

# **1**954/03

## GENERAL CERTIFICATE OF SECONDARY EDUCATION DESIGN AND TECHNOLOGY FOOD TECHNOLOGY

Paper 3 (Foundation Tier)

**THURSDAY 19 JUNE 2008** 

Afternoon Time: 1 hour

Candidates answer on the question paper

Additional materials: No additional materials are required



i
i

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**.
- Question 5, Product Analysis, is based on the theme Chilled Dessert Products.

FOR EXAMINER'S USE	
1	
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TOTAL	

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1 Fig. 1 shows a kitchen with many hazards.



Fig. 1

(a) State four hazards shown in Fig. 1.

	1	[1]
	2	[1]
	3	[1]
	4	[1]
(b)	State <b>two</b> hygiene rules when tasting food during preparation and cooking.	
	Rule 1	
		[1]
	Rule 2	
		[1]

(c)	(i)	When preparing food, cuts should be covered with waterproof plasters.	
		State the colour of the plasters used in the food industry.	
			[1]
	(ii)	Give <b>one</b> reason why coloured plasters are used.	
			[1]
(d)	Stat	te <b>two</b> hygienic ways to prevent flies causing contamination in a kitchen.	
	1		[1]
	2		[1]
			[Total: 10]

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**2** Cereal bars have become popular. Fig. 2 shows a cereal bar.

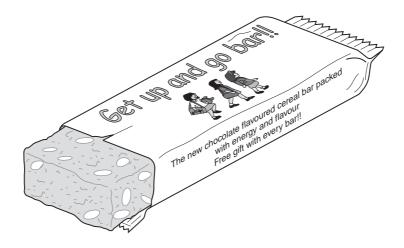


Fig. 2

(a)	Give <b>two</b> reasons why the cereal bar packaging in Fig. 2 might appeal to children.	
	Reason 1	
		[1]
	Reason 2	
		[1]
(b)	Give <b>two</b> reasons why cereal bars have become more popular.	
	Reason 1	
		[1]
	Reason 2	
		[1]
(c)	There is concern over the eating habits of young children.	
	Give <b>two</b> reasons why young children should not be given too much sugar in their diet.	
	Reason 1	
		[1]
	Reason 2	
		F 4 7

(d) Dried fruits can be added to cereal bars to reduce the amount of sugar.

(i)	Give <b>two</b> examples of other products where dried fruit could be used to reduce amount of sugar in a recipe.	the:
	Example 1	[1]
	Example 2	[1]
(ii)	State <b>two</b> other benefits of using dried fruit in a recipe.	
	Benefit 1	[1]
	Benefit 2	[1]
	[Tota	l: 10]

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**3** A food manufacturer wants to develop a new range of pre-packaged ready prepared toppings for jacket potatoes.

The design specification for the topping is to:

- contain vitamin C
- be sold as a lower fat product.
- include a variety of textures
- be low cost
- (a) In the outline below draw a new jacket potato topping to meet the design specification. State how each design specification point has been met. Write your answers in the boxes.

Lower fat	Vitamin C
Outline of container fo	r the new jacket potato topping AW THE PACKAGING
Low cost	Variety of textures

(b)	State <b>two</b> ways that the manufacturer could promote the new jacket potato topping.
	1[1]
	2[1]
(c)	Jacket potatoes are a good source of fibre.
	Give <b>one</b> function of fibre in the diet.
	[1]
(d)	Jacket potatoes can be baked without adding any fat.
	State <b>one</b> other method of cooking potatoes that does not use any fat.
	[1]
(e)	Vitamin C is easily lost when preparing and cooking vegetables.
	Give <b>two</b> ways to reduce the loss of Vitamin C when preparing and cooking vegetables.
	1
	[1]
	2
	[1]
	[Total: 10]

4 Computer systems are used by many food manufacturers to control equipment and machinery during the manufacture of food products.

Fig. 3 shows part of a production line for the manufacture of biscuits.



Fig. 3

(a)	designing the packaging for a new product range.	n tor
	Reason 1	
	Reason 2	
		[1]
(b)	Give <b>two</b> advantages to a manufacturer of using robotics in biscuit production.	
	Advantage 1	
	Advantage 2	
		[1]

(c)	Explain <b>two</b> ways in which computer systems could control equipment and machines in the production of biscuits.
	1
	[2]
	2
	[2]
(d)	A manufacturer has decided to produce the biscuits by batch production.
	Give <b>two</b> benefits to the manufacturer of using this method of production.
	Benefit 1
	[1]
	Benefit 2
	[1]
	[Total: 10]

**5** A food manufacturer wants to extend its 'Healthy Option' range to include chilled desserts. Fig. 4 shows a chilled cheesecake product.

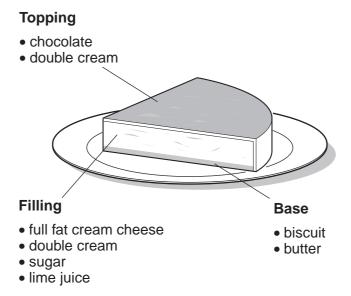


Fig. 4

(a)	State <b>one</b> ingredient that could be used to set the filling layer of the cheesecake.
	[1
(b)	The manufacturer has decided to change the ingredients of the cheesecake shown in Fig. 4 to meet healthy eating guidelines.  Explain <b>three</b> different ways this could be done.
	Lower the fat
	[2
	Lower the sugar
	[2
	Increase the fibre
	ro.

(C)	chilled foods.
	[1]
(d)	Explain how the chilling process is carried out in the food industry.
	[2]
	[2]
	[Total: 10]



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