Surname				Othe	r Names			
Centre Number	lumber				Candid	ate Number		
Candidate Signature								



General Certificate of Secondary Education June 2005

HOME ECONOMICS (FOOD AND NUTRITION) 3562/F Foundation Tier



Tuesday 28 June 2005 9.00 am to 10.30 am



No additional materials are required.

You may use a calculator.

Time allowed: 1 hour 30 minutes

Instructions

- Use a blue or black ink (or ball-point) pen.
- Fill in the boxes at the top of this page.
- Answer all questions in the spaces provided.
- Continue your answers on additional sheets if necessary.
- Fasten any additional sheets you use to this paper before handing it to the invigilator at the end of the examination.

Information

- The maximum mark for this paper is 104.
- Mark allocations are shown in brackets.

For Examiner's Use						
Number	Mark	Number	Mark			
1						
2						
3						
4						
5						
6						
7						
8						
Total (Column	1)	-				
Total (Column 2)						
TOTAL						
Examine	Examiner's Initials					

S05/3562F 3562/F

Answer all questions in the spaces provided.

1 The following table shows the nutritional value of meat and meat alternatives.

Per 100 g	Quorn	Skinless Chicken	Minced Beef	Tofu
Energy (kcal)	92	108	229	73
Protein (g)	14.1	22.3	23.1	8.1
Fat (g)	3.2	2.1	15.2	4.2
Carbohydrates (g)	1.9	0	0	0.7
Dietary Fibre (g)	4.8	0	0	0
Cholesterol (mg)	0	90	83	0

(a)	Which food has the highest amount of protein?	
		(1 mark)
(b)	Name the food with the lowest fat content.	
		(1 mark)
(c)	Why is there no dietary fibre in chicken or minced beef?	
		(1 mark)
(d)	What is tofu?	
		(1 mark)
(e)	Why is protein needed by the body?	
		(2 marks)

(f)	Give three examples of protein foods with a high biological value.
	(3 marks)
(g)	Give one example of how protein foods can be combined to complement one another.
	(1 mark)
(a)	How much water should a person drink each day?
	(1 mark)
(b)	List three foods which have a high water content.
	(3 marks)
(c)	Give two functions of water in the body.



3 The following information is taken from the label on a breakfast food.

Ingredients: Wheat flour, sugar, dextrose, hydrogenated vegetable oil, glucose syrup, wholewheat flour, invert sugar syrup, whey powder, honey, molasses, fat reduced cocoa powder, milk chocolate, flavourings, raising agent (sodium hydrogen carbonate, diphosphates), salt, starch, lactose, modified starch, emulsifier (soy lecithin), dried egg white, colour (titanium dioxide), beef gelatin, stabiliser (xanthan gum)

(a)	Using	g the information above answer the following questions.
	(i)	Name five sugars found in this food.
		(5 mark
	(ii)	List four types of additives which are found in this food.
		(4 mark
	(:::)	
	(iii)	Why is this food not suitable for vegetarians?
		(1 mar

(b)	(i)	What is the difference between Use-by and Best-before date codes?
		(2 marks)
	(ii)	Which one of these date codes would you expect to see on the breakfast food label shown?
		(1 mark)



TURN OVER FOR THE NEXT QUESTION

(2 mark			
		-soluble vitamins.	Name two wate
(2 mark			
		ole below.	Complete the ta
	Good sources	Functions in the body	Vitamin
			A
			C
(8 mark			
		are added to margarine?	Which vitamins

6

(e)	Why are pregnant women advised not to eat liver?	
		(2 marks)
5 (a)	Give four advantages of convenience foods.	
		(4 marks)
(b)	Give four disadvantages of convenience foods.	
		(4 marks)

QUESTION 5 CONTINUES ON THE NEXT PAGE

(c)	(i)	Plan a colourful and nutritious main meal to show how fresh foods and convenience foods can be used together. Identify the convenience foods used.
		Main meal
		Convenience foods used
		(6 marks)
	(ii)	Explain how the meal you have planned is nutritionally well balanced.
	(11)	Explain now the mear you have planned is nutritionally well balanced.
		(6 marks)

6	(a)	Give two reasons why we need to eat fat.
		(2 marks)
	(b)	How much energy is supplied by 1g of fat?
		(1 mark)
	(c)	Suggest three ways to cut down fat in the diet.
		(3 marks)

QUESTION 6 CONTINUES ON THE NEXT PAGE

(d)	(i)	Explain the difference between saturated fatty acids and polyunsaturated fatty acids.			
			(6 marks)		
	(ii)	List two foods which contain saturated fatty acids.	(o men ns)		
	(11)	Zio en e i como namen comuni surumune i mulgi uci uci			
			(2 marks)		
	(iii)	List two foods which contain polyunsaturated fatty acids.			
			(2 marks)		
(e)	Desc	cribe how fat is digested in the body.			
			(4 marks)		

 $\frac{1}{20}$

(a)	Expla	ain how the ingredients on a food label should be listed.	
			(1 mar
(b)	The s	symbol below is found on a food label. What does it mean?	
		e	
			(1 mar
(c)	Expla	ain how each of the following Acts protect consumers:	(1 mur
	(i)	Sale of Goods Act 1979;	
			(2 mark
	(ii)	Food Safety Act 1990;	
			(2 mark
	(iii)	Weights and Measures Act 1985.	
			(2 mark
(d)		see a misleading advert on television. e the organisation you should report this to.	
			(1 mar

•			
•	spaghetti.		
		••••••	

 $\overline{8}$