



General Certificate of Secondary Education

**Home Economics
Food and Nutrition
4585**

45851

Report on the Examination

June 2010

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45851**General Comments**

This was the first entry for this paper. It was also the first time candidates have been able to take the examination after only one year of study. There was only a small number of candidates entered at this session. Some candidates were very well prepared for the examination and they scored highly throughout the paper. There were other candidates with gaps in their knowledge and although they may have gained from the experience of sitting this examination it may have been more advantageous for these candidates not to have been entered at this stage.

All candidates made an attempt at the whole of the paper but their responses varied quite considerably.

Question 1

This question was generally well answered.

- (a) Most candidates correctly identified the nutritional importance of the four sections of the *eatwell plate* and were able explain this. However, a small number of candidates gave one word answers and this was not enough to secure a mark.
- (b) A healthy and colourful two course meal was required including appropriate foods from each segment of the *eatwell plate*. Many candidates answered this question successfully, making good food choices and scoring full marks. Either a starter with a main course or a main course with a dessert were acceptable. However, a few candidates misinterpreted this and gave suggestions for breakfast and lunch.
- (c) Most candidates scored at least two marks for this section. Some incorrectly suggested high blood pressure. Few candidates mentioned tooth decay.

Question 2

- (a) This was answered successfully by a number of candidates. However, weaker candidates either suggested vegetable oil without being specific about the type of plant used or guessed at inappropriate answers.
- (b) There was a mixture of responses to this answer, with many answering correctly but there was also evidence of guesswork. Candidates should be advised that when specifically asked for two vitamins they should only give two answers. Some candidates listed 4 or more vitamins.
- (c) This question differentiated well. Although there were some excellent answers, scoring full marks, weaker candidates found this question difficult and gave very basic, inaccurate responses.
- (d) This question also differentiated well. Some candidates demonstrated a good understanding of the digestion of fats and scored well. Others confused the digestion of fat with that of carbohydrates and were unable to name the appropriate part of the digestive system, correct enzyme or the end product.

Question 3

- (a) Most candidates were accurately able to suggest 3-4 methods that manufacturers use to promote breakfast cereals. However, a few candidates answered this from the perspective of the supermarket rather than the manufacturer. Candidates should be advised to read the question carefully to ensure they are answering what is being asked.
- (b) Although there was some guesswork many candidates accurately scored one mark.
- (c) This was not answered as well. Those candidates who named two consumer laws scored full marks.

Question 4

- (a) This was well answered with many candidates scoring 3-4 marks.
- (b) Most candidates were able to give at least 5 correct responses. However, a number of candidates inaccurately thought that nutrition information was a legal requirement.
- (c) The majority of candidates made a reasonable attempt to answer this question but found it difficult to describe the terms accurately and only scored one mark for each term.

Question 5

- (a) This was poorly answered by a number of candidates who, despite an example being given, were unable to give different types of convenience foods.
- (b) The majority of candidates was able to give at least two suitable reasons for why convenience foods are popular. However, weaker candidates too often gave one word answers such as 'quicker', 'easier' and 'cheaper'.
- (c) Although most candidates knew why additives are added to foods, weaker candidates were unable to explain their answers and too frequently gave very basic responses.

Question 6

- (a) There were some good responses to this question but candidates should be advised not to give one word answers such as 'size' and 'colour'.
- (b) Most candidates were able to give the correct temperature. Candidates should be advised to always give the unit and not just a number.
- (c) Although many candidates answered this well there was some confusion between refrigerators and freezers, particularly with regard to the amount of food to store and the storing of raw meat.

Question 7

- (a) This was well answered with many candidates scoring full marks.
- (b) Candidates scored well on this question with most suggesting bread and cheese.
- (c) Many candidates were able to identify three food poisoning bacteria. Some candidates thought the question referred to micro-organisms rather than bacteria and suggested yeast, moulds and bacteria.
- (d) Most candidates were able to give a correct response to this question.
- (e) This question differentiated well with some very good responses. Some candidates filled the space provided but only discussed one factor such as storing food in the refrigerator. Other candidates concentrated on storing of food rather than buying and this limited their mark to the middle band.

Candidates should be advised when answering this type of question to try to concentrate the response equally on both parts of the question.

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