FOR OFFICIAL USE

Total Marks

[X118/SQP340]

Home Economics Health and Food Technology Intermediate 2

Specimen Question Paper

Time: 1 hour 30 minutes

NATIONAL QUALIFICATIONS

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth
Day Month Year

Scottish candidate number

Number of seat

1 Try to answer every question in this paper.

2 Read the whole of each question carefully before you answer it.
Remember that some questions have an element of choice in them.
The breakdown of Knowledge and Understanding (**KU**), Drawing Conclusions (**DC**) and Evaluation (**EV**) marks are indicated beside each question.

3 Write your answers in the spaces provided.

4 Additional lines at the end of the booklet can be used if more space is required for answers or if you need to do any rough work.

5 Before leaving the examination room you must give this book to the invigilator. If you do not, you may lose all the marks for this paper.

SQA ©

DO NOT WRITE IN THIS MARGIN

Marks

1. (*a*) State **three** Scottish dietary targets. Give a **different** practical way of meeting each target.

Dietary target 1 _____ **1 KU**

Practical way _____

_____

_____ **1 KU**

Dietary target 2 _____ **1 KU**

Practical way _____

_____

_____ **1 KU**

Dietary target 3 _____ **1 KU**

Practical way _____

_____

_____ **1 KU**

(*b*) **Other than diet**, explain **two different** factors which may contribute to obesity.

Explanation 1 _____

_____

_____ **1 KU**

Explanation 2 _____

_____

_____ **1 KU**

(*c*) Name **one** dietary disease linked to obesity.

Dietary disease _____ **1 KU**

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Marks

1. (continued)

(*d*) Evaluate the suitability of the breakfast product below for a teenager.

No added sugar
Pack contains 6 individually wrapped bars
Eat straight from the packet
No refrigeration required
Varieties available: apple, cranberry, cherry
Contains artificial colours and flavours

Evaluation

Point 1 _____

_____

_____ **1 EV**

Point 2 _____

_____

_____ **1 EV**

Point 3 _____

_____

_____ **1 EV**

[Turn over

Marks

2. (*a*) A young single man who has a full-time job and often works overtime at weekends wishes to do his weekly food shopping on-line.

Evaluate the suitability of **one** of the following methods of on-line shopping for the young man.

Methods of on-line shopping

Method A

Food items arranged in alphabetical order
Weekly special offers available
System remembers previous order
Substitute items sent automatically
Free delivery on orders over £100
Morning, afternoon or evening delivery slots
Delivery available Monday to Saturday

Method B

Stock arranged in "aisles"
Shopping chosen by specially trained staff
Choice of core items will be automatically displayed each time
Electrical goods, books and clothing also available
£5 delivery charge
Choose a two-hour delivery slot
Delivery available 8 am–6 pm 7 days a week

Tick (✓) **one** of the boxes below to indicate your choice.

Method A ☐ Method B ☐

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Marks

2. (*a*) (continued)

Evaluation

Point 1 _____

_____

_____ **1 EV**

Point 2 _____

_____

_____ **1 EV**

Point 3 _____

_____

_____ **1 EV**

Point 4 _____

_____

_____ **1 EV**

[Turn over

2. (continued) *Marks*

(*b*) The young man, who enjoys cooking for friends, wishes to buy a food processor. He has a small kitchen with limited storage and worktop space. He often makes soups, bread and fresh juices and also likes to try out new recipes.

Study the information about food processors below and choose the most suitable food processor for the man to buy.

Information about Food Processors		
Food Processor A	**Food Processor B**	**Food Processor C**
• 300 watts power • 0·8 litres bowl capacity • single speed • attachments: chopping blade, shredding disc, slicing disc, whisk • stainless steel blade • simple to operate • recipe book • £79	• 800 watts power • 2·5 litres bowl capacity • 2 speed settings with pulse control • attachments: liquidiser, grating and slicing disc, dough hook, citrus press • mini and midi bowls with blade • integrated storage for attachments • recipe book • £129	• 800 watts power • 2 litres bowl capacity • 3 speed settings • attachments: liquidiser, grating and slicing discs, citrus press, whisk • wide range of additional attachments available at extra cost • spatula • cord storage • £139

Tick (✓) **one** of the boxes below to indicate your choice.

Food Processor A ☐ Food Processor B ☐ Food Processor C ☐ **1 DC**

Give **three** reasons for your choice.

Reason 1 _____

_____

_____ **1 DC**

Reason 2 _____

_____

_____ **1 DC**

Reason 3 _____

_____

_____ **1 DC**

DO NOT WRITE IN THIS MARGIN

Marks

2. (continued)

(*c*) State **two** safety points he should observe when cleaning the food processor.

Safety point 1 _____

_____

_____ **1 KU**

Safety point 2 _____

_____

_____ **1 KU**

(*d*) Explain **two** points of the Sale and Supply of Goods Act 1994.

Explanation 1 _____

_____

_____ **1 KU**

Explanation 2 _____

_____

_____ **1 KU**

[Turn over

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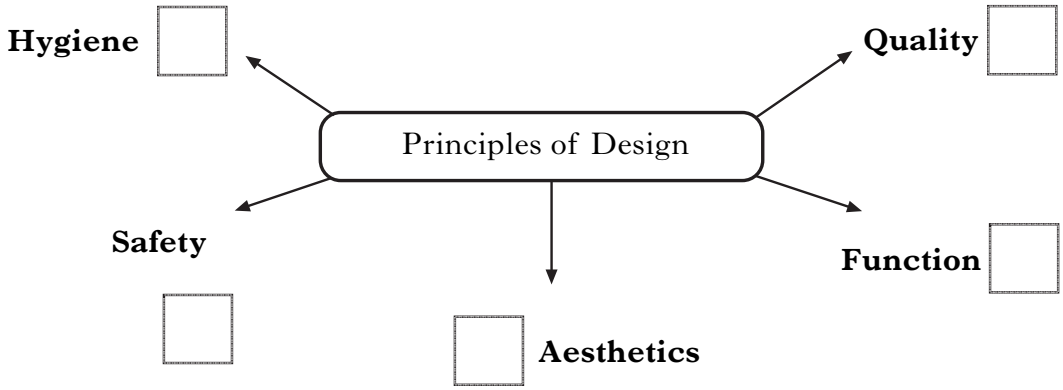
Marks

3. (*a*) Choose **four** of the principles of design shown and explain the importance of each when developing food products.

Place the numbers **1**, **2**, **3** and **4** in the boxes below to indicate your choice.



Principle of design 1 _____

_____

_____ **1 KU**

Principle of design 2 _____

_____

_____ **1 KU**

Principle of design 3 _____

_____

_____ **1 KU**

Principle of design 4 _____

_____

_____ **1 KU**

[Turn over

Marks

3. (continued)

(*b*) A manufacturer wishes to extend his range of fish products. The product specification is shown below.

Product Specification
- include oily fish
- cost effective
- single portion
- quick to cook
- aesthetically pleasing

Study the information about fish products below and choose the most suitable fish dish for the manufacturer.

Information about Fish Products				
	Product A	**Product B**	**Product C**	**Product D**
Main ingredients	• mackerel • breadcrumbs • peppercorns • lemon	• cod • tomatoes • peppers • cheese	• tuna • sweetcorn • pasta	• salmon • potatoes • parsley
Appearance	**	****	***	***
Flavour	****	***	***	****
Number of servings	1	1	2	1
Cooking time	20 minutes	40 minutes	30 minutes	20 minutes
Cost	£££	££	£££	££

Key:

* ⟶ **** £ ⟶ ££££

Poor ⟶ Excellent Poor ⟶ Excellent

Tick (✓) **one** of the boxes below to indicate your choice.

Product A ☐ Product B ☐ Product C ☐ Product D ☐ **1 DC**

DO NOT WRITE IN THIS MARGIN

Marks

3. (*b*) (continued)

Give **three** reasons for your choice.

Reason 1 _____

_____

_____ **1 DC**

Reason 2 _____

_____

_____ **1 DC**

Reason 3 _____

_____

_____ **1 DC**

(*c*) **Other than an ingredients list**, identify **two** points of information the manufacturer is legally required to include on a food label.

Explain the importance to the consumer of **points 1** and **2**.

Information point 1 _____ **1 KU**

Explanation _____

_____

_____ **1 KU**

Information point 2 _____ **1 KU**

Explanation _____

_____

_____ **1 KU**

[Turn over

Marks

4. (*a*) State **two** reasons why a manufacturer might wish to develop a new product.

Reason 1 _____

_____

_____ **1 KU**

Reason 2 _____

_____

_____ **1 KU**

(*b*) A mobile catering company has been asked to provide take-away food at a family fun day. They wish to buy a range of burgers to sell at the event.

Study the information about burgers below and choose the most suitable range for the company to buy.

Information about Burgers

	Burger A	**Burger B**	**Burger C**	**Burger D**
Varieties available	• beef	• beef • chicken • spicy bean	• beef • chicken • quorn	• beef • venison • bacon
Burger weights available	50 g	50 g 100 g	50 g 100 g	100 g 150 g
Value for money	**	***	***	**
Storage details	• refrigerate • use within 3 days	• frozen • defrost before use	• frozen • can be cooked from frozen	• refrigerate • can be frozen
Aesthetic appeal	**	***	****	***

Key:

* ⟶ ****

Poor ⟶ Excellent

DO NOT WRITE IN THIS MARGIN

Marks

4. (*b*) (continued)

Tick (✓) **one** of the boxes below to indicate your choice.

Burger A ☐ Burger B ☐ Burger C ☐ Burger D ☐ **1 DC**

Give **three** reasons for your choice.

Reason 1 _____

_____

_____ **1 DC**

Reason 2 _____

_____

_____ **1 DC**

Reason 3 _____

_____

_____ **1 DC**

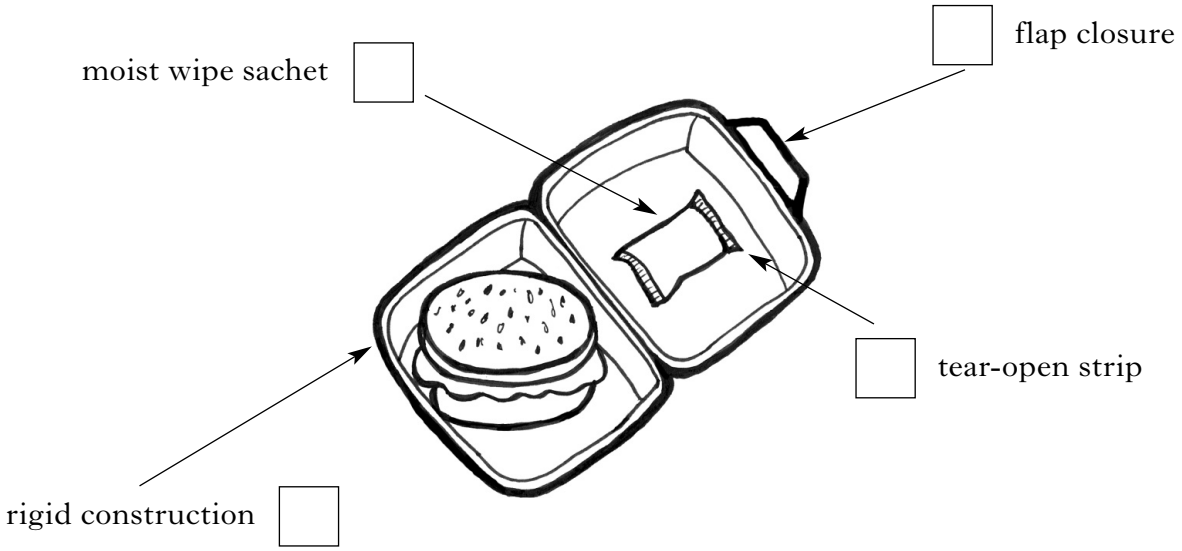
[Turn over

Marks

4. (continued)

(*c*) Evaluate the suitability of the design features shown on the burger packaging below.

Place the numbers **1**, **2**, and **3** in the boxes below to indicate your choice.



Evaluation

Point 1 _____

_____

_____ **1 EV**

Point 2 _____

_____

_____ **1 EV**

Point 3 _____

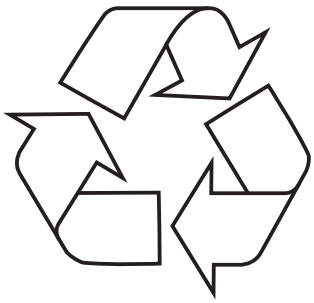
_____

_____ **1 EV**

Marks

4. (continued)

(*d*) Explain the information this label gives the consumer.



Explanation _____

_____

_____ **1 KU**

(*e*) State **two** points to be considered when reheating food to prevent food poisoning.

Point 1 _____

_____

_____ **1 KU**

Point 2 _____

_____

_____ **1 KU**

[Turn over

DO NOT WRITE IN THIS MARGIN

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5. (*a*) For **each** of the following nutrients, list:

(i) **one** function;

(ii) **one** food source.

Calcium

Function _____ **1 KU**

Food source _____ **1 KU**

Iron

Function _____ **1 KU**

Food source _____ **1 KU**

Vitamin C

Function _____ **1 KU**

Food source _____ **1 KU**

Marks

5. (continued)

(*b*) A nursery wishes to widen the choice of healthy lunch dishes it provides for the children.

Study the information about lunch dishes below and choose the most suitable dish for the nursery to use.

Information about Lunch Dishes					
	Energy kJ	*Protein* (g)	*Fat* (g)	*Vit B* (mg)	*Sodium* (g)
Lunch Dish A	845	5·2	13·9	0·04	1·0
Lunch Dish B	1075	6·4	9·0	2·0	0·3
Lunch Dish C	1050	4·5	15·0	0·06	0·9
Lunch Dish D	816	3·3	13·7	0·16	0·2

Tick (✓) **one** of the boxes below to indicate your choice.

Lunch Dish A ☐ Lunch Dish B ☐ Lunch Dish C ☐ Lunch Dish D ☐ **1 DC**

Give **three** reasons for your choice.

Reason 1 _____

_____

_____ **1 DC**

Reason 2 _____

_____

_____ **1 DC**

Reason 3 _____

_____

_____ **1 DC**

[Turn over

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Marks

5. (continued)

(*c*) **Other than nutrition**, explain **two** factors to consider when feeding young children.

Factor 1 _____

_____

_____ **1 KU**

Factor 2 _____

_____

_____ **1 KU**

[*END OF QUESTION PAPER*]

DO NOT WRITE IN THIS MARGIN

Marks

ADDITIONAL SPACE FOR ANSWERS

DO NOT WRITE IN THIS MARGIN

Marks

ADDITIONAL SPACE FOR ANSWERS