

GCSE

Home Economics (Food and Nutrition)

General Certificate of Secondary Education

Unit **B003**: Principles of Food and Nutrition

Mark Scheme for January 2011

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Qu	Question		Expected Answer		rks	Rationale
1	(a)	(i)	Look at the pictures below.			
			Identify TWO examples of foods containing sugars.			
			Chocolate			
			Sweets			
			Honey			
			Apple	[2x1]	[2]	
		(ii)	Look at the pictures below.			
			Identify TWO examples of foods containing starch.			
			Wholemeal pasta			
			Brown rice			
			Flour			
			Potatoes	[2x1]	[2]	
		(iii)	Give TWO changes that occur when bread is toasted.			
			The bread heats/warms			
			The bread becomes crisp/firm/hard/texture			
			The bread changes colour/goes brown			
			The bread loses moisture/dries out/becomes dry			
			The bread becomes lighter (weight/mass)	[2x1]	[2]	
		(iv)	Name ONE alternative to sugar (sucrose) for sweetening drinks.			Accept 'sweetner' on its own
			uilliks.			
			Honey			
			Glucose/Fructose/Maltitiol/Galactose			
			Artificial Sweetener or any chemical/commercial name for a			
			sweetener. For example:			
			Aspatame/ <u>Acesulfame potassium</u>			
			 Splenda/Sweet 'n' low/Half sweetener and half sugar (by Tate and Lyle) 	[1x1]	[1]	

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Question		Expected Answer	Marks		Rationale
	(v)	Give TWO reasons why athletes need sugar in their diet during training. For energy/ sustained energy/sugar has high energy content For/to aid recovery Helps to reduce the build up of lactic acid/helps muscles work So the athlete can carry on for longer Gives them an edge in training or competition Reduces/stops the onset of fatigue/tiredness	[2x1]	[2]	
(b)	(i)	Explain what is meant by basal metabolic rate (BMR)"? 1 st mark = saying that it is a measurement of energy usage/expenditure. 2 nd mark = more detailed explanation, containing one or more of the following:			
		 Basic energy rate/ if the person is at complete rest/metabolism The energy needed by the body just to function /no movement except breathing/natural functions at rest Energy needed just to live About 1/3 of someone's energy needs 	[2]	[2]	

Question	Expected Answ	ver	Mai	rks	Rationale
(ii)	Describe TWO requirements	reasons why people have different energy			One mark for reason One mark for description
	Reason	Description			
	Age	Babies need high energy due to growth. Adolescents and young adults have a high energy need due to growth and a high level of activity. Older people have a slowing metabolism/BMR/RMR/lower heart rate and maybe			
		less active, subsequently needing less energy. They			
	Gender (sex)	also have a greater fat mass. Males have a higher energy requirement (generally) due to being heavier and having a greater muscle mass.			
	Physical activity/	Increasing the physical activity in leisure time, be it running or just being active in daily tasks, increases			
	leisure time	energy requirements and more energy is being used.			
	activities	2. Reliance upon automated things such as washing machines and cars means we have a decreased energy need compared to before such inventions.			
	Body	A greater body mass/being heavier has an			
	composition	increased need for energy.			
		2. Having a greater fat free mass (FFM)/muscle mass has a greater increase for energy need.			
	Pregnancy	During pregnancy there is a greater need for energy due to the babies development, laying down of fat stores and general preparation (of mother) for pregnancy – especially in the last trimester (3 months).			
	Lactation/ breastfeeding	Breastfeeding is a high energy activity and therefore has a greater energy production associated with high quality milk production.			
	Illness	Metabolism may be raised at times of illness of fever/body needs energy to fight illnesses Other times it may decrease due to lack of or .a reduction in physical activity/energy expenditure. Energy intake may be lower if trying to lose weight	[2x2]	[4]	
		Question 1 total	[15]		

Que	stion		Expected Answer		Ma	ırks	Rationale
2	(a)	(i) There are different types of milk available. Complete the table below with a different type of milk suitable for each person. The first one has been done for you:			Do not accept organic milk		
			Person	Type of Milk			
			Lactose intolerant	Soya milk			
			A toddler	 Whole milk (full fat) Breast milk Semi-skimmed milk 			
			Someone trying to reduce fat content	Semi-skimmedSkimmed/red topSoya milkRice milk			
				Do not accept "low-fat/reduced fat milk"	[2x1]	[2]	

Question		Expected Answer		Marks	Rationale
	(ii)	years. Explain three change	ole buy has changed over the last few es in the type milk people bought 08 using the bar chart above.		Only one mark is awarded for a change referring to semi skimmed milk
		Changes/trends	Explanation		
		Semi-skimmed milk has increased (steadily) OR Semi skimmed milk has been the most popular	Health conscious people may choose semi-skimmed due to lower fat intakes therefore, healthier diets. Greater publicity to reduce fat and or energy/Kcal/kJ intake. Increase in "low fat" diets. Increase in the number of people trying to lose weight. An increase in people making "small changes" in their day to day life — reducing energy intake by swapping milk.		
		Skimmed milk increased	People prefer the taste of semi- skimmed milk and are more likely to have this than skimmed, albeit they know skimmed is lower in energy and fat.		
		Whole milk is decreasing	Whole milk was more popular in 2000 than now, possibly due to people not being so health conscious then. More people are trying to lose weight now and are therefore switching to a lower fat an energy dense milk to help cut calorie intake. Publicity increase in lower fat and energy milks. Lower numbers of children requiring this milk.		

Question	Expected Answer		Ma	rks	Rationale
	Overall milk sales have remained fairly steady although decreasing slightly	People are more aware of the organic culture now and therefore are trying to reduce the amount of pesticides in their diet, hence are consuming more organic milk. It became the "in thing "— related to society, affluence and standing. The increase in availability of organic products could have helped this (ie) increased publicity, more local produce in the supermarkets, farmers markets, local organic farms, home delivery of organic products. Greater number of TV programmes about the way animals in mass producing farms are kept —eye opening. People initially felt that organic produce had nutritional benefits. People are not changing the quantity of milk they are buying but they are just tending to buy a different type of milk.			
			[6]	[6]	

Que	Question		Expected Answer		rks	Rationale
	(b) (i)		Milk contains calcium.			
			Name ONE other good source of calcium in the diet.			
			Cheese or a named cheeseCream			
			Fromage fraisCrème fraiche			
			Yoghurt			
			Bread			
			Fish or fish where the bones are eaten			
			Leafy green vegetables or named vegetable			
			Hard water/fortified water			
			Nuts or named nut			
			Seeds or named seed			
			Dried fruit			
			Tofu			
				[1x1]	[1]	
		(ii)	Give ONE reason why calcium is needed in the body.			
			Strong bones			
			Strong teeth			
			Clotting of blood			
			Rhythmic heartbeat			
			For nerves and muscles			
			Works with Vitamin D			
			 Prevents rickets/brittle bones/osteoporosis 			
			Do not accept:			
			 "Bones" or "teeth" as single word statements – needs to be quantified with "strong/er" 			
			Healthy bones/teeth			
			Growth or repair of bones/teeth	[1x1]	[1]	

Ques	tion	Expected Answer	Marks		Rationale
		 State 3 nutrients other than calcium found in whole milk. Fat Protein 			
		 Carbohydrate/lactose Vitamin A Vitamin B complex/vitamin B (or): Vitamin B₁ (Thiamin) Vitamin B₂ (Riboflavin) Vitamin B₆ (Pyridoxine) Vitamin B₁₂ Vitamin C Vitamin D Vitamin E 			
		FolatePhosphorusPotassium	[3x1]	[3]	
	(c)	Fresh milk has to be stored in a refrigerator. Give TWO other types of milk that could be stored in a cupboard at home. UHT/long-life/sterilised Powdered/formula Evaporated/tinned/canned	[2v1]	[2]	
		Condensed/tinned/canned Question 2 tota	[2x1] [15]	[2]	

Question	Expected Answer	Marks	Rationale
3	Students have a limited income for buying food. • Describe the problems that could affect a new student		The following answers are examples only and are therefore, not a definitive list.
	when choosing, storing and cooking food.		
	Explain how these problems could be overcome.		
	This question is marked according to the quality of response.		
	Marks are allocated according to the quality of the response. Candidates should be able to show their depth of knowledge and understanding, using correct terminology.		
	In order to achieve a high level response, both areas must be addressed in detail.		
	A candidate only answering one part of the question well remains in the limited level response and can access up to 8 marks only. Must be answered well, with clear descriptions and/or explanations.		
	If candidates respond by giving answers in a list , they remain in the lower level response.		
	Bullet point answers can only achieve up to the medium level response only.		
	A high level of response 13-15		
	The candidate can describe in detail the problems a new student might face when shopping for food and give a comprehensive explanation of how these problems could be overcome.		
	Answers will be accurate. The candidates must provide coverage for both parts of the question. The information will be presented in a clear and organised way. A whole range of		

Question	Expected Answer	Marks	Rationale
	specialist terms are used with precision. There will be few errors		
	in spelling, punctuation or grammar.		
	A good/satisfactory response 9-12		
	The candidate can demonstrate some understanding by describing some of the problems a new student might face when shopping for food. The candidate will explain how some of these problems could be overcome. The candidates must provide coverage for both parts of the question. Information will be offered to support the answer but in general terms with little detail. The information will be offered in a structured format. The candidate can use a range of specialist terms with facility. There may be occasional errors in spelling, punctuation and grammar.		
	A limited response 5-8		
	The candidate makes some valid comments about the problems a student could face when shopping for food and makes an attempt to explain how some of these problems could be overcome. Some information will be relevant, although may lack specific detail. The candidate uses some specialist terms, although these may not always be used appropriately. There may be errors in spelling, punctuation and grammar.		
	A low level of response 0-4		
	The candidate provides limited descriptions of the problems that could be faced by a new student shopping for food and may give one or two suggestions as to how any problems could be overcome. Facts may not always relate to the contents. Answers may be ambiguous or disorganised. There will be little or no use of specialist terms. Errors of grammar, punctuation and spellings may be intrusive.		

Question	Expected Answer		Marks	Rationale
		describe or explain, but makes a ey can achieve a maximum of 8		
	Examples of points that	at the candidate may consider:		
	Lack of nutritional knowledge	Not having a balanced diet-leading health problems egobesity		
	Do not know what to buy	First time away from home. Someone else has always done the food shopping.		
	Do not know how to cook	Never been taught. Never been responsible for the cooking before.		
	Other priorities	Leaves limited money and possibly time for food		
	Large expenditure on expensive items such as text books	Leaves little money for food. Large expenditure all at once makes it difficult if money is credited to your account irregularly.		
	Do not know how to budget properly	Could leave insufficient money for buying food, limits choice and therefore nutrition.		
	Lack of transport	Makes food shopping harder- have to carry food back and may change what they buy (ie) less fruit and vegetables as they are heavy. Cannot go to larger stores/supermarkets, therefore are likely to have to pay more at local stores. May mean the student gets less food overall for the same money (less value for money). Local shops may stock less variety.		

Question	Expected Answer		Marks	Rationale
	Limited storage May get stuck in buying the same foods	Limited space for storage of food, may mean the student buys less and therefore eats less or has to spend more time shopping/more trips to the shops in a set period of time. Less variety of food available in the home. Limited nutrition – may increase the risk of a particular disease,		
	Repetitive meals Lack of time	such as rickets. For either or both food cooking or shopping.		
	Limited access to food shops	The food available at places such as 'corner' shops are considered more expensive and may lack variety of larger stores/supermarkets.		
	Limited equipment and cooking facilities	Limits options of choice of food/meals		
	Limited money	May buy cheaper food(s) that may not be nutritional balanced. Less variety of foods.		
	Food hygiene issues	Increase rates of food poisoning due to sharing facilities		
	Explain how these prob	plems could be overcome.		
	Budget	Know your allocation for everything. Means that you will have enough money as long as you stick to it. Having a set amount of 'food money' each time you shop means that you will have enough every time you go shopping – consistent nutritionally too.		

Question	Expected Answer		Marks	Rationale
	Go with a shopping list	Only come out with what you went in for, don't over spend and do not come out with things that you might not need.		
	Plan what you are going to eat	Means you minimise waste, know what you are eating for the duration you are shopping for.		
	Shop around/shop on line	Get the best deals from the different supermarkets/shops. Lack of transport.		
	Use local farms/markets	Things like Pick your own (PYO) or markets can be cheaper than the supermarket.		
	Buy in bulk	Saves money as long as the product does not have a short shelf life. Can always shop with friends if storage is a problem or you can all save money.		
	Cook in bulk. Freeze or eat the next day	Saves money on utilities – electricity and water for cooking and washing up. Means you have food that is easy to cook when busy, saves buying convenience foods which can cost a more money than making your own.		
	One pot meals	Saves time, and money (electricity) and washing-up. Can use cheaper ingredients and cook for longer (ie) cuts of meat.		
	Tinned and frozen fruit and vegetables	Often these can be cheaper and just as (if not more) nutritious (as long as not processed).		
	Buy things on special offer	Saves money long term. Especially useful for non-perishable items		

Question	Expected Answer		Marks	Rationale
		such as tins		
	Use value/loss leaders	Cheaper than other brands		
	Look for alternatives	Find the best value brands and		
		products		
	Use left over food as	Such as - roast chicken – cold meat		
	next day meals	- stock for soup. Makes the most		
		out of ingredients – gets the best value		
	Get a job/earn money	Increase your incoming money,		
	Oct a job/carri money	larger budget available		
	Cook with friends	Either take it in turns or each bring		
		an ingredient for a meal. Takes the		
		pressure off always cooking and		
		may get different nutrients or learn		
		how to cook some other meals –		
		variety.		
	Prioritise and make a	Make sure you have enough time to		
	time plan	cook and shop properly		
	Do the food shopping before any other	Important you get the correct nutrition, therefore should be a		
	spending	priority. Better to skimp on other		
		things such as going out than food.		
	Do not going shopping	When you do this you come out		
	when thirsty or hungry	with what you need only. Being		
		hungry or thirsty leads to more		
		impulse, often not needed buys.		
	Buy a cook book	Learn how to cook basic recipes,		
		greater confidence and enjoyment		
		in cooking therefore likely to eat		
		better. Student cook books have great tips from people that have		
		been there and done it so you can		
		learn from them.		
	Sign up to a cooking	Greater knowledge of how to cook,		
	course	likely to ensure you eat correctly		

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Question	Expected Answer		Marks		Rationale
	Look out for supermarkets selling things cheaper	and likely to meet people. When food reaches or nears its sell-by date the supermarket reduces the products, they are still good to eat and are often a lot cheaper.			
	Long life products	Less waste/cheaper			
		Question 3 total	[15]	[15]	

Que	stion	Expected Answer	Ма	Marks Rationale		
4	(a)	Blue veined cheese is one example of a food where a micro- organism is used in food production. Name ONE other food that uses a micro-organism in production.				
		Bread – or named bread				
		Yoghurt – or named yoghurt	[1x1]	[1]		
	(b)	State THREE methods of preserving food at home. Making jams/jellies/crystallising Pickling/chutneys Bottling Drying Freezing Salting Smoking	[3x1]	[3]	Accept accurate descriptions of processes	
	(c)	 Give THREE advantages of food preservation Longer shelf life/food keeps for a longer period of time/does not spoil as quickly/ micro-organisms are destroyed/inactivated/killed/affected by changes in temperatures/pHs/atmospheric gases Better for the environment – less wasted/thrown away Saves money as not throwing so much away Can buy some foods in bulk which can save money in the long term Do not have to go to the shop as often Can use foods when they are out of season Buy food in season so they are cheaper and then keep them Food may be in a more convenient form for use Variety in the diet/different flavours or textures 	[3x1]	[3]		

(d) Describe four ways of reducing the risk of food poisoning when storing and re-heating leftover food. Examples of specific information that may be covered by the candidate: Point Description/Reasoning If the food is not cooled, the microcoganism will continue to multiple. If the food is hot then it heats the fridge or freezing or freezing or freezer and therefore puts all the food is kept in the refrigerator (between 0 and 5°C) Cool food Limits micro-organisms are most active. This would encourage micro-organism food on the side for long periods Keep food out of the 'danger zone'.	Question	Expected Answer		Marks	Rationale
Ensure the food cooled before refrigerating or freezing or freezer and therefore puts all the food within the danger zone. Ensure the food is kept in the refrigerator (between 0 and 5°C) Cool food quickly Do not leave fool on the side for long periods Keep food out of the 'danger zone' s-63°C Use the food within a few days of cooking/ opening Transfer food to containers from tins and cans Only re-heat the		Describe four way when storing and Examples of spec	s of reducing the risk of food poisoning re-heating leftover food.		The following answers are examples only and are therefore, not a definitive list.
cooled before refrigerating or freezing or freezer and therefore puts all the food within the danger zone. Ensure the food is kept in the refrigerator (between 0 and 5°C) Cool food quickly Less time in the 'danger zone'. Do not leave food on the side for long periods Keep food out of the 'danger zone's Seep food out of the 'danger zone' 5-63°C Use the food within a few days of cooking/ opening Transfer food to containers from tins and cans Only re-heat the Continued to multiple. If the food in the theat the firidge or freezer and therefore puts all the food within a the mode and the redeated or freezer and therefore puts all the food within a the mode and the redeated or freezer and therefore puts all the food within a the mode and the redeated or freezer and therefore puts all the food within the danger zone' where micro-organisms growth time. Less time in the 'danger zone'. This would encourage micro-organism growth. This is where the organisms and most active. Out of this range the micro-organisms are inactivated. Exposure to air and temperatures once open encourages food to deteriorate and micro-organisms to multiple. Open cans encourage micro-organism activity and can lead to poisoning from the can oxidising. Only re-heat the		Point	Description/Reasoning		·
is kept in the refrigerator (between 0 and 5°C) Cool food Quickly Less time in the 'danger zone'. Do not leave food on the side for long periods Keep food out of the 'danger zone' 5-63°C Use the food within a few days of cooking/ opening Transfer food to containers from tins and cans Only re-heat the Only re-heat the iximits micro-organism growth time. Less time in the 'danger zone'. This would encourage micro-organism growth. This is where the organisms and most active. Out of this range the micro-organisms are inactivated. Exposure to air and temperatures once open encourages food to deteriorate and micro-organisms to multiple. Open cans encourage micro-organism activity and can lead to poisoning from the can oxidising. Only re-heat the Continued cooling and heating		cooled before refrigerating or	organism will continue to multiple. If the food is hot then it heats the fridge or freezer and therefore puts all the food		
quickly Do not leave food on the side for long periods Keep food out of the 'danger zone' 5-63°C Use the food within a few days of cooking/ opening Transfer food to containers from tins and cans Only re-heat the Quickly		is kept in the refrigerator (between 0 and 5°C)	micro-organisms are most active.		
Do not leave food on the side for long periods Keep food out of the 'danger zone' 5-63°C organisms are inactivated. Use the food within a few days of cooking/ opening Transfer food to containers from tins and cans Only re-heat the This would encourage micro-organism growth. This is where the organisms and most active. Out of this range the micro-organisms are inactivated. Exposure to air and temperatures once open encourages food to deteriorate and micro-organisms to multiple. Open cans encourage micro-organism activity and can lead to poisoning from the can oxidising. Continued cooling and heating					
the 'danger active. Out of this range the micro- zone' 5-63°C organisms are inactivated. Use the food within a few open encourages food to deteriorate and days of cooking/ opening Transfer food to containers from activity and can lead to poisoning from the tins and cans Only re-heat the Continued cooling and heating		food on the side	This would encourage micro-organism		
within a few open encourages food to deteriorate and days of cooking/ opening Transfer food to open cans encourage micro-organism containers from activity and can lead to poisoning from the tins and cans on oxidising. Only re-heat the Continued cooling and heating		the 'danger	active. Out of this range the micro-		
containers from tins and cans can oxidising. Only re-heat the Continued cooling and heating		within a few days of cooking/ opening	open encourages food to deteriorate and		
		containers from	activity and can lead to poisoning from the		
food once encourages micro-organism activity.		11			
		food once	encourages micro-organism activity.		

Question	Expected Answer		Ma	rks	Rationale
	Ensure heated food is cooked throughout	Inactivates the majority of micro- organisms, as out of the danger zone. Ensure food is cooked thoroughly above 63C			
	If heating in a microwave – leave to stand before eating.	Microwaves can encourage the development of cold spots where the food isn't thoroughly cooked/heated. Leaving to stand evens out the temperature/cooked thoroughly.			
	Do not store cooked and raw foods together	Store correctly to avoid cross contamination			
	Use within the use by date Cover in the fridge/freezer/	Minimise micro-organism growth. Keeps cross contamination minimal/avoids it.			
	when left out Defrost food in the refrigerator/ cool area Defrost	Minimise micro-organism growth. Limits time in the danger zone/Stops food becoming too hot. Limits exposure to micro-			
	thoroughly	organisms/bacteria. Question 4 total	[8] [15]	[8]	

Que	stion		Expected Answer	Ma	rks	Rationale
5	(a)	(i)	How many servings of fruit and vegetables are we advised to eat every day? Five More than five/At least five			
			• 400g/ 5 x 80g			
			A range of 5 to 10 is acceptable	[1x1]	[1]	
		(ii)	Give FOUR reasons why we are advised to eat more fruit and vegetables.			Do not accept – "because they are healthy"
			 To protection against cancer(s) To boost the immune system/reduce the chance of becoming ill For antioxidants To fight signs of aging/skin health To get enough vitamins/get enough (named vitamin) MAX of TWO To get enough minerals/get enough (named mineral) MAX of TWO To eat a balanced diet/part of the healthy eating plate/plan To fight illness/infections/colds As a source of fibre Add bulk not calories to meals/good to snack on/filling and add bulk to the diet They are a low energy/calorie/Kcal/kJ snack They are a low fat snack Convenient and quick snack For heart health Reduces cholesterol Fruit contains natural sugars Helps to control blood sugar 			
			Helps to control cravings/appetiteColourful addition to meal/more appetising	4x1	4	

Question	Expected Answer	Ma	rks	Rationale
Question (iii)	State FOUR ways a young child could be encouraged to eat more fruit and vegetables Examples: • Make fruit and vegetables a daily part of family • Lead by example • Give them a variety of fruits and vegetables to try (different flavours) • Give them a variety of textures to try	Ма	rks	Rationale The following answers are examples only and are therefore, not a definitive list.
	 Give each fruit and or vegetable more than once even if they do not like it at first Make meal times fun Chop fruits and vegetables into small/bite sized pieces Peel fruit/vegetables Let them help with the preparation/choosing Puree the fruit and vegetables so it is easier to eat and digest Eat/give dried fruit rather than sweets or on cereals Eat/give chopped fruit and vegetables as snacks Add to all meals; for example add salad to sandwiches Use as natural sweetener (ie) in porridge/scones 			
	 Drink smoothies Eat soup Give it to them for puddings Get them to grow their own Go to places such as pick your own farms – positive associations and greater understanding Give them colourful fruit and vegetables – appetising as snacks or as meals Advertising/labelling 	[4x1]	[4]	

Question			Expected Answer		rks	Rationale
		(iv)	Name TWO fruits that go brown during preparation. Banana Apple Pears Peaches Nectarines Avocado (pear) Pineapples Cherries Mangoes Plums	[2x1]	[2]	
		(v)	 Give ONE way to prevent fruit going brown during preparation. Add/sprinkle with lemon/citrus juice/soak in a citrus fruit juice Sock in ascorbic acid /vitamin C Soak in (cider) vinegar Cover in water Do not leave for long periods on the side uncovered/only cut when needed 	[1x1]	[1]	
	(b)	(i)	 We are advised to eat a balanced diet. Explain what is meant by a balanced diet. For the TWO marks, the answer must include both "necessary nutrients" and "appropriate proportions" A MAXIMUM OF ONE IF ONLY ONE OF THE ABOVE OR ONLY THE FOLLOWING IS MENTIONED: A diet that has enough nutrients for good health/A diet that provides enough nutrients for daily activities/Some of each food group used at every meal/Nutrients in correct proportions for individual needs/A varied or colourful diet (1 mark) Do not accept "a good diet" or "healthy diet" 	[2]	[2]	

Question	Expected Answer		Marks	Rationale
	grammar may be intru	isive.		
	suggest changes bu	eve a maximum of 3 marks if they t do not provide any reasoning the candidate may cover:		
	Changes	Descible recent for above		
	Changes Change fizzy drink for water	Fizzy drinks are mainly sugar – bad for teeth, concentration, blood sugar control, overall health. Also cola is less hydrating than water. Children should be encouraged to drink more water.		
	Have a smoothie instead of a fizzy drink	Smoothie – addition of calcium, low fat and more vitamins and minerals.		
	Have a piece of fruit/ vegetables (instead of crisps)	Minerals, vitamins, fibre, more filling for less energy, adds bulk, natural sugars, stabilises blood sugar, longer concentration and contains water.		
	Wholemeal/seeded /granary bread/oat bread or 50/50 rather than white bread	More fibre, more filling, better for concentration, helps you go to the toilet more easily (fibre). Do not accept "brown bread".		
	Have cheese/low fat cheese rather than peanut butter	Peanut butter is high in fat but contains a lot of protein – not necessarily balanced. Cheese contains calcium which is important for growth although contains fat, may contain less fat than peanut butter. Low fat cheese is a good source of protein and calcium but lower in energy and fat.		

1 1 1			Rationale
Have ham rather than peanut butter	Good source protein for growth, more filling and sustained energy for afternoon. Peanut butter although high in protein in high in fat too. Ham may be cheaper to purchase than peanut butter.		
Change to a low-fat peanut butter	This would reduce the fat content but keep the high protein content which is important for growth, development and also for sustained energy (sugar levels) and satiety.		
Add tuna instead of peanut butter	A good source of protein for the child and a reduced fat content compared to peanut butter. Contains omega-3 good for cardio-vascular disease and concentration/ brain development and cognitive function.		
Add salad to the sandwich Get rid of the crisps	Adds to your 5 a day, minerals & vitamins, fibre, satiety. Contains a lot of energy and not filling.		
Have low-fat crisps or have vegetable crisps	Lower fat and energy intake which is better for health and concentration. Vegetable crisps will also add to your mineral & vitamin intake as we as add to your 5-a-day.		
Add a yoghurt	Contains calcium important for growth and development. Good appetite control. If you add one with grains or fruit in, the yoghurt can contribute to wholegrain or fruit and vegetable consumption.		
	Change to a low-fat peanut butter Add tuna instead of peanut butter Add salad to the sandwich Get rid of the crisps or have vegetable crisps	than peanut butter filling and sustained energy for afternoon. Peanut butter although high in protein in high in fat too. Ham may be cheaper to purchase than peanut butter. Change to a low-fat peanut butter This would reduce the fat content but keep the high protein content which is important for growth, development and also for sustained energy (sugar levels) and satiety. Add tuna instead of peanut butter A good source of protein for the child and a reduced fat content compared to peanut butter. Contains omega-3 good for cardio-vascular disease and concentration/ brain development and cognitive function. Add salad to the sandwich Get rid of the crisps Contains a lot of energy and not filling. Lower fat and energy intake which is better for health and concentration. Vegetable crisps will also add to your mineral & vitamin intake as we as add to your 5-a-day. Add a yoghurt Contains calcium important for growth and development. Good appetite control. If you add one with grains or fruit in, the yoghurt can contribute to wholegrain or fruit and vegetable	than peanut butter filling and sustained energy for afternoon. Peanut butter although high in protein in high in fat too. Ham may be cheaper to purchase than peanut butter. Change to a low-fat peanut butter This would reduce the fat content but keep the high protein content which is important for growth, development and also for sustained energy (sugar levels) and satiety. Add tuna instead of peanut butter Add source of protein for the child and a reduced fat content compared to peanut butter. Contains omega-3 good for cardio-vascular disease and concentration/ brain development and cognitive function. Add salad to the sandwich vitamins, fibre, satiety. Get rid of the crisps Contains a lot of energy and not filling. Have low-fat crisps or have vegetable crisps will also add to your mineral & vitamin intake as we as add to your 5-a-day. Add a yoghurt Contains calcium important for growth and development. Good appetite control. If you add one with grains or fruit in, the yoghurt can contribute to wholegrain or fruit and vegetable

B003 Mark Scheme January 2011

Question	Expected Answer		ırks	Rationale
	Have an alternative to a sandwich such as; protein and carb based dish eg tuna pasta salad/chicken rice and peas/slice of quiche	[6]	[6]	
	Question 5 total	[20]		

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