a pasta salad is shown below.

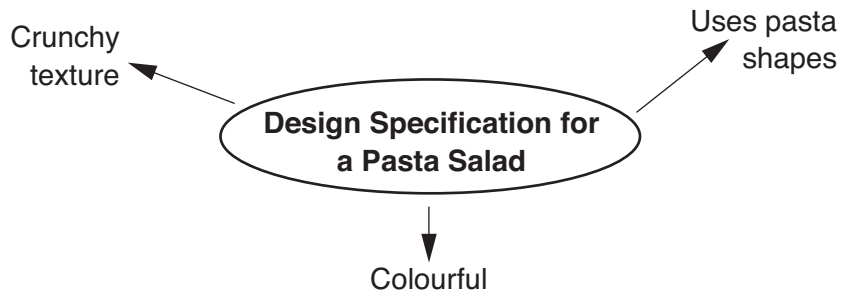


Fig. 4 shows the outline of a container for a pasta salad.

In the outline draw and label a pasta salad that would meet the design specification.

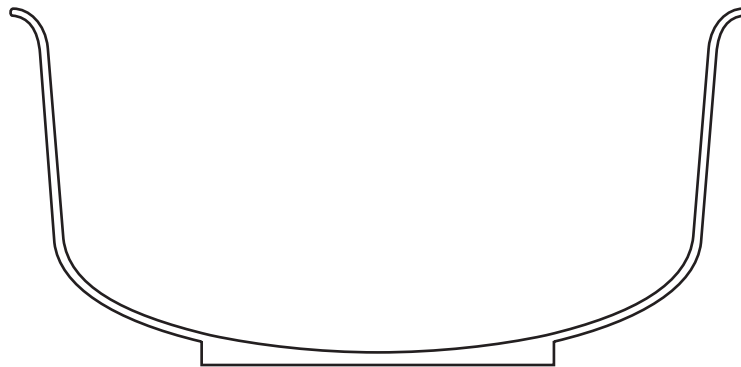


Fig. 4

[3]

(c) The pasta salad will be sold in a supermarket.

State **one** suitable material the container could be made from.

_____ [1]

(d) State **two** other products that could be made using pasta.

1 _____ [1]

2 _____ [1]

(e) While pasta products are being developed, trialling and testing takes place.

State **two** reasons why trialling and testing is done.

1 _____ [1]

2 _____ [1]

[Total: 10]

7
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Question 3 begins on page 8.

[Turn over

- 3 A manufacturer wants to develop a new range of cake products.

Fig. 5 shows a plain sponge sandwich cake.



Fig. 5

An all-in-one mixture will be used to make the sandwich cake.

Cake ingredients
100g soft margarine
100g caster sugar
100g self-raising flour
2 eggs

Filling
2 tablespoons jam

- (a) Suggest two flavourings that could be added to the cake mixture.

1 _____ [1]

2 _____ [1]

- (b) Suggest one ingredient that could be added to the cake mixture to change the texture.

_____ [1]

- (c) Give one function of the sugar in the cake.

_____ [1]

(d) When the cake is cooked the colour is too pale. The manufacturer decides to improve the colour of the cake.

Suggest **one** way to make the cake darker in colour.

_____ [1]

(e) Suggest **three** ways the cake could be decorated.

1 _____ [1]

2 _____ [1]

3 _____ [1]

(f) The manufacturer wants the packaging of the cake to be environmentally friendly.

State **two** ways this could be done.

1 _____ [1]

2 _____ [1]

[Total: 10]

- 4 Most food products can be made by batch production.

Fig. 6 shows an example of a batch production.



Fig. 6

- (a) State two benefits to the manufacturer of batch production.
- 1 _____ [1]
- 2 _____ [1]
- (b) Oven chips are a food product which can be manufactured using continuous flow.
- (i) State one advantage of continuous flow to the manufacturer.
- _____ [1]
- (ii) State one disadvantage of continuous flow to the manufacturer.
- _____ [1]
- (c) Sensors are used to control the quality and safety of food products.
- State two uses of sensors in the production of food products.
- 1 _____ [1]
- 2 _____ [1]

(d) Explain how CAD has improved the quality of packaging.

[2]

(e) State **two** ways a new product could be promoted.

1 _____ [1]

2 _____ [1]

[Total: 10]

5 The list below shows the ingredients for a cheese, bacon and onion pastry.

Pastry

- wheat flour
- vegetable margarine
- lard
- water
- salt

Filling

- onion
- cheese
- bacon

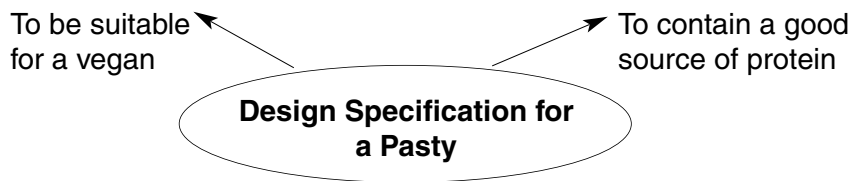
Sauce

- milk
- wheat flour
- vegetable margarine
- pepper
- salt

(a) Name **one** ingredient in the pastry that would make it **unsuitable** for a lacto-vegetarian.

_____ [1]

(b) The manufacturer wants to change the filling of the pastry to meet the following specification:



Suggest **three** suitable ingredients for a pastry filling which would meet the specification.

1 _____ [1]

2 _____ [1]

3 _____ [1]

(c) State **two** ways packaging would indicate whether the contents are suitable for vegetarians.

1 _____ [1]

2 _____ [1]

(d) Explain why people become vegetarian.

[4]

[Total: 10]

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