## Oxford Cambridge and RSA Examinations

General Certificate of Secondary Education
HOME ECONOMICS (FOOD AND NUTRITION)
PAPER 1
FOUNDATION TIER

## Specimen Paper 2003

Additional materials: None
Candidates answer on the question paper.
TIME 1 hour 30 minutes


## INSTRUCTIONS TO CANDIDATES

- Write your name in the space above.
- Write your Centre number and Candidate number in the boxes above.
- Answer all the questions.
- Write your answers, in blue or black ink, in the spaces provided on the question paper.
- Read each question carefully and make sure you know what you have to do before starting your answer.


## 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 100.
- You will be awarded marks for the quality of written communication where an answer requires a piece of extended writing.

| Question <br> number | For examiner's <br> use only |
| :---: | :---: |
| 1 |  |
| 2 |  |
| 3 |  |
| 4 |  |
| 5 |  |
| 6 |  |
| TOTAL |  |

[Turn over
This specimen question paper consists of 14 printed pages

## SECTION A

Answer all questions.
1 (a) This graph shows that we should try to cut down on our salt intake.

(i) Why should we do this?

1 $\qquad$

2 $\qquad$
(ii) How can we cut down our salt intake?

1 $\qquad$

2 $\qquad$
3
(b) (i) State three reasons why water is essential in the diet.

1

2 $\qquad$
3 $\qquad$
(ii) How much water are we advised to drink each day?
$\qquad$
(iii) When may we need to increase this amount?

1

2
(c) Vitamin B and C are water soluble vitamins. Complete the table by giving two good sources of each vitamin.

| Vitamin | Source |
| :--- | :--- |
| Vitamin B | 1. |
|  | 2. |
| Vitamin C | 1. |
|  | 2. |

2 Custard is often served with hot puddings.

(a) List four characteristics of a good custard.

1 $\qquad$
2 $\qquad$
3 $\qquad$
4 $\qquad$
(b) Custard powder is made from cornflour, colouring and flavouring. Cornflour contains starch grains.


Starch grains when first mixed with cold milk


Starch grains after a few minutes of cooking

Home-made custard can be cooked in a saucepan over heat.

(i) Give two changes to the starch grains after a few minutes of cooking.

1

2
(ii) Why has this happened?

1

2
(iii) What is this process called?
$\qquad$
(c) Complete this grid showing clearly the special method points to consider when making a successful custard.

| Method | Six special points for success |
| :--- | :--- |
| Mix the custard powder with sugar <br> and 2 tablespoons of cold milk. | 1. |
| Put the remaining milk on to heat. | 2. |
| Pour the hot milk over the mix of <br> sugar and custard powder, mix. | 4. |
| Return to the heat until the custard is <br> smooth and creamy. | 5. |


(a) The label states that the soup is suitable for vegetarians. Which four ingredients would provide the vegetarian with protein?

1 $\qquad$
2 $\qquad$
3 $\qquad$
4 $\qquad$
(b) The manufacturer also makes the claim that the dish is low in fat. Give three ways in which the label proves this.

1 $\qquad$
2 $\qquad$
3 $\qquad$
(c) Give two reasons why we should reduce the intake of saturated fat.

1 $\qquad$
2
(d) Why does the label state that the soup can only help a slimmer if used as part of a calorie controlled diet?
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$\qquad$
$\qquad$
$\qquad$
(e) If you were not entirely satisfied with the soup, name three places/people to whom you could complain.

1 $\qquad$
$\qquad$

2 $\qquad$
$\qquad$

3 $\qquad$
$\qquad$
(f) Canning is one method of processing soup. Name two other ways in which soup may be processed.

1 $\qquad$
2 $\qquad$
(g) How should a partly-used can of soup be stored for use the next day?
$\qquad$
$\qquad$

## SECTION B

Answer all questions.
4 The range of food and drink products developed for young children is increasing.
(a) Explain why these products appeal to the young consumer.
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(b) Suggest two places to advertise food and drink products for children, giving reasons for your choice.
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$\qquad$
(c) How is the consumer protected from misleading advertising?
$\qquad$
$\qquad$
$\qquad$
$\qquad$ [2]
(d) Explain the marketing methods that supermarkets use to sell food products in their stores.
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$\qquad$
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$\qquad$

## Total [15]

5 (a) There is an increase in the number of children and teenagers who choose to follow a vegetarian diet.

Give three reasons for this trend.
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(b) Identify the dietary requirements of a teenager and explain the problems they may have in providing themselves with a balanced diet.
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(c) Explain the factors which influence an individual's choice of food.
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6 Young children use large amounts of energy.
Explain

- how a parent could provide a child with a healthy diet which meets their energy needs.
- what may happen if the child's intake of food and the energy they use does not balance.
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RECOGNISING ACHIEVEMENT

## Oxford Cambridge and RSA Examinations

General Certificate of Secondary Education
HOME ECONOMICS (FOOD AND NUTRITION) 1973/1
PAPER 1

PAPER 1
FOUNDATION TIER
MARK SCHEME
Specimen Paper 2003

This specimen mark scheme consists of 8 printed pages

## PAPER 1 - SECTION A

## FOUNDATION TIER

| Question | Answer | Mark |
| :---: | :--- | :---: |
| 1(a) | (i) | Two from: <br> blood pressure, link with heart disease, strokes, kidney <br> and liver disease |
| (ii) | How? <br> Three from: <br> reduce when cooking, eating <br> reduce salty snacks, check labels, reduce amounts of processed <br> food, <br> e.g. bacon, cheese, anchovies etc. <br> take-aways, use alternatives, low sodium, e.g. 'low salt' <br> accept specific examples e.g. canned in water | $\mathbf{2}$ |
| $\mathbf{1 ( b )}$ | (i) | Three from: <br> component of body fluids, needed for body processes, e.g. breathing, <br> digestion, regulates temperature, e.g. sweating, removal of waste, some <br> nutrients dissolved in it, lubricate joints and membranes, prevents <br> dehydration <br> Amount <br> 2-3 litres <br> 6-8 watery drinks <br> 4-6 pints <br> (increases |
| (iii) | Iwo from: <br> Then weather is hot: excessive sweating, e.g. after sport, diarrhoea, <br> vomiting, illness, temperature raised, during lactation, high altitudes <br> doctors advice, after high alcohol intake | $\mathbf{3}$ |
| $\mathbf{1}$ (c) | Vitamin B <br> Two from: <br> Wholemeal cereals, flour, potatoes, bread, Marmite, milk. <br> Vitamin C <br> Two from: <br> Oranges, lemons, grapefruit, blackcurrants, citrus fruit, tomatoes, green <br> peppers, potatoes, fresh green vegetables. | $\mathbf{2}$ |


| 2 (a) | Four from: <br> smooth/no lumps, creamy, correct consistency/correct amount of <br> ingredients, not floury, sugar dissolved, good taste, flavour <br> Do not accept - taste - look for some qualification | 4 |
| :--- | :--- | :---: |
| 2 (b) | Two from: <br> larger, clumping together etc. swollen/expands, liquid <br> thickens, gelatinisation <br> Why <br> heat applied, softening starch grains, liquid absorbed, grains bursting <br> Do not accept - has not been stirred <br> Gelatinisation | $\mathbf{2}$ |
| 2 (c) | Points 1 \& 2 <br> correct amounts, milk must be cold, mix well, even smooth paste, <br> no lumps <br> Point 3 <br> control heat carefully/don't overheat, will easily boil over, no need to boil - <br> simmering point sufficient <br> Point 4 <br> ensure all paste is evenly mixed, mix well, use large enough pan/bowl, <br> stir well before returning to heat <br> Points 5 \& 6 <br> Reduce heat, stir at all times, use wooden spoon | $\mathbf{1}$ |
|  | Total 15 |  |


| 3 (a) | Four from: <br> Potatoes, beans, pasta, peas, cabbage, hydrolysed vegetable protein, carrots, onions. | 4x1 | 4 |
| :---: | :---: | :---: | :---: |
| 3 (b) | No fat in list of ingredients. <br> Total fat $=0.2 \mathrm{~g}-0.4 \mathrm{~g}$ <br> Saturated fat = trace. <br> Nutritional information / ingredients proves this = 1 mark only. | $\begin{aligned} & 1 \\ & 1 \\ & 1 \end{aligned}$ | 3 |
| 3 (c) | Two from: <br> High in cholesterol, link with CHD, link with high blood pressure, may lead to overweight/obesity, 'clogs up' arteries. | 2x1 | 2 |
| 3 (d) | Must show an understanding of the concept that on its own will not help you slim, <br> remainder of diet must also be sensible and calories calculated. To prevent misunderstanding and misleading the consumer. Legal requirement must state this. | $\begin{aligned} & 1 \\ & 1 \\ & 1 \\ & 1 \end{aligned}$ | 4 |
| 3 (e) | Redress <br> Three from: <br> Contact Baxters <br> Return to shop <br> Contact EHO. <br> Trading Standards Dept. | 3x1 | 3 |
| 3 (f) | Two from: <br> Dehydrated, AFD, vacuum-packed, cook chill, UHT, sterilised. | 2x1 | 2 |
| 3 (g) | Two from: <br> In plastic container, cool place. Not in can $=1$. | 2x1 | 2 |
| Total 20 |  |  |  |

## PAPER 1 - SECTION B <br> FOUNDATION TIER

| Question | Answer | Mark |
| :--- | :--- | :---: |
| 4 (a) | Four from: <br> small size to be handled by child <br> attractive packaging <br> appealing flavours <br> role model identity e.g. Mr Men yoghurts <br> reduced versions of grown up food <br> any other valid response | $\mathbf{4}$ |
| 4 (b) | Two from: <br> Television <br> children's comics/magazines <br> sides of buses <br> billboards/hoardings <br> sponsorship material for children activities e.g. swimming <br> Explanation for choice of place must be related to chosen site and <br> be a valid reason | $\mathbf{4}$ |
| 4 (c) | Two from: <br> Complaints can be referred to Trading Standards department <br> Complaints can be referred to Advertising Standards Authority (ASA) <br> ASA is an independent body which regulates the advertising industry <br> ASA code of practice says an advert must be 'legal, decent, honest and <br> truthful' | $\mathbf{2}$ |
| 4 (d) | High Level response 5 marks <br> Can identify and explain at least three ways that marketing strategies <br> are used to sell food. Explanation is supported by examples or facts. | Total 15 |
| Mid level response 3-4 marks <br> Can name at least two ways with some description/examples of how <br> food is marketed to encourage sales <br> Low level response 0-2 marks <br> Can list two or three ways that supermarkets market food products, <br> no explanation or supporting examples given. <br> Answer may include: <br> Loyalty cards <br> Special offers/ two for one/ money back etc <br> Loss leader - selling price less than cost price to encourage customers <br> to buy more food <br> Shelf positioning at eye level <br> Display tactics to catch the eye/seasonal displays <br> Special facilities in supermarket such as crèche or coffee shop <br> Promotions on reverse of sales receipt <br> Any other valid marketing strategy used in supermarkets |  |  |


| 5 (a) | Three reasons explained. If reason is stated and not explained 1 mark only <br> Any from: <br> Adverse publicity about meat products e.g. BSE <br> Increase in concern about health <br> Religious beliefs <br> Influence of peer group <br> Personal beliefs/moral issues <br> Dislike the taste of meat <br> High profile role models who are vegetarians | $3 \times 2$ | 6 |
| :---: | :---: | :---: | :---: |
| 5 (b) | High level response 5-6 marks <br> Candidate can identify accurately the dietary requirements of a teenager and refer to nutrients/DRVs when explaining the obvious problems that vegetarians have in providing themselves with a balanced diet. <br> Answer is supported by sound facts and correct terminology is used. <br> Mid level response 3-4 marks <br> Candidate can state the general requirements of a teenager and can explain some of the problems that will arise. Some use of accurate facts <br> to support the answer. <br> Low level response 0-2 marks <br> Demonstrates some knowledge in general terms of the dietary <br> requirements of teenage vegetarians. One or two problems may be identified but with little supporting facts. <br> Knowledge may include: <br> Dietary requirements <br> Any specific dietary requirements in terms of DRVs can be given For example <br> EAR kcal per day teenage boy 755 <br> RNI protein for teenage girl 45 g <br> Problems arising from vegetarian diet: <br> Protein provision from complementary protein can be complex involving mixing grains and pulses Iron intake more difficult to source <br> Can experience a lack of variety and choice <br> Particular problem with vitamin B12 <br> Greater volume of food needs to be eaten to obtain same amount of certain nutrients e.g. iron sources <br> Too high intake of protein foods from dairy sources can lead to high cholesterol levels <br> Specialist vegetarian products are more expensive |  | 6 |


| 5 (c) | High level response 7-8 marks <br> The candidate can identify the main factors which influence their <br> choice of food, factors are well explained and supported by <br> examples/facts. The explanation is logical and well thought out using <br> subject specific terminology. <br> Mid level response 4-6 marks <br> The candidate can identify some factors which influence their choice <br> of food, some factors are explained but not always supported by <br> examples or facts. <br> Low level response 0-3 marks <br> The candidate can state some factors with little supporting examples <br> or facts, limited explanation. <br> Information may include: <br> Money available for food purchase <br> Lifestyle led by individual/ at school/work <br> Personal preference and taste <br> Cultural background/parental influence/ peer groups <br> Time available for food preparation <br> Equipment available to cook food <br> Patterns of eating within family/household <br> Perception of food <br> Other valid points made. | 8 |
| :--- | :--- | :--- |


| 6 | Criteria Marking <br> A high level of response 12-15 <br> The candidate can demonstrate an understanding of both energy provision and dietary inbalance and recognise how both affects the maintenance of the energy balance in the body. The explanation is developed logically and supported by relevant and appropriate information. A wide range of specialist terms are used with precision. The candidate can demonstrate the accurate use of spelling, punctuation and grammar. <br> Subject specific material which may be covered by the candidate: <br> - Energy from carbohydrate, fat, protein <br> - Awareness of the healthiest sources <br> - Related problems <br> - RDA <br> - Need for healthy snacks and drinks <br> - Impact of peers and school meals <br> - Understanding of energy balance <br> - How to achieve this balance <br> - Related problems <br> - Underweight interrelated problems <br> Mid-range response 6-11 <br> The candidate can demonstrate understanding of both energy provision and dietary imbalance but will not link these issues to the maintenance of the energy balance in the body. Some basic information may be offered to support the answer but in general terms with little detail. There may be occasional errors in spelling, punctuation and grammar. The candidate can use a good range of specialist terms with facility. <br> Subject specific material which may be covered by the candidate: <br> - Energy from a variety of sources <br> - Health sources of energy <br> - Related problems <br> - Awareness of the need for balance <br> - How balance may be achieved <br> - Problems of overweight <br> Low-level response 0-5 <br> The candidate can make basic comments about energy provision and dietary imbalance without detail or supporting evidence. The comments will be simply expressed; there will be errors in spelling, punctuation and grammar which may be intrusive. The candidate can use a limited range of specialist terms. <br> Subject specific material which may be covered by the candidate: <br> - Energy from fat <br> - Energy from carbohydrate <br> - Vague awareness of problems <br> - Leading to overweight | 15 |
| :---: | :---: | :---: |

Total mark available: 100

