

Centre Number	Candidate Number	Name
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CAMBRIDGE INTERNATIONAL EXAMINATIONS  
International General Certificate of Secondary Education

**FOOD SCIENCE**

**0635/03**

Paper 3 Alternative to Coursework

October/November 2003

**2 hours**

Candidates answer on the Question Paper.

Additional Materials:

Coloured pencils	Compass
Eraser	Pencil
Ruler	Ruler

**READ THESE INSTRUCTIONS FIRST**

Write your Centre number, candidate number and name on all the work you hand in.  
Write in dark blue or black pen in the spaces provided on the Question Paper.  
You may use a soft pencil for any diagrams, graphs or rough working.  
Do not use staples, paper clips, highlighters, glue or correction fluid.

Answer **all** questions.

At the end of the examination, fasten all your work securely together.

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

If you have been given a label, look at the details. If any details are incorrect or missing, please fill in your correct details in the space given at the top of this page.

Stick your personal label here, if provided.

For Examiner's Use	
Question 1	
Question 2	
Question 3	
<b>TOTAL</b>	

This document consists of **11** printed pages and **1** blank page.



Answer **all** questions.

- 1 A survey was carried out within a group of ten sixteen year olds on their weekly consumption of fresh fruit. The total number of servings of fresh fruit is shown on the chart below.

Fruit	Servings over seven days
Apple	
Orange	
Peach	
Pear	
Grapefruit	
Banana	
Plums	
Grapes	
Pineapple	
Melon	

(a) (i) (a) How many apples were eaten by the group during the week? .....[1]

(b) Calculate the average number of servings of fruit per person for the week.

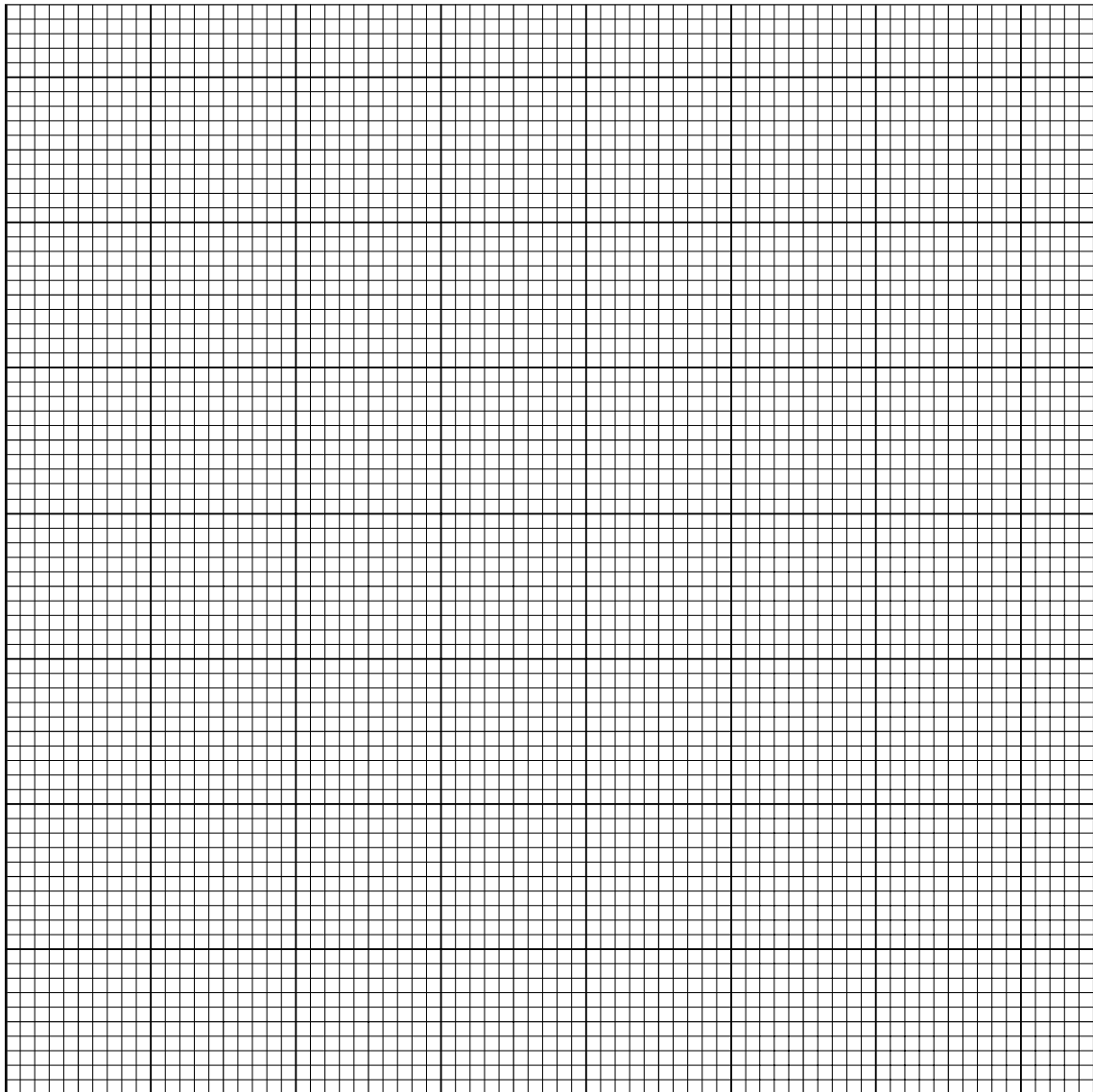
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.....[2]

(ii) Draw a bar graph to show the information on the chart.



[8]

(iii) Comment on the quality and usefulness of your bar chart.

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.....[3]

(iv) Suggest **two** other ways of presenting the data.

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.....[2]

(v) Give **five** factors which could explain why the number of servings of each fruit vary.

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.....[5]

(vi) Discuss the importance of a daily supply of fresh fruit. Give named examples of fruit to illustrate your answer.

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(b) Give advice on the choice of fruit when shopping.

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(c) Many people enjoy fruit which has been preserved in some way.

(i) State, with examples, **five** reasons for preserving fruit.

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.....[5]

(ii) Explain the importance of the following when preserving fruit:

(a) pectin;

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.....[2]

(b) low temperature.

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.....[2]

2 (a) Give **two** reasons for each of the following dietary guidelines:

(i) reduce sugar;

1. ....  
2. ....[2]

(ii) reduce fat;

1. ....  
2. ....[2]

(iii) reduce salt.

1. ....  
2. ....[2]

(b) List **six** ways of reducing the amount of fat in the diet.

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(c) (i) What is cholesterol?

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.....[1]

(ii) Discuss problems it may cause in the body.

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(d) (i) Explain the importance of water in a healthy diet.

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.....[6]

(ii) State the result of too low an intake of water.

.....[1]





3 You plan to compare the effects of using different ingredients when making small cakes by the creaming method.

Study the basic recipe for a creamed mixture given below:

- 100 g (4 oz) plain flour
- 1 level teasp. baking powder
- 100 g (4 oz) fat
- 100 g (4 oz) sugar
- 2 eggs

(a) Suggest

(i) **four** ways to vary the type of flour used;

- 1. ....
- 2. ....
- 3. ....
- 4. ....

(ii) **three** ways to vary the fat used;

- 1. ....
- 2. ....
- 3. ....

(iii) **three** different types of sugar.

- 1. ....
- 2. ....
- 3. ....

[5]

(b) (i) How would you ensure a fair comparison when investigating the effectiveness of the three different types of fat used when making the cakes?

- .....
- .....
- .....
- .....

[3]



(ii) List the qualities you could be investigating in the finished results.

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

(iii) Plan a chart which members of the tasting panel could use to record their scores for each of the qualities mentioned above.

[5]

(iv) Identify, with reasons, **three** factors which might influence your choice of fat for the cakes.

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