



GENERAL CERTIFICATE OF SECONDARY EDUCATION
DESIGN AND TECHNOLOGY

A524

Food Technology
 Technical Aspects of Designing and Making

Candidates answer on the Question Paper

OCR Supplied Materials:
None

Other Materials Required:
None

Wednesday 23 June 2010
Afternoon

Duration: 1 hour 15 minutes



Candidate Forename		Candidate Surname	
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Centre Number						Candidate Number				
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INSTRUCTIONS TO CANDIDATES

- Write your name clearly in capital letters, your Centre Number and Candidate Number in the boxes above.
- Use 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 in Section A **and** Section B.
- Do **not** write in the bar codes.
- Write your answer to each question in the space provided. Additional paper may be used if necessary but you must clearly show your Candidate Number, Centre Number and question number(s).

INFORMATION FOR CANDIDATES

- The number of marks is given in brackets [] at the end of each question or part question.
- The total number of marks for this paper is **60**.
- Your Quality of Written Communication is assessed in questions marked with an asterisk (*).
- This document consists of **12** pages. Any blank pages are indicated.

Section A

Answer all questions.

1 (a) State one vegetable that grows in the UK in the summer.

..... [1]

(b) Some vegetables are processed to sell in supermarkets.

State one advantage and one disadvantage to the consumer of buying vegetables processed in the following ways.

Method	Advantage	Disadvantage
Frozen vegetables
Canned vegetables

[4]

(c) State one method of cooking vegetables that will help to retain the vitamin C.

..... [1]

(d) Temperature control is important in the processing of foods.

(i) State one piece of equipment used in the food industry to check the temperature of food.

..... [1]

(ii) State the temperature range that is known as the 'danger zone' in the processing and storing of food.

..... [1]

(iii) Give one reason why this temperature range is called the 'danger zone'.

..... [1]

(e) Some vegetables do not freeze successfully.

Name **one** vegetable that does not freeze successfully and explain the reason why.

Vegetable..... [1]

Explanation.....

.....

.....

..... [2]

[Total: 12]

2 Fig. 1 shows a child's packed lunch box.

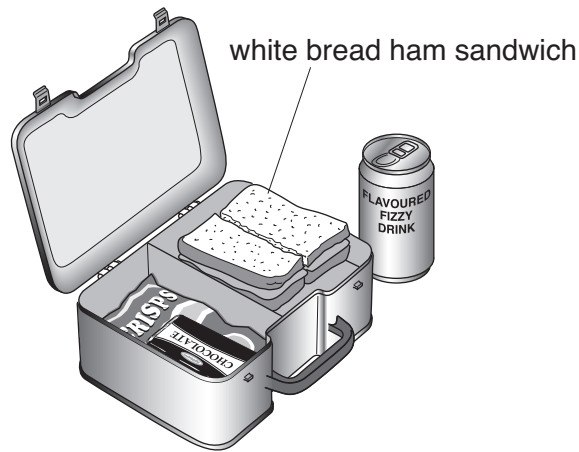


Fig. 1

- (a) The packed lunch in Fig. 1 consists of :
- white bread ham sandwich
 - packet of crisps
 - chocolate bar
 - flavoured fizzy drink

Complete the chart below to show how this packed lunch could be changed to meet healthy eating guidelines.

Packed lunch	Changed to
White bread ham sandwich [1]
Packet of crisps [1]
Chocolate bar [1]
Flavoured fizzy drink [1]

3 Fig. 2 shows a meat lasagne ready meal.

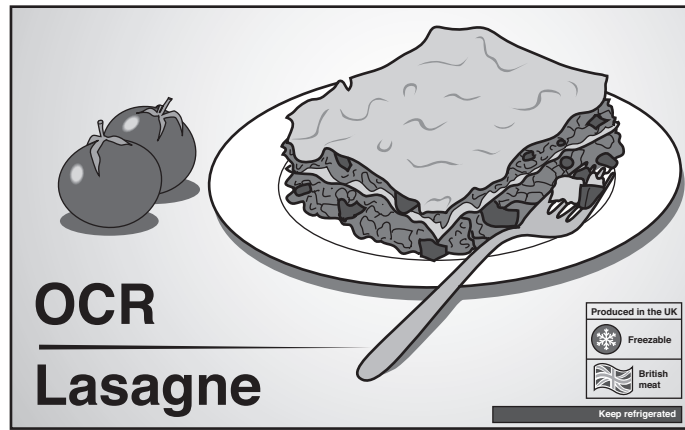


Fig. 2

(a) State the name of the country where lasagne is a traditional dish.

..... [1]

(b) State **two** nutrients found in meat.

Give **one** function of each nutrient in the body.

Nutrient	Function in the body
..... [1] [1]
..... [1] [1]

(c) Give **two** reasons why a person might want to reduce their meat intake.

Reason 1 [1]

Reason 2 [1]

(d) The manufacturer wants to produce a lasagne for a vegetarian.

Name **one** suitable ingredient that could be used to replace the meat in the lasagne.

..... [1]

Section B

Answer **all** questions.

4 Fig. 3 shows the label from a packet of Fair Trade stem ginger cookies.



Fig. 3

(a) (i) State the best before date of the cookies shown in Fig. 3.

..... [1]

(ii) State **one** other Fair Trade food product sold in supermarkets.

..... [1]

(iii) Give **two** reasons why we are encouraged to buy Fair Trade products.

Reason 1 [1]

Reason 2 [1]

(b) Give **one** function of the following ingredients used in the production of the cookies.

Ingredient	Function
Wheat Flour [1]
Vegetable margarine [1]
Bicarbonate of Soda [1]
Sugar [1]

(c) Quality control is important during the manufacture of food products.

Give **four** quality control checks that could be carried out during the production of the stem ginger cookies.

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

[Total: 12]

5 (a) A manufacturer wants to develop a new nutritious snack for teenagers.

(i) State **two** methods that the manufacturer could use to carry out market research.

1 [1]

2 [1]

(ii) The design specification for the snack includes:

- be hand held
- be nutritious for a lunch product
- contain a new original savoury filling
- appeal to a teenager

Use sketches and/or detailed notes to design a new snack which meets the specification.

Do not draw any packaging.

PLEASE DO NOT WRITE ON THIS PAGE



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