

OXFORD CAMBRIDGE AND RSA EXAMINATIONS

General Certificate of Secondary Education

HOME ECONOMICS (FOOD AND NUTRITION)

1973/2

PAPER 2 (HIGHER TIER)

Tuesday

28 JUNE 2005

Morning

2 hours

Candidates answer on the question paper.

Additional materials:

Additional answer paper may be required.

Candidate Name	Centre Number	Candidate Number										
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TIME 2 hours

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.

FOR EXAMINER'S USE	
1	
2	
3	
4	
5	
6	
TOTAL	

This question paper consists of 13 printed pages and 3 lined pages.

Section AAnswer **all** questions.**1** Food spoilage is caused by micro-organisms e.g. bacteria.**(a)** Name **two** other types of micro-organisms.

1. _____
2. _____ [2]

(b) Give **three** conditions bacteria need to grow.

1. _____
2. _____
3. _____ [3]

(c) Not all bacteria are harmful.Name **two** products where bacteria is used in food safely.

- Product 1 _____
- Product 2 _____ [2]

(d) Food poisoning can be caused by 'cross-contamination'.**(i)** State what is meant by the term 'cross-contamination'.

_____ [1]

(ii) Give **two** examples of how 'cross-contamination' could occur.

- Example 1 _____
- Example 2 _____ [2]

(e) Keeping foods at the correct temperature can help prevent food poisoning.

State what is meant by the term 'danger zone'.

_____ [2]

Question 1 – continued

(f) Some foods are classed as 'high risk'.

(i) State what is meant by a 'high risk' food.

_____ [1]

(ii) Give **one** example of a 'high risk' food.

High risk food _____ [1]

(g) The consumer should be able to buy food which is safe to eat.

List **four** examples of good hygiene practice a supermarket should follow when selling fresh meat.

1. _____

2. _____

3. _____

4. _____
_____ [4]

Meat needs to be cooked before eating.

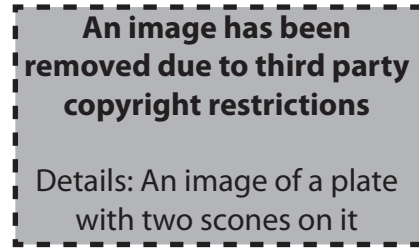
(h) Give **two** reasons why meat is cooked.

Reason 1 _____
Reason 2 _____ [2]

[Total: 20]

2 Below are the ingredients for scones.

Ingredients
225 g plain flour
5 ml (1 tsp) baking powder
A pinch of salt
50 g butter
25 g caster sugar
150 ml pasteurised milk extra milk for brushing



(a) Name the raising agent used to make the scones.

_____ [1]

(b) Suggest two ways this recipe could be adapted to add more colour or more flavour.

1. _____

2. _____ [2]

(c) Suggest three ways this recipe could be adapted to make it healthier.

1. _____

2. _____

3. _____ [3]

(d) Plain flour is used to make the scones.

Different types of flours can be used to make other products.

Complete the table below.

Type of flour	Product made from this flour
Strong plain flour	
Corn flour	

[2]

Question 2 – continued

- (e) Air is another type of raising agent.

Give **three** ways in which air could be introduced into mixtures as a raising agent.

1. _____
2. _____
3. _____ [3]

- (f) Pasteurisation is one method of preserving milk.

Name **two** other methods.

1. _____
2. _____ [2]

- (g) The scone recipe would not be suitable for a person who is 'lactose intolerant'.

State what is meant by the term 'lactose intolerant'.

_____ [1]

What ingredient could be used so a 'lactose intolerant' person could eat these scones?

_____ [1]

[Total: 15]

Question 4 – continued

(b) Give **five** ways this packed lunch could be adapted to meet current dietary guidelines.

1. _____
2. _____
3. _____
4. _____
5. _____ [5]

(c) There are a wide range of packed lunch products available in the supermarket which a parent could buy.

Suggest **four** marketing methods a supermarket could use to sell a new product.

1. _____
2. _____
3. _____
4. _____ [4]

[Total: 15]

