

**GENERAL CERTIFICATE OF SECONDARY EDUCATION**  
**DESIGN AND TECHNOLOGY**  
**FOOD TECHNOLOGY**  
**FOOD TECHNOLOGY (Short Course)**  
 Paper 1 (Foundation Tier)  
**THURSDAY 22 MAY 2008**

**1954/01**  
**1054/01**

Morning  
 Time: 1 hour

Candidates answer on the question paper  
**Additional materials:** No additional materials are required



Candidate Forename

Candidate Surname

Centre Number

Candidate Number

**INSTRUCTIONS TO CANDIDATES**

- Write your name in capital letters, your Centre Number and Candidate Number in the boxes above.
- Use blue or black ink. Pencil may be used for graphs and diagrams only.
- Read each question carefully and make sure that you know what you have to do before starting your answer.
- Answer **all** the questions.
- Do **not** write in the bar codes.
- 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.
- 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	
1	
2	
3	
4	
5	
<b>TOTAL</b>	

This document consists of **12** printed pages.

1 Storing food correctly is important.

(a) Fig. 1 shows labels for two products.

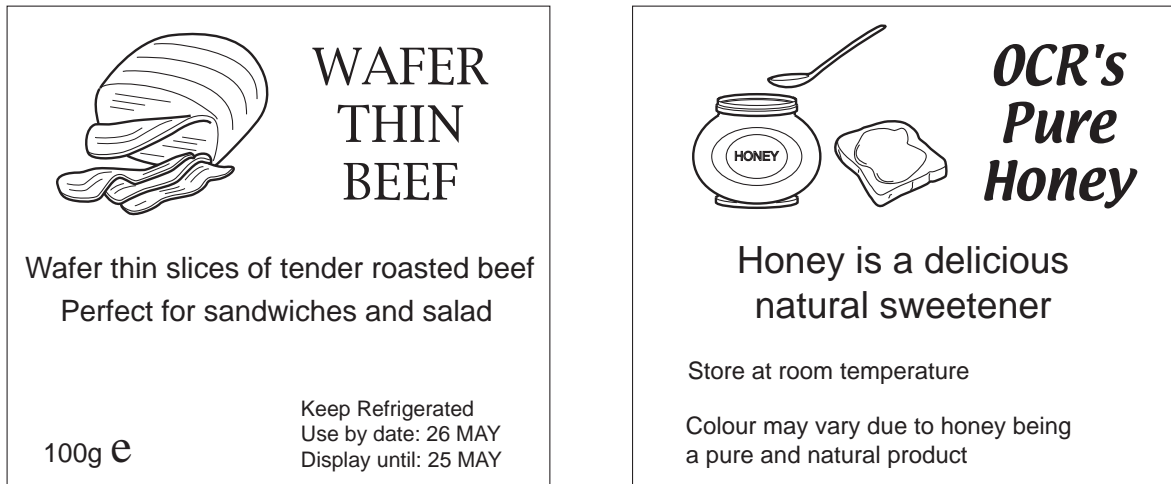


Fig. 1

(i) State where the wafer thin beef should be stored.  
.....[1]

(ii) State where the honey should be stored.  
.....[1]

(b) By law storage instructions are required on food packaging.

State **three** other pieces of information which are required by law.

1.....[1]

2.....[1]

3.....[1]

(c) Fig. 2 shows a bar code from a food product.



Fig. 2

Give **one** reason why a bar code is used on food packaging.

.....[1]

- (d) Processing food provides a wide range of food products.  
Complete the chart to give **one** example of a different food product for each method of food processing.  
The first one has been done for you.

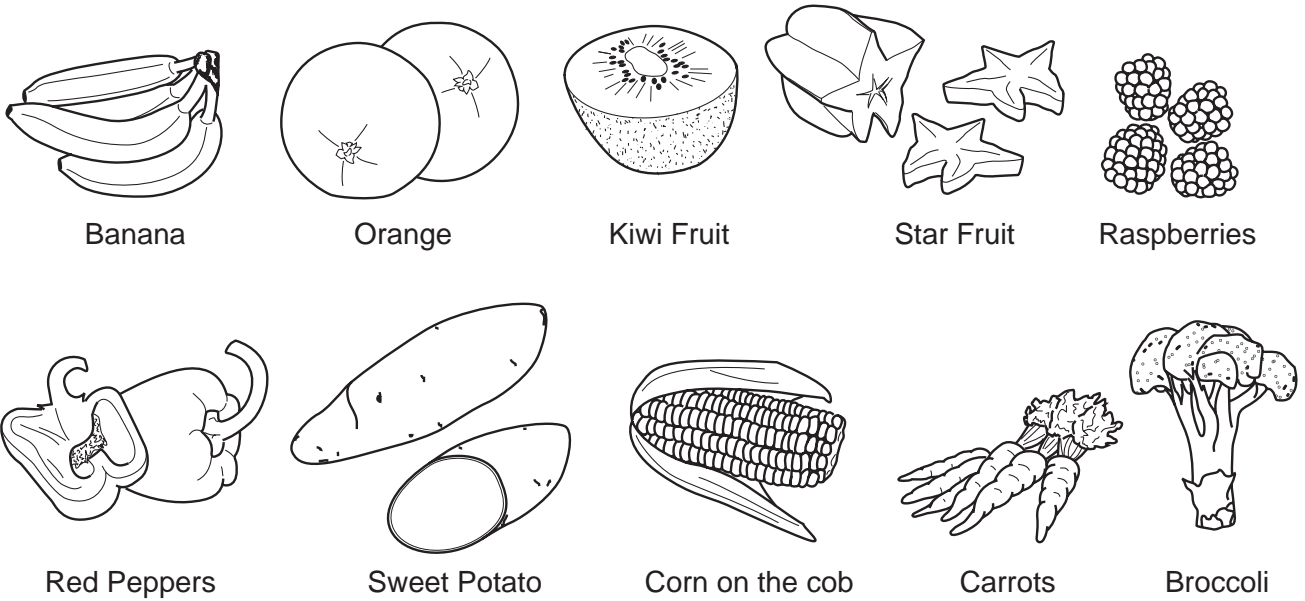
Method of Processing	Example of Food
Drying	Noodles
Pickling	
Canning	
Freezing	
Cook/Chill	

[4]

[Total: 10]

2 Food manufacturers are using more fruit and vegetables in their products.

Fig. 3 shows different fruits and vegetables.



**Fig. 3**

(a) Name **one** fruit shown above which is a good source of Vitamin C.

.....[1]

(b) Name **one** vegetable shown above which is a good source of Vitamin C.

.....[1]

(c) Vitamin C is an important nutrient in the diet.

Tick [✓] **two** ways Vitamin C is used in the body.

<b>Ways in which Vitamin C is used in the body</b>	Tick [✓]
For warmth and energy	
Protects against infection	
For growth	
Helps to absorb iron	

You must only tick [✓] **two** boxes.

[2]

(d) Fig. 4 is a star diagram showing the results of a product tasting panel for a chicken fajita wrap and a list of ingredients.

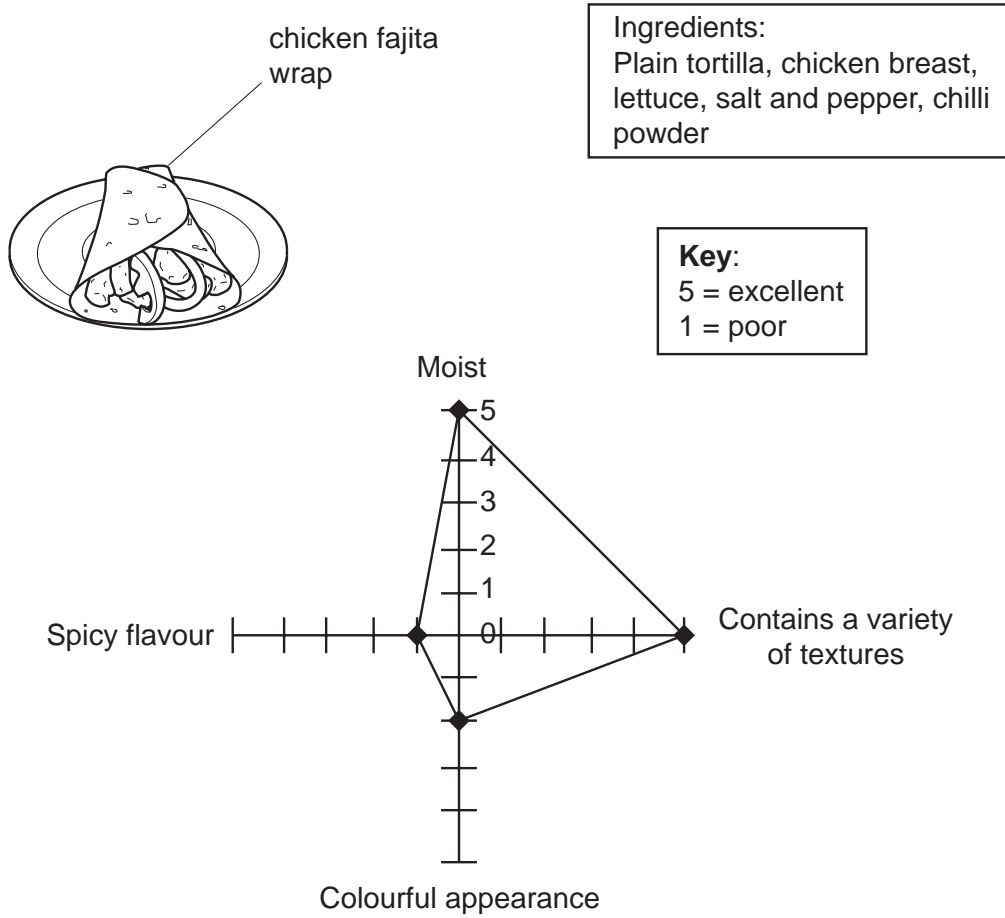


Fig. 4

Using the star diagram complete the chart below to identify.

- (i) **two** areas which need improving.
- (ii) **two** different ways each area could be improved.

Areas for improvement	How each area could be improved
<b>Area 1</b>	1
.....	2
<b>Area 2</b>	1
.....	2

[6]

[Total: 10]

[Turn over

3 A food manufacturer wants to develop a range of pasta products.

(a) Market research is important when developing a new product.

(i) State **two** methods of carrying out market research.

1 .....[1]

2 .....[1]

(ii) State **two** ways in which the results of the market research could be recorded.

1 .....[1]

2 .....[1]

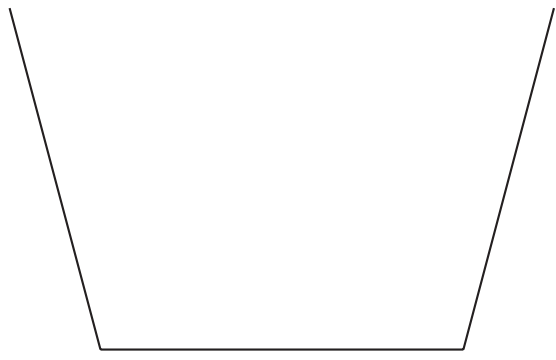
(b) The design specification for a new pasta product is:

- to be colourful
- to be high in fibre
- to have a variety of textures
- to include a protein food

In the outline below draw a new pasta product to meet the design specification.  
State how each specification point has been met. Write your answers in the boxes.

Colourful
.....
.....
.....

High in fibre
.....
.....
.....



outline of container for a pasta product

DO NOT DRAW THE PACKAGING

Variety of textures
.....
.....
.....

Contains protein
.....
.....
.....

(c) Give **two** reasons why it is important for the pasta product to meet the specification.

Reason 1 .....

.....[1]

Reason 2 .....

.....[1]

[Total: 10]

4 Control checks are important in the manufacture of food products. Fig. 5 below shows the recipe for making bread in a test kitchen.

Ingredients		Method
200g	strong plain flour	1. Put flour, salt and easy blend yeast in the mixing bowl. 2. Mix water and oil together. 3. Add the liquid to the dry ingredients and mix. 4. Knead the dough on a floured surface for 10 minutes. 5. Divide the dough into 6 pieces and shape. 6. Place on a prepared baking tray. 7. Leave to rise in a warm place for 15 minutes. 8. Bake Gas mark 7, 220°C for 10 minutes.
	pinch of salt	
6g	easy blend yeast	
125ml	warm water	
2 tbsp	olive oil	

Fig. 5

(a) State **four** control checks needed when preparing and cooking the bread.

- 1.....  
.....[1]
- 2.....  
.....[1]
- 3.....  
.....[1]
- 4.....  
.....[1]



(b) Computer aided design (CAD) is often used when designing packaging. Complete the chart to show **two** examples of how CAD could be used. One example has been done for you.

CAD	How used
digital camera	To photograph the food

[4]

(c) Give **two** ways manufacturers consider environmental issues when designing and making packaging.

1.....

.....[1]

2.....

.....[1]

[Total: 10]

5 Fig. 6 shows information about four food products originating from different countries.

	<b>Chicken Korma with Rice</b>		<b>Spaghetti Bolognese</b>		<b>Chicken Chow Mein</b>		<b>Chilli Con Carne</b>	
<b>Cost per pack</b>	£3.79		£2.59		£2.39		£1.49	
<b>Weight per pack</b>	500g		400g		450g		400g	
<b>Product description</b>	Marinated chicken breast pieces in a mild coconut and cream sauce served with pilau rice.		Soft pasta complemented by a deliciously rich sauce of Aberdeen Angus minced beef, smoked bacon, red wine and topped with cheese shavings.		Egg noodles with marinated chicken breast pieces, bean sprouts, pak choi, carrots and bamboo shoots in oyster sauce.		Minced beef in a spicy sauce with red kidney beans, peppers and coriander, served with long grain rice	
<b>Nutrition</b>	<b>Per pack</b>	<b>Per 100g</b>	<b>Per pack</b>	<b>Per 100g</b>	<b>Per pack</b>	<b>Per 100g</b>	<b>Per pack</b>	<b>Per 100g</b>
<b>Energy</b>	3292 kJ	658 kJ	1868 kJ	467 kJ	1701 kJ	377 kJ	1896 kJ	474 kJ
<b>Protein</b>	34.0 g	6.8 g	35.6 g	8.9 g	32.4 g	7.2 g	24.0 g	6.0 g
<b>Carbohydrate</b>	71.5 g	14.3 g	50.0 g	12.5 g	45.9 g	10.2 g	75.2 g	18.8 g
<b>of which starch</b>	67.5 g	13.5 g	46.4 g	11.6 g	38.7 g	8.6 g	69.6 g	17.4 g
<b>Fat</b>	40.5 g	8.1 g	11.2 g	2.8 g	10.0 g	2.2 g	6.0 g	1.5 g
<b>of which saturates</b>	12.0 g	2.4 g	4.8 g	1.2 g	1.4 g	0.3 g	2.8 g	0.7 g
<b>Fibre</b>	15.5 g	3.1 g	6.8 g	1.7 g	8.1 g	1.8 g	7.2 g	1.8 g
<b>Salt</b>	2.5 g	0.5 g	4.0 g	1.0 g	2.3 g	0.5 g	1.0 g	0.3 g

**Fig. 6**

- (a) Complete the chart below by choosing **two** food products from Fig. 6 and naming the countries from which they originate.

<b>Name of product</b>	<b>Name of country</b>

[2]

(b) Give **two** reasons why there has been an increase in products with a cultural influence.

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

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

(c) The Chicken Korma with Rice is the most expensive product.  
Give **two** ways the manufacturer could reduce the cost of the product.

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

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

(d) Meat is the main provider of protein in all the dishes in Fig. 6.  
State **two** functions of protein in the diet.

1.....[1]

2.....[1]

(e) The manufacturer wants to develop the products so they are suitable for ovo-lacto vegetarians.  
Give **two** examples of foods which could be used to replace the meat.

Example 1.....[1]

Example 2.....[1]

[Total: 10]

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