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


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


| Question | Expected Answer |  | Marks |  | Rational |
| :---: | :---: | :---: | :---: | :---: | :---: |
| (ii) | Describe TWO requirements | reasons why people have different energy |  |  | One mark for reason One mark for description |
|  | Reason | Description |  |  |  |
|  | Age | 1. Babies need high energy due to growth. 2. Adolescents and young adults have a high energy need due to growth and a high level of activity. 3. Older people have a slowing metabolism/BMR/RMR/lower heart rate and maybe less active, subsequently needing less energy. They also have a greater fat mass. |  |  |  |
|  | Gender (sex) | Males have a higher energy requirement (generally) due to being heavier and having a greater muscle mass. |  |  |  |
|  | Physical activity/ leisure time activities | 1. Increasing the physical activity in leisure time, be it running or just being active in daily tasks, increases energy requirements and more energy is being used. 2. Reliance upon automated things such as washing machines and cars means we have a decreased energy need compared to before such inventions. |  |  |  |
|  | Body composition | 1. A greater body mass/being heavier has an increased need for energy. <br> 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 | 1. Metabolism may be raised at times of illness of fever/body needs energy to fight illnesses <br> 2. Other times it may decrease due to lack of or .a reduction in physical activity/energy expenditure. <br> 3. Energy intake may be lower if trying to lose weight | [2x2] | [4] |  |
|  |  | Question 1 total | [15] |  |  |





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


| Question |  | Expected Answer | Marks |  | Rationale |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | (iii) | State 3 nutrients other than calcium found in whole milk. <br> - Fat <br> - Protein <br> - Carbohydrate/lactose <br> - Vitamin A <br> - Vitamin B complex/vitamin B (or): <br> - Vitamin $B_{1}$ (Thiamin) <br> - Vitamin $B_{2}$ (Riboflavin) <br> - Vitamin $B_{6}$ (Pyridoxine) <br> - Vitamin $B_{12}$ <br> - Vitamin C <br> - Vitamin D <br> - Vitamin E <br> - Folate <br> - Phosphorus <br> - Potassium | [3x1] | [3] |  |
| (c) |  | Fresh milk has to be stored in a refrigerator. <br> Give TWO other types of milk that could be stored in a cupboard at home. <br> - UHT/long-life/sterilised <br> - Powdered/formula <br> - Evaporated/tinned/canned <br> - Condensed/tinned/canned | $\begin{gathered} {[2 \times 1]} \\ {[15]} \end{gathered}$ | [2] |  |


|  |  |  |  | Question <br> 3 <br> Students have a limited income for buying food. <br> Describe the problems that could affect a new student <br> when choosing, storing and cooking food. <br> - Explain how these problems could be overcome. <br> This question is marked according to the quality of response. <br> Marks are allocated according to the quality of the response. <br> Candidates should be able to show their depth of knowledge <br> and understanding, using correct terminology. <br> In order to achieve a high level response, both areas must be <br> addressed in detail. <br> A candidate only answering one part of the question well <br> remains in the limited level response and can access up to <br> 8 marks only. Must be answered well, with clear <br> descriptions and/or explanations. <br> If candidates respond by giving answers in a list, they remain <br> in the lower level response. <br> Bullet point answers can only achieve up to the medium <br> level response only. <br> A high level of response 13-15 <br> The candidate can describe in detail the problems a new student <br> might face when shopping for food and give a comprehensive <br> explanation of how these problems could be overcome. <br> Answers will be accurate. The candidates must provide <br> coverage for both parts of the question. The information will be <br> presented in a clear and organised way. A whole range of |
| :--- | :--- | :--- | :--- | :--- |





| 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. <br> 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 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 4 | (a) | Blue veined cheese is one example of a food where a microorganism is used in food production. <br> Name ONE other food that uses a micro-organism in production. <br> - Bread - or named bread <br> - Yoghurt - or named yoghurt | [1x1] | [1] |  |
|  | (b) | State THREE methods of preserving food at home. <br> - Making jams/jellies/crystallising <br> - Pickling/chutneys <br> - Bottling <br> - Drying <br> - Freezing <br> - Salting <br> - Smoking | [3x1] | [3] | Accept accurate descriptions of processes |
|  | (c) | Give THREE advantages of food preservation <br> - 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 <br> - Better for the environment - less wasted/thrown away <br> - Saves money as not throwing so much away <br> - Can buy some foods in bulk which can save money in the long term <br> - Do not have to go to the shop as often <br> - Can use foods when they are out of season <br> - Buy food in season so they are cheaper and then keep them <br> - Food may be in a more convenient form for use <br> - Variety in the diet/different flavours or textures | [3x1] | [3] |  |




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


| Question |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- |


| Question |  | Expected Answer | Marks |  | Rationale |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | (iv) | Name TWO fruits that go brown during preparation. <br> - Banana <br> - Apple <br> - Pears <br> - Peaches <br> - Nectarines <br> - Avocado (pear) <br> - Pineapples <br> - Cherries <br> - Mangoes <br> - Plums | [2x1] | [2] |  |
|  | (v) | Give ONE way to prevent fruit going brown during preparation. <br> - Add/sprinkle with lemon/citrus juice/soak in a citrus fruit juice <br> - Sock in ascorbic acid /vitamin C <br> - Soak in (cider) vinegar <br> - Cover in water <br> - 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. <br> Explain what is meant by a balanced diet. <br> - For the TWO marks, the answer must include both "necessary nutrients" and "appropriate proportions" <br> A MAXIMUM OF ONE IF ONLY ONE OF THE ABOVE OR ONLY THE FOLLOWING IS MENTIONED: <br> - 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) <br> Do not accept "a good diet" or "healthy diet" | [2] | [2] |  |


| Question | Expected Answer | Marks <br> (c) <br> Many children take a packed lunch to school. <br> A packed lunch contains the following - peanut butter <br> sandwich on white bread, a packet of crisps and a can of <br> fizzy drink. <br> Explain how this packed lunch could be changed to make it <br> a balanced meal for a child and meet dietary guidelines. <br> This question in marked according to the quality of response. | The following answers are examples only and <br> are therefore, not a definitive list. <br> Notes: |
| :--- | :--- | :--- | :--- | :--- |
| High Level Response 5-6 <br> The candidate will provide accurate explanations of how the <br> packed lunch could be changed to meet dietary guidelines. <br> Specialist terms will be used appropriately and correctly. The <br> information will be presented in a structured format. There will <br> be few errors for spelling, punctuation or grammar. <br> healthy lunch box looking to create a a whole) so just <br> suggesting and justifying changes to one <br> food item can only achieve a maximum of <br> 4 marks. |  |  |  |
| Medium Level Response 3-4 <br> The candidate will provide some suggestions for changes to the <br> packed lunch but expiations may lack specific detail or <br> examples. There will be some attempt at explanation of the <br> changes suggested. There will be some use of specialist terms <br> although these may not be used appropriately. The information <br> will be presented for the most part in a structured format. There <br> may be occasional errors in spelling, punctuation and grammar. <br> Low Level Response 0-2 | The candidate may give limited or confused suggestions for <br> appropriate changes to the packed lunch. Answers may be in <br> the form of a list with little or no description. There will be little or <br> no use of specialist terms. Errors of spelling, punctuation and |  |  |




| Question | Expected Answer |  | Marks |  | Rationale |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Have an alternative to a sandwich such <br> as; protein and carb based dish eg tuna pasta salad/chicken rice and peas/slice of quiche | Keeps interest in lunch, less likely to get bored. Keep variety in nutrients too. | [6] | [6] |  |

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