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| Question 2 | | | |
| (a) Chosen cheesecake — Cheesecake A | | | |
| TOTAL: 1 mark | HI | 4 | 1 |
| <ul style="list-style-type: none"> ◆ This is the cheapest choice at 40p per portion so it would not be too expensive as Toni will have to buy 20 portions <ul style="list-style-type: none"> + Toni will have to buy other food for the party + Toni may have to buy items other than food for the party (such as decorations) which could be expensive ◆ Ready to serve so saves Toni time as she has only two hours to prepare for the party/serve the food <ul style="list-style-type: none"> + she will have other food to prepare + she may have other food to serve at the last minute so will not have to spend time on the cheesecake + she may be in a rush getting herself ready for the party ◆ The cheesecake must be eaten within three days of purchase so Toni could buy it on Wednesday when she shops and keep it in the fridge until Friday <ul style="list-style-type: none"> + it will still be safe for guests to eat + it should retain flavour and appearance ◆ No need to freeze which is good as Toni does not have a freezer <ul style="list-style-type: none"> + she does not have to freeze the cheesecake as she will be serving it within three days of purchase ◆ The cheesecake is decorated (with cream and lemon) so this will save Toni having to decorate it as she only has two hours to prepare for the party <ul style="list-style-type: none"> + she will have other food to prepare + she may have other food to serve at the last minute so will not have to spend time decorating the cheesecake + she may be in a rush getting herself ready for the party + this cheesecake is already decorated so it should look good/appeal to guests ◆ The cheesecake is decorated (with cream and lemon) so this will save Toni having to decorate it as she only has two hours to prepare for the party <ul style="list-style-type: none"> + she will have other food to prepare + she may have other food to serve at the last minute so will not have to spend time decorating the cheesecake + she may be in a rush getting herself ready for the party + this cheesecake is already decorated so it should look good/appeal to guests | | | |

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| <p>Question 2 (a) continued</p> <ul style="list-style-type: none"> ◆ This cheesecake is suitable for vegetarians and some of her (20) guests at the party may be vegetarians <ul style="list-style-type: none"> + everyone at the party will be able to eat the cheesecake ◆ Ready cut into portions, this would be convenient as it would not require to be cut up so this will save Toni time as she has only 2 hours to prepare for the party <ul style="list-style-type: none"> + this will ensure even sized portions for each of the guests + she will have other food to prepare + she may have other food to serve at the last minute so will not have to spend time on the cheesecake + she may be in a rush getting herself ready for the party ◆ The cheesecake can be served on its own base so there is no need to transfer it on to a serving plate as she has only 2 hours to prepare for the party <ul style="list-style-type: none"> + she will not have to find a plate of the required size + she will have other foods to serve and may not have enough serving plates + she may have other food to serve at the last minute so will not have to spend time cheesecake transferring the cheesecake to a serving plate + this will saves washing up/breakages ◆ This cheesecake is low/lowest in fat and Toni wants to serve a cheesecake which is low in fat <ul style="list-style-type: none"> + this would suit any guests who are trying to watch their weight / trying to follow dietary guidelines + other foods/desserts may be higher in fat and this gives guests the choice of a healthier option ◆ Lowest in energy so would suit any guests at the party who are watching their weight <ul style="list-style-type: none"> + other foods/desserts may be higher in energy and this gives guests the choice of a healthier option <p>1 mark for each of four reasons linking information to the case study</p> <p>+ 1 mark for each of four explanations linked to the needs of Toni</p> <p>TOTAL: 8 marks</p> | HI | 4 | 8 |
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| Question 2 (continued) | | | |
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| <p>(b) Choice of dessert — Cheesecake B</p> <p>TOTAL: 1 mark</p> | HI | 3 | 1 |
| <p>(c) Choice of dessert — Cheesecake C</p> <p>TOTAL: 1 mark</p> | HI | 3 | 1 |
| <p>(d) Actions to consider when transporting cook/chill foods</p> <p>Action: Use cool box/insulated bag Explanation: Keeps food cool in hot weather and prevents multiplication of bacteria which could lead to food poisoning</p> <p>Action: Use icepack Explanation: To maintain low temperatures in cool box/insulated bag to prevent multiplication of bacteria which could lead to food poisoning</p> <p>Action: Keep cooked and uncooked foods apart Explanation: Bacteria may spread from uncooked to cooked food, causing cross-contamination/which could lead to food poisoning</p> <p>Action: Do not pack food with chemicals, pack separately Explanation: Will prevent any chemical contamination of food Will prevent chemical odours tainting food</p> <p>Action: Buy cook/chill foods just before returning home/last when shopping / transport home quickly Explanation: So that food is not lying in a warm place, allowing bacteria to multiply and cause food poisoning So that food is transferred home quickly — the longer it is in a warm place the more time bacteria have to multiply and cause food poisoning</p> | | | |

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| <p>Question 2 (d) (continued)</p> <p>Action: Pack food in boot of car Explanation: The coolest part of the car, away from the heater — to prevent multiplication of bacteria which could lead to food poisoning</p> <p>Action: Pack chilled and frozen food together Explanation: to maintain cold conditions and prevent multiplication of bacteria which could lead to food poisoning</p> <p>Action: Pack bags as full as possible Explanation: to reduce circulation of air which will keep temperature low and prevent multiplication of bacteria which could lead to food poisoning</p> <p>1 mark for each of two correct actions</p> <p>1 mark for each of two correct points of explanation</p> <p>TOTAL: 4 marks</p> | KU | 1 | 4 |
| <p>(e) No change</p> | | | |
| <p>(f) Difference between High Biological Value and Low Biological Value proteins</p> <ul style="list-style-type: none"> ◆ High Biological Value proteins have all eight of the essential amino acids required by adults for growth, repair and maintenance. Low Biological Value proteins have one or more essential amino acids missing ◆ High Biological Value proteins have all 10 essential amino acids required by children. Low Biological proteins have one or more missing ◆ High Biological Value proteins come mainly from animal sources. Low Biological Value proteins come from plant/vegetable sources ◆ Plant sources lack one or more of the essential amino acids and are called Low Biological Value proteins, animal sources contain all the essential amino acids and are called High Biological Value proteins <p>1 mark for each of two points of explanation</p> <p>TOTAL: 2 marks</p> | KU | 1 | 2 |