

Candidate
Number

Centre Number

--	--

Candidate Name _____

**International General Certificate of Secondary Education
CAMBRIDGE INTERNATIONAL EXAMINATIONS**

FOOD SCIENCE

0635/3

PAPER 3 Alternative to Coursework

OCTOBER/NOVEMBER 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 EXAMINER'S USE	
Question 1	
Question 2	
Question 3	
TOTAL	

This question paper consists of 11 printed pages and 1 blank page.

- 1 One hundred pupils in a school were asked what they ate or drank before leaving for school.
- (a) **Twenty five** pupils had nothing to eat or drink before school; **ten** had fresh fruit only; **fifteen** had only a drink; **thirty** had breakfast cereal with milk; **ten** had breakfast cereal followed by bread and a drink; **five** had toast and a drink and **five** had a cooked breakfast followed by a drink.
- (i) Present this data as a bar chart.

[10]

- (ii) Evaluate the quality and usefulness of your presentation.

.....

.....

.....[3]

(d) (i) Explain why breakfast is often described as the most important meal of the day.

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....[6]

(ii) (a) Give a menu for a nutritious breakfast which could be served in your country.

.....
.....
.....
.....[3]

(b) List the foods in the meal and in each case identify the main nutrients.

.....
.....
.....
.....
.....
.....
.....
.....
.....[5]

2 (a) Wheat is milled in many parts of the world to produce flour.

(i) Draw and label a section through a wheat grain to show its structure.

[2]

(ii) Name the part of the wheat grain which produces white flour.

.....[1]

(iii) Why is flour sieved before it is used in baking?

.....
.....[2]

(iv) Compare the nutritional value of white, brown and wholemeal flour.

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....
.....[4]

(v) Explain why wholemeal flour does not have as long a shelf-life as white flour.

.....
.....[1]

(vi) Flour can be made from other cereals and other types of food.
Name the flours produced from:

(a) **two** different cereals

.....
.....

(b) **two** other types of food.

.....
.....[2]

(b) The strength of flour depends on the amount of protein present.

(i) Name the protein which develops when flour is worked with water.

.....[1]

(ii) Explain why this protein is important in breadmaking.

.....
.....
.....
.....[3]

