	Centre Number	Candidate Number	
Candidate Name			ı

International General Certificate of Secondary Education CAMBRIDGE INTERNATIONAL EXAMINATIONS

FOOD SCIENCE

0635/3

PAPER 3 Alternative to Coursework

MAY/JUNE SESSION 2002

2 hours

Candidates answer on the question paper. Additional materials:

Coloured pencils Eraser Ruler

Compass Pencil

TIME 2 hours

INSTRUCTIONS TO CANDIDATES

Write your name, Centre number and candidate number in the spaces at the top of this page. Answer **all** questions.

Write your answers in the spaces provided on the question paper.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets [] at the end of each question or part question.

FOR EXAM	INER'S USE
1	
2	
3	
TOTAL	

This question paper consists of 14 printed pages and 2 blank pages.

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1 An investigation was carried out amongst a small group of fifteen year old students to find out the type and the amount of fluid each of them drank in one day.

The results are shown in the table below.

time of day	Student A	Student B	Student C	Student D
Breakfast	nil	glass of milk	cup of tea	can of cola
Mid-morning	can of cola	can of orange drink – carbonated	glass of milk	cup of white coffee
Mid-day	can of cola	glass of orange juice	carton of orange juice	glass of milk
Afternoon	can of orange drink – carbonated	cup of tea	nil	nil
Evening	can of cola cup of black coffee	cup of white coffee	nil	glass of milk beaker of hot chocolate

(a) The main constituent of all of these drinks is water.

A beaker contains

A can of cola contains

(i) Use the following data to calculate the total fluid intake for each student.

A can of fruit drink contains A carton of orange drink contains A cup contains A glass contains	330 ml 250 ml 225 ml 275 ml
Total fluid intake for Student A	
Total fluid intake for Student D	

275 ml

330 ml

[8]

- (ii) The average amount of water an individual should drink each day is 1500 ml.
 - (a) Prepare a bar chart to show the daily fluid intake of each student compared with the average daily requirement.

[10]

Comment on three aspects of the quality and usefulness of your presentation.
1
2
3
[3]

(b)

(iii)	(a)	List five ways in which the body uses water.
		[5]
	(b)	Explain why the exact daily fluid intake for each individual is different.
		[4]
	(c)	State the possible results of a long period of insufficient fluid intake.
		[2]

(b) Study the following information.

drink	ingredients
carton of pure orange juice	Concentrated orange juice, unsweetened. No sweeteners, artificial colours, flavours or preservatives. A 200 ml serving provides 100% of the RDA of vitamin C.
can of carbonated orange drink	Carbonated water, Sugar, Glucose Syrup, Orange fruit, Citric acid, Antioxidant (Ascorbic acid), Preservative (Sodium Benzoate), Flavourings, Artificial Sweetener (Saccharine), Colour (Beta Carotene).
can of cola	Soft drink with vegetable extracts. Carbonated water, Sugar, Colour (Caramel), Phosphoric acid, Flavourings, Caffeine.

			nutrier	nts in drin	ks consur	ned			
nutrients		orange juice 1 glass	orange drink carton	cola can	hot choc. beaker	coffee – black 1 cup	coffee – white 1 cup	tea 1 cup	milk 1 glass
Energy	kcal kJ	110 465	62 264	147 623	128 542	_ _	19 79	4 19	178 741
Carbohydrate of which sugar	(g)	24.2 24.2	14.4 14.4	27.8 27.8	21.1 19.8	_ _	0.6 0.6	0.7 0.7	12.9 12.9
Protein	(g)	1.5	0.3	_	5.2	_	0.4	0.5	9
Fat of which satura	(g) ates	_ _	tr	_ _	2.7 2.4	_ _	1.7 1.1	tr —	10.45
Sodium	(g)	_	tr	tr	0.2	_	tr	tr	1.3
Calcium	(g)	_	tr	_	251	_	tr	tr	330
Vit. A	(μg)	130	_	_	160	_	tr	tr	137.5
Vit. B ₁	(mg)	0.22	_	_	0.24	_	tr	tr	0.13
Vit. B ₂	(mg)	_	_	_	0.32	_	tr	tr	0.55
Niacin	(mg)	0.5	_	_	3.6	_	tr	tr	0.26
Vit. C	(mg)	100	33	_	_	_	_	_	_
Vit. D	(μg)	_	_	_	0.5	_	tr	tr	0.07
Fibre	(g)	_	_	_	1.2	_	_	_	_

Evaluate the nutritional contribution made by the drinks in the diet of each student.
[8]

2

A group of pupils was asked to produce a questionnaire on Non-Starch Polysaccharide in the diet. (NSP – dietary fibre)						
(a)	It is	s important that the target group for any investigation is selected carefully.				
	(i)	Identify the characteristics of a target group.				
		[4]				
	(ii)	Give reasons for your choice of target group for this questionnaire.				
		[3]				

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PLEASE TURN OVER FOR REST OF QUESTION

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(b) The following examples show the approach taken by two pupils as part of their investigation.

Example A	
What do you know about dietary f Tick the boxes beside the facts yo	ibre and its importance to the body? u consider to be true.
Fibre is:	Fibre is needed to:
an available carbohydrate	aid digestion
an unavailable carbohydrate	aid peristalsis
a protein	remove waste from the body
a fat	provide energy
a polysaccharide	prevent constipation
mainly plant cellulose	
Example B	
Please tick Yes or No.	
Do you know what fibre is?	Yes No
Do you know why fibre is importar	nt in the diet? Yes No
Do you know how much fibre is no	eeded each day? Yes No
(i) State, with reasons, why it is responses than Example B.	likely that Example A would produce more useful
	[5

	(ii)	Suggest ways in which Example B could be improved.
		[3]
(c)	Des NSF	ign a questionnaire which could be used to test knowledge of the best sources of (dietary fibre) in local foods.
		[7]

(d)	Explain how you would evaluate an individual's daily food intake to find out if the NSP content is adequate.
	[5]
(e)	Describe the chemical structure of NSP and give ${f two}$ examples of fibrous substances found in food.
	[3]

3

)	Explain different ways of producing carbon dioxide chemically in scone making.

(b)			ons you would take to ensure a fair comparison of the scones using different agents.
			[5]
(c)	(i)	Suç	ggest two reasons for choosing plain scones for the investigation.
			[2]
	(ii)	(a)	Identify the ingredients for plain scones.

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1)	(1)	Explain how you would carry out an evaluation of the finished scones.
		[4]

(ii) Prepare a chart which could be used in the evaluation.