



2013 Health and Food Technology

Intermediate 2

Finalised Marking Instructions

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Part One: General Marking Principles for Health and Food Technology Intermediate 2

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this Paper. These principles must be read in conjunction with the specific Marking Instructions for each question.

- (a)** Marks for each candidate response must always be assigned in line with these general marking principles and the specific Marking Instructions for the relevant question. If a specific candidate response does not seem to be covered by either the principles or detailed Marking Instructions, and you are uncertain how to assess it, you must seek guidance from your Team Leader/Principal Assessor. *You can do this by posting a question on the Marking Team forum or by e-mailing/phoning the e-marker Helpline.*

- (b)** Marking should always be positive ie, marks should be awarded for what is correct and not deducted for errors or omissions.

GENERAL MARKING ADVICE: Health and Food Technology Intermediate 2

The marking schemes are written to assist in determining the “minimal acceptable answer” rather than listing every possible correct and incorrect answer. The following notes are offered to support Markers in making judgements on candidates’ evidence, and apply to marking both end of unit assessments and course assessments.

Part Two: Marking Instructions for each Question

Question		Expected Answer/s	Max Mark	Additional Guidance
1	a	<p>Core skill: Recall and Use of Knowledge</p> <p>Fat</p> <p>Function</p> <ol style="list-style-type: none"> 1. Energy. 2. Warmth. 3. Forms an insulating layer. 4. Provides essential fatty acids/omega 3 5. Source of fat soluble vitamins/A/D/E/K. 6. Needed for the structure of body cells. 7. Forms a protective layer round internal organs. <p>Food Sources</p> <ol style="list-style-type: none"> 1. Butter/margarine. 2. Lard. 3. Milk. 4. Cheese. 5. Cream. 6. Meat 7. Oily fish. 8. Olive/sunflower/vegetable/ sesame/maize/groundnut/ rapeseed oil. 9. Avocado pears 10. Olives. 11. Nuts. 		

Question		Expected Answer/s	Max Mark	Additional Guidance
1	a	<p>cont....</p> <p>Sodium</p> <p>Function</p> <ol style="list-style-type: none"> Maintenance of fluid balance. Required for muscle/nerve activity. Required to activate enzymes. Required to transport carbon dioxide in the blood. <p>Food sources</p> <ol style="list-style-type: none"> Salt. Bacon/sausages/processed meats. Cheese. Smoked foods – accept examples eg kippers/salmon/cheese/meat. Crisps/potato snacks/savoury snacks. Convenience foods (accept examples). Foods stored in brine. Stock cubes/gravy powder/marmite/bovril. <p>2 × 1 mark for correct function 4 × 1 mark for correct source</p>	6	
	b	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> High blood pressure/hypertension. Coronary heart disease. Strokes. Renal/kidney disease. Oedema. <p>1 mark for correct dietary disease.</p>	1	

Question		Expected Answer/s	Max Mark	Additional Guidance
1	c	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Vitamin B acts to release energy from carbohydrate. 2. Vitamin B releases energy from food so that it can be used by the body. 3. The more energy is needed by the body, the more vitamin B is needed to release the energy from food. 4. Vitamin B1/thiamine helps release energy from glucose. 5. Vitamin B2/riboflavin/vitamin B3/niacin/help release energy from food. <p>1 mark for correct explanation</p>	1	

Question		Expected Answer/s	Max Mark	Additional Guidance	
1	d	Core skill: Evaluation			
		Fact	Opinion/ judgement	Link	Consequence
		Energy 10.4MJ/ high	Not suitable	Pregnant woman	<ol style="list-style-type: none"> 1. Increased risk of becoming overweight/obese. 2. May be less active so increased risk of overweight/obesity. 3. Extra weight may be difficult to lose after birth. 4. Increased risk of additional complications at the birth/hypertension/varicose veins (which are common in pregnancy).
				Baby	<ol style="list-style-type: none"> 1. Increased risk of being overweight.
	Suitable	Pregnant woman	<ol style="list-style-type: none"> 1. May be active so will use the excess energy. 2. Extra is needed in early stages of pregnancy to support the growing foetus. 3. Lays down fat for childbirth. 4. Lays down fat for breastfeeding. 		
NSP 14.6g/ low	Not suitable	Pregnant woman	<ol style="list-style-type: none"> 1. Increased risk of constipation/haemorrhoids, common in pregnancy. 2. May be more likely to snack on high fat/sugar food so increase risk of overweight/obesity. 		

Question		Expected Answer/s	Max Mark	Additional Guidance	
1	d	cont....			
		Protein 60g/ high	Suitable	Pregnant woman	1. Will help with repair of body tissue during pregnancy/after the birth.
			Suitable	Baby	1. Needed for growth of foetus. 2. Could aid absorption of calcium for development of bones.
			Not suitable	Pregnant woman	1. Excess may be stored as fat, contributing to weight gain/overweight/obesity
		Calcium 750mg/ low	Not suitable	Pregnant woman	1. May lose teeth/teeth may deteriorate. 2. May lose more blood during the birth as blood may be less likely to clot. 3. May increase risk of osteoporosis in later life.
				Baby	1. Bones/teeth may not develop properly.
		Iron 10.6mg/ low	Not suitable	Pregnant woman	1. May develop anaemia, common in pregnancy. 2. May feel tired/lack concentration
				Baby	1. Baby's blood may not form properly
		Vitamin C 56mg/ high	Suitable	Pregnant woman	1. Will help iron absorption so help prevent anaemia, common in pregnancy. 2. Reduce the risk of infections during pregnancy. 3. Will help heal wounds after birth
		4 x 1 mark for points of evaluation linked to the needs of the case study			

Question		Expected Answer/s	Max Mark	Additional Guidance	
2	a	Core skill: Drawing conclusions	4		
		Correct choice: Panini A			
		Fact	Link		Justification
		Range of breads 3 stars/very good/best	Restaurant		1. Will be able to offer a wide range of breads. 2. Will sell more.
			Customers		1. Will be more likely to get one they like. 2. Will be able to try a wider variety of breads. 3. May make repeat purchases.
		Range of fillings 3 stars/very good/best.	Restaurant		1. Will be able to offer a wide range of fillings. 2. Customers may return more often (so increase profits). 3. May be able to mix and match panini's so give customers a wider choice.
			Customers		1. Will be more likely to get one they like. 2. Will be able to try a wider range of fillings. 3. May be more likely to enjoy the panini. 4. May make repeat purchases.
		Appearance 3 stars/very good/best	Restaurant		1. Will sell more
			Customers		1. May increase enjoyment of the panini. 2. May be more likely to make repeat purchases.
		Flavour 4 stars/excellent/best	Restaurant		1. Will be more likely to sell more as customers will enjoy the panini. 2. Increased sales as customers make repeat purchases. 3. May help gain a good reputation
Customers	1. Will enjoy the panini. 2. Will return to make repeat purchases.				

Question	Expected Answer/s	Max Mark	Additional Guidance															
2	a		<p>cont....</p> <table border="1" data-bbox="352 338 1313 611"> <tr> <td data-bbox="359 347 647 405">Keep refrigerated/ can be frozen</td> <td data-bbox="654 347 855 539">Restaurant</td> <td data-bbox="861 347 1307 539"> 1. Easy to store as restaurant will have a fridge. 2. Freezing will help save waste. 3. Will be able to maintain stocks more easily. </td> </tr> <tr> <td></td> <td data-bbox="654 548 855 607">Customers</td> <td data-bbox="861 548 1307 607">1. More likely to have chosen variety in stock.</td> </tr> </table> <p>1 mark for correct choice 3 x 1 mark for reasons linked to the needs of the case study</p>	Keep refrigerated/ can be frozen	Restaurant	1. Easy to store as restaurant will have a fridge. 2. Freezing will help save waste. 3. Will be able to maintain stocks more easily.		Customers	1. More likely to have chosen variety in stock.									
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2	b		<p>Core skill: Evaluation</p> <p>Panini maker A</p> <p style="text-align: center;">4</p> <table border="1" data-bbox="352 902 1294 1666"> <thead> <tr> <th data-bbox="359 911 571 969">Fact</th> <th data-bbox="577 911 762 969">Opinion/ judgement</th> <th data-bbox="769 911 954 969">Link</th> <th data-bbox="960 911 1287 969">Consequence</th> </tr> </thead> <tbody> <tr> <td data-bbox="359 978 571 1657" rowspan="4">Heating time: 5 minutes</td> <td data-bbox="577 978 762 1305" rowspan="2">Suitable</td> <td data-bbox="769 978 954 1202">Restaurant</td> <td data-bbox="960 978 1287 1202"> 1. Will not take too long to heat up to cook the panini. 2. Staff will be able to carry out other tasks while waiting. </td> </tr> <tr> <td data-bbox="769 1211 954 1305">Customers</td> <td data-bbox="960 1211 1287 1305">1. Will not have to wait too long for the panini to be served.</td> </tr> <tr> <td data-bbox="577 1314 762 1561" rowspan="2">Not suitable</td> <td data-bbox="769 1314 954 1561">Restaurant</td> <td data-bbox="960 1314 1287 1561"> 1. May not be able to serve panini quickly enough as restaurant is busy. 2. May lose customers as they do not want to wait/too long. </td> </tr> <tr> <td data-bbox="769 1570 954 1657">Customers</td> <td data-bbox="960 1570 1287 1657">1. May have to wait too long for panini to be served.</td> </tr> </tbody> </table>	Fact	Opinion/ judgement	Link	Consequence	Heating time: 5 minutes	Suitable	Restaurant	1. Will not take too long to heat up to cook the panini. 2. Staff will be able to carry out other tasks while waiting.	Customers	1. Will not have to wait too long for the panini to be served.	Not suitable	Restaurant	1. May not be able to serve panini quickly enough as restaurant is busy. 2. May lose customers as they do not want to wait/too long.	Customers	1. May have to wait too long for panini to be served.
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Question	Expected Answer/s	Max Mark	Additional Guidance
2 b	cont....		
	Variable temperature settings	Suitable Restaurant	1. Temperature can be altered to ensure a good result with all the paninis. 2. Likely to be enough settings to suit the variety of breads.
	Flex length: 100cms	Suitable Restaurant	1. Likely to be long enough to reach a socket. 2. Less likely to trail, causing an accident.
		Not suitable Restaurant	1. May not be long enough to position the machine in a suitable position.
Panini maker B			
	Fact	Opinion/ judgement	Link
	Heating time: 3 minutes	Suitable	Restaurant
			Customers
	Cool touch exterior	Suitable	Restaurant
			1. Staff will not get burned when using the machine. 2. Other staff will not get burned if they are working close by.

Question		Expected Answer/s	Max Mark	Additional Guidance	
2	b	cont....			
		Timer	Suitable	Restaurant	<ol style="list-style-type: none"> Staff will be able to cook the panini's for the correct time. Will be easier for staff to get a good result/less likely to burn the panini. Staff will be able to do other tasks as they can rely on the timer.
				Customers	<ol style="list-style-type: none"> Will be more likely to enjoy the panini as it has been properly cooked.
		Scratch proof plates	Suitable	Restaurant	<ol style="list-style-type: none"> Will be longer lasting as plates do not need to be replaced as often. Appearance of the machine will be maintained. Staff will get a good result as paninis are less likely to stick.
				Customers	<ol style="list-style-type: none"> Panini will be aesthetically pleasing. Will be more likely to enjoy panini as it will look good.
		Adjustable hinges	Suitable	Restaurant	<ol style="list-style-type: none"> Will allow for a range of breads/ fillings to be cooked.
				Customers	<ol style="list-style-type: none"> Will have a greater choice of breads/ fillings.

Question	Expected Answer/s	Max Mark	Additional Guidance																								
2 b	cont....	<table border="1"> <tr> <td data-bbox="349 338 571 658">Dishwasher proof plates</td> <td data-bbox="577 338 759 524">Suitable</td> <td data-bbox="766 338 948 524">Restaurant</td> <td data-bbox="954 338 1294 524">1. Staff will save time cleaning as the restaurant is busy. 2. Less risk of food poisoning.</td> </tr> <tr> <td data-bbox="349 533 571 658"></td> <td data-bbox="577 533 759 658">Not suitable</td> <td data-bbox="766 533 948 658">Restaurant</td> <td data-bbox="954 533 1294 658">1. Machine will not be able to be used while in the dishwasher.</td> </tr> <tr> <td data-bbox="349 667 571 1025">Single temperature setting</td> <td data-bbox="577 667 759 846">Suitable</td> <td data-bbox="766 667 948 846">Restaurant</td> <td data-bbox="954 667 1294 846">1. Will be simple to use for staff. 2. May be adequate for the paninis/ 3. bread sold.</td> </tr> <tr> <td data-bbox="349 855 571 1025"></td> <td data-bbox="577 855 759 1025">Not suitable</td> <td data-bbox="766 855 948 1025">Restaurant</td> <td data-bbox="954 855 1294 1025">1. May not achieve good results. 2. Some paninis/ breads may not be cooked properly.</td> </tr> <tr> <td data-bbox="349 1034 571 1370">Flex length: 150cms</td> <td data-bbox="577 1034 759 1303">Suitable</td> <td data-bbox="766 1034 948 1303">Restaurant</td> <td data-bbox="954 1034 1294 1303">1. Likely to be long enough to reach a socket. 2. May be long enough to position the machine in a suitable position.</td> </tr> <tr> <td data-bbox="349 1312 571 1370"></td> <td data-bbox="577 1312 759 1370">Not suitable</td> <td data-bbox="766 1312 948 1370">Restaurant</td> <td data-bbox="954 1312 1294 1370">1. May trail, causing an accident.</td> </tr> </table>	Dishwasher proof plates	Suitable	Restaurant	1. Staff will save time cleaning as the restaurant is busy. 2. Less risk of food poisoning.		Not suitable	Restaurant	1. Machine will not be able to be used while in the dishwasher.	Single temperature setting	Suitable	Restaurant	1. Will be simple to use for staff. 2. May be adequate for the paninis/ 3. bread sold.		Not suitable	Restaurant	1. May not achieve good results. 2. Some paninis/ breads may not be cooked properly.	Flex length: 150cms	Suitable	Restaurant	1. Likely to be long enough to reach a socket. 2. May be long enough to position the machine in a suitable position.		Not suitable	Restaurant	1. May trail, causing an accident.	<p>4 × 1 mark for points of evaluation linked to the case study.</p>
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c	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Sale and Supply of Goods Act (1994) 2. Sale and Supply of Goods to Consumers Regulations (2002) 3. Consumer Protection Act (1987) 4. Consumer Protection from Unfair Trading Regulations (2008) 5. Trades Descriptions Act (1968) <p>1 mark for correct Act</p>	1																									

Question		Expected Answer/s	Max Mark	Additional Guidance
	2 d	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Ensure premises/walls/floors/ surfaces/equipment are kept in good condition 2. Ensure immediate elimination of pests/pets 3. Ensure thorough cleaning of food preparation area before/after use 4. Implement effective cleaning systems/schedule 5. Ensure refuse bins are emptied when full/at least once a day 6. Use separate colour coded chopping boards/knives/equipment for each category of food 7. Use separate areas to prepare different categories of foods (accept one example) 8. Ensure foods are stored at the correct temperature (accept one example) 9. Ensure appropriate storage method for foods (accept one example) 10. Buy food from a reputable source 11. Use a thermometer to check temperature of food in cooking/reheating 12. Carry out effective stock rotation/check expiry dates 13. Ensure staff are trained in food hygiene <p>3 x 1 mark for correct explanation.</p>	3	

Question		Expected Answer/s	Max Mark	Additional Guidance
	3 a	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. To fill a gap in the market 2. As a result of market research 3. In response to a consumer complaint/suggestion 4. To counteract falling sales 5. To match a competitor's product 6. To take advantage of technological developments 7. To take advantage of new trends 8. To increase market share/increase profits <p>2 x 1 mark for correct reasons</p>	2	
	b	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Using modern machinery/technology which uses less energy 2. Ensure machinery is well maintained 3. Turn off lights/machinery when not in use/outwith business hours 4. Use energy saving lights/light bulbs wherever possible 5. Ensure premises are insulated to avoid heat loss 6. Use electrically powered tools in preference to compressed air versions 7. Install automatic room-lighting controls that will turn lights on or off depending on occupancy 8. Install motion-sensor switches on lights in bathrooms/storage rooms/little-used areas 9. Install programmable thermostats in premises <p>2 x 1 mark for correct way</p>	2	

Question	Expected Answer/s	Max Mark	Additional Guidance
3 c	<p>Core skills: Drawing conclusions</p> <p>Correct choice: Cupcake maker C</p>	4	
	Fact	Link	Justification
<p>Makes 8 cupcakes/ makes most cupcakes</p>	Youth club	<ol style="list-style-type: none"> 1. Will be able to make enough cupcakes for all the children more quickly. 2. Will need to make fewer batches of cakes so that all the children will get one. 3. One batch of cakes will serve more children. 	
<p>Cooking Time: 8 minutes/ quickest cooking time/most cakes in least time</p>	Children	<ol style="list-style-type: none"> 1. Will not need to wait too long for their turn to make cupcakes. 2. Will not need to wait too long to get a cupcake. 3. May be happy to use this as it makes most cupcakes at once 	
<p>£24.99/ the cheapest/ equal cheapest</p>	Youth club	<ol style="list-style-type: none"> 1. Will be able to make cupcakes quickly, so children will not get bored. 2. Will be able to make cupcakes quickly so children will be served quicker 	
	Children	<ol style="list-style-type: none"> 1. Will be less likely to get bored waiting for the cakes to cook 	
	Youth club	<ol style="list-style-type: none"> 1. What was required by the youth club/in the brief 2. They may be able to afford to buy more than one machine 	

Question	Expected Answer/s	Max Mark	Additional Guidance												
3	c	cont....	<table border="1"> <tr> <td data-bbox="343 331 608 801">Light and/or buzzer indicate end of cooking time</td> <td data-bbox="608 331 874 533">Youth club</td> <td data-bbox="874 331 1294 533"> <ol style="list-style-type: none"> 1. Will alert staff when cakes are cooked as they may be busy 2. Will be more likely to get a good result/not burn the cupcakes </td> </tr> <tr> <td data-bbox="343 331 608 801"></td> <td data-bbox="608 533 874 801">Children</td> <td data-bbox="874 533 1294 801"> <ol style="list-style-type: none"> 1. Can be encouraged to wait for the sound/light to know the cake will be ready 2. If audio/visually impaired, will have another means of knowing when the cakes are ready </td> </tr> <tr> <td data-bbox="343 801 608 1070">Non-stick cooking plates</td> <td data-bbox="608 801 874 1070">Youth club</td> <td data-bbox="874 801 1294 1070"> <ol style="list-style-type: none"> 1. Will be easier for the staff to clean/required by the spec 2. Will save staff time cleaning the machine 3. Children may make a mess so will be easier to clean </td> </tr> <tr> <td data-bbox="343 1070 608 1211">Dimensions 26cms x 29cms x 15cms smallest</td> <td data-bbox="608 1070 874 1211">Youth club</td> <td data-bbox="874 1070 1294 1211"> <ol style="list-style-type: none"> 1. The kitchen is small 2. Although smallest, it makes the most cupcakes at one time </td> </tr> </table> <p data-bbox="343 1249 963 1317">1 mark for correct choice 3 x 1 mark for reasons linked to the case study</p>	Light and/or buzzer indicate end of cooking time	Youth club	<ol style="list-style-type: none"> 1. Will alert staff when cakes are cooked as they may be busy 2. Will be more likely to get a good result/not burn the cupcakes 		Children	<ol style="list-style-type: none"> 1. Can be encouraged to wait for the sound/light to know the cake will be ready 2. If audio/visually impaired, will have another means of knowing when the cakes are ready 	Non-stick cooking plates	Youth club	<ol style="list-style-type: none"> 1. Will be easier for the staff to clean/required by the spec 2. Will save staff time cleaning the machine 3. Children may make a mess so will be easier to clean 	Dimensions 26cms x 29cms x 15cms smallest	Youth club	<ol style="list-style-type: none"> 1. The kitchen is small 2. Although smallest, it makes the most cupcakes at one time
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Question	Expected Answer/s	Max Mark	Additional Guidance
3 d	<p>Core skills: Recall and Use of Knowledge</p> <p>Eggs</p> <ol style="list-style-type: none"> 1. Act as a raising agent/incorporate air 2. Form structure/framework 3. Give colour 4. Add flavour 5. Hydration of protein in the flour 6. Add nutritive value <p>Sugar</p> <ol style="list-style-type: none"> 1. Sweeten/add flavour 2. Makes the product darker/give colour 3. Incorporate air 4. Shortens the mixture 5. Improves the keeping qualities/increases shelf life <p>Flour</p> <ol style="list-style-type: none"> 1. Forms the structure 2. Adds flavour 3. Adds colour if wholemeal 4. Provides bulk <p>Margarine</p> <ol style="list-style-type: none"> 1. Shortens the mixture 2. Adds flavour 3. Adds colour 4. Traps air 5. Improves the keeping qualities/increases shelf life <p>2 x 1 mark for correct function</p>	2	

Question		Expected Answer/s	Max Mark	Additional Guidance
	3 e	<p>Core skill: Recall and Use of Knowledge</p> <p>Breakfast cereal</p> <ol style="list-style-type: none"> 1. Fortify with iron/vitamin A/vitamin B/vitamin C/vitamin E/calcium/folic acid 2. Add nuts 3. Add seeds 4. Add dried fruit <p>Fruit juice</p> <ol style="list-style-type: none"> 1. Fortify with ACE vitamins/vitamin C/ calcium <p>Tinned fish</p> <ol style="list-style-type: none"> 1. Fortify with omega 3/omega 6/ omega 9 <p>2 x 1 mark for correct description</p>	2	

Question		Expected Answer/s	Max Mark	Additional Guidance	
4	a	Core skill: Drawing conclusions			
		Correct choice: Ready meal A	4		
		Fact	Link	Justification	
		Serves 1 – 2	Student	<ol style="list-style-type: none"> Will satisfy appetite May be hungry so will have enough May be enough for two meals so will save money May share it with a friend so reduce the cost 	
		Preparation instructions <ul style="list-style-type: none"> remove cardboard sleeve Pierce film lid simplest instructions/ little preparation	Student	<ol style="list-style-type: none"> Will get a good result Will be able to do this quickly as he is studying Will be able to do this even if he has few food skills 	
		Cooking instructions <ul style="list-style-type: none"> microwave 4mins or oven 20mins/ shortest cooking time 	Student	<ol style="list-style-type: none"> May not have an oven so can be cooked in the microwave/may not have a microwave so can be cooked in the oven Can choose method depending on how much time he has Shortest cooking time as he is busy studying 	
		Serving instructions/ simplest instructions	Student	<ol style="list-style-type: none"> Could eat out of the container so save time washing up Could eat out of the container as he is busy studying Will be able to do this even if he has few food skills 	
		Aesthetic appeal 3 stars/very good/best	Student	<ol style="list-style-type: none"> Will be likely to enjoy this 	
Value for money 4 stars/excellent/ best	Student	<ol style="list-style-type: none"> Will appeal as he is likely to have little money 			
1 mark for correct choice 3 x 1 mark for reasons linked to the case study					

Question	Expected Answer/s	Max Mark	Additional Guidance
4 b	<p>Core skill: Recall and Use of Knowledge</p> <p>Product name</p> <ol style="list-style-type: none"> 1. So the consumer knows what is bought/is not misled 2. Important as the consumer can identify/have expectations with a particular brand <p>Ingredients list</p> <ol style="list-style-type: none"> 1. So the consumer can identify all the ingredients in the product 2. Allows the consumer to identify any ingredients they wish to avoid/are allergic to 3. Order of ingredients may give the consumer an indication of value for money 4. May help the consumer ascertain the nutritional content/value of the product 5. May help the consumer choose a low fat/sugar/salt product <p>Storage instructions</p> <ol style="list-style-type: none"> 1. Allows the consumer to keep the product at its best before eating 2. Allows the consumer to minimize bacterial growth/risk of food poisoning by correct storage 3. Allows the consumer to keep the product in good condition so saving waste <p>(Average) weight of product</p> <ol style="list-style-type: none"> 1. Allows the consumer to calculate the number of portions in the packet/calculate how much to buy 2. Allows the consumer to compare prices/value for money <p>Use by date</p> <ol style="list-style-type: none"> 1. Allows the consumer to calculate the shelf life of the food 2. Allows the consumer to know the shelf life of the food before it becomes unsafe to eat 3. So the consumer knows the date by which the food should be eaten if it is not to cause food poisoning 		

Question		Expected Answer/s	Max Mark	Additional Guidance
	4 b	<p>cont....</p> <p>Cooking instructions</p> <ol style="list-style-type: none"> 1. Allows the consumer to cook the product so that it is safe to eat/minimalise the risk of food poisoning 2. Allows the consumer to cook the product successfully/gain maximum enjoyment 3. Allows the consumer to work out if they have the skills/equipment to make the product successfully <p>4 x 1 mark for correct explanation</p>	4	
	c	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Allows the manufacturer to find out consumers' likes and dislikes 2. Allows the manufacturer to identify strengths/weaknesses of a product 3. Allows the manufacturer to modify/improve products 4. Allows the manufacturer to check for consistency of products 5. Allows the manufacturer to check quality control systems 6. Allows the manufacturer to abandon a product before launch if test results show the product is likely to be unsuccessful 7. Basing a product on consumer opinion will increase the likelihood of producing a successful product <p>2 x 1 mark for correct reasons</p>	2	

Question		Expected Answer/s	Max Mark	Additional Guidance
	4 d	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. Preference test 2. Rating/ranking test 3. Paired comparison test 4. Duo-trio test 5. Triangle test 6. Taste threshold test 7. Profiling test 8. Discrimination test <p>2 x 1 mark for correct tests</p>	2	
	5 a	<p>Core skill: Recall and Use of Knowledge</p> <p>Total complex carbohydrates Dietary target</p> <ol style="list-style-type: none"> 1. Increase intake of total complex carbohydrates/fruit and vegetables/bread/breakfast cereals/rice/pasta/potatoes 2. Increase intake of TCC foods by 25% <p>Adaptation</p> <ol style="list-style-type: none"> 1. Increase the proportion of pasta in the dish 2. Replace pasta with wholemeal pasta 3. Replace flour with wholemeal flour 4. Increase quantity of onion in the dish 5. Add one (or more) vegetables to the dish (accept any appropriate example) 6. Use breadcrumbs as a topping <p>Fruit and vegetables Dietary target</p> <ol style="list-style-type: none"> 1. Increase intake of fruit and vegetables 2. Increase intake of fruit and vegetables to 5 portions per day 3. Intake of fruit and vegetables to double 4. Intake of fruit and vegetables to 400g per day 		

Question	Expected Answer/s	Max Mark	Additional Guidance
5 a	<p>cont....</p> <p>Adaptation</p> <ol style="list-style-type: none"> Increase quantity of onion in the dish Add one (or more) vegetables to the dish (accept any appropriate example) <p>Breakfast cereals</p> <p>Dietary target</p> <ol style="list-style-type: none"> Increase intake of breakfast cereals Intake of breakfast cereals to double Intake of breakfast cereals to double to 34g per day <p>Adaptation</p> <ol style="list-style-type: none"> Add crushed breakfast cereal as a topping to the dish <p>Bread</p> <p>Dietary target</p> <ol style="list-style-type: none"> Increase bread intake (mainly using wholemeal) Increase bread intake by 45% <p>Adaptation</p> <ol style="list-style-type: none"> Add breadcrumbs as a topping to the dish <p>Fish</p> <p>Dietary target</p> <ol style="list-style-type: none"> Eat more fish especially oily fish Intake of white fish to be maintained Intake of oily fish to double (from 44g per week to 88g per week) <p>Adaptation</p> <ol style="list-style-type: none"> Add fish to the dish (accept appropriate examples) <p>Salt</p> <p>Dietary target</p> <ol style="list-style-type: none"> Intake of salt to be reduced Intake of salt to reduce (from 163mmol/day to 100mmol/day) / no more than 6g/day <p>Adaptation</p> <ol style="list-style-type: none"> Remove/reduce salt from the dish Replace salt with LoSalt/herbs 		

Question	Expected Answer/s	Max Mark	Additional Guidance								
5 a	<p>cont....</p> <p>Fat Dietary target</p> <ol style="list-style-type: none"> 1. Reduce intake of fat 2. Reduce total fat intake 3. Intake of total fat to be reduced no more than 35% of food energy 4. Reduce intake of saturated fat 5. Average intake of saturated fat to be reduced to no more than 11% of food energy <p>Adaptation</p> <ol style="list-style-type: none"> 1. Replace streaky bacon with bacon 2. Cut visible fat off bacon 3. Replace butter with low fat alternative 4. Replace whole milk with semi-skimmed/skimmed milk 5. Replace cheddar cheese with edam/gouda/reduced fat cheddar 6. Reduce the amount of cheese in the dish <p>3 x 1 mark for correct identification of target 3 x 1 mark for correct adaptation linked to the target</p>	6									
5 b	<p>Core skill: Drawing conclusions</p> <p>Correct choice: Container A</p> <table border="1"> <thead> <tr> <th>Fact</th> <th>Link</th> <th>Justification</th> </tr> </thead> <tbody> <tr> <td rowspan="2"> Range of sizes 3 ticks/very good/ best/equal best </td> <td>Cafeteria</td> <td> <ol style="list-style-type: none"> 1. Will be more likely to get the correct size for the pasta 2. Will be able to get the correct size for portion control 3. Will be able to get the correct size for costing </td> </tr> <tr> <td>Pupils/staff</td> <td> <ol style="list-style-type: none"> 1. Will get consistent value for money 2. Portion will be consistent so will make repeat purchases </td> </tr> </tbody> </table>	Fact	Link	Justification	Range of sizes 3 ticks/very good/ best/equal best	Cafeteria	<ol style="list-style-type: none"> 1. Will be more likely to get the correct size for the pasta 2. Will be able to get the correct size for portion control 3. Will be able to get the correct size for costing 	Pupils/staff	<ol style="list-style-type: none"> 1. Will get consistent value for money 2. Portion will be consistent so will make repeat purchases 	2	
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Question	Expected Answer/s	Max Mark	Additional Guidance	
5 b	cont....			
Insulation 4 ticks/excellent/ best	Cafeteria	1. Will be reassured that pupils/staff will not get burned 2. Can serve pasta ready for pupils as it will stay hot		
	Pupils/staff	1. Will not get hands burned 2. Will not be too hot to handle/carry 3. Pasta will stay warm while eaten		
Rigidity 3 ticks/very good/ best/equal best	Cafeteria	1. Pasta will be less likely to spill 2. Staff will be less likely to get burned 3. Will be strong enough as the container will be used only once		
	Pupils/staff	1. Will make it easier to carry 2. Will be safer to hold so will be less likely to get burned 3. Pasta will be less likely to spill		
Cost £/inexpensive/ cheapest	Cafeteria	1. Will be more likely to be within their budget 2. Will allow the pasta to be sold at a lower price 3. Will allow maximum profit to be made		
	Pupils/staff	1. Will be cheaper for the pupils to buy 2. May be more likely to make repeat purchases		
Features stackable/attached lid	Cafeteria	1. Will take up less space/be easier to store 2. Do not have to find separate storage for lids 3. Will always have the correct number of lids/bases 4. Will be quicker for staff to serve		
	Pupils/staff	1. Lid will keep the pasta hot till eaten 2. Likely to be less litter with attached lid 3. Less likely to spill		
1 mark for correct choice 3 x 1 mark for reasons linked to case study				

Question		Expected Answer/s	Max Mark	Additional Guidance
	5 c	<p>Core skill: Recall and Use of Knowledge</p> <ol style="list-style-type: none"> 1. To check if food is safe for consumption 2. To identify any potential food hazards/carry out a risk assessment 3. To check that the premises are clean/hygienic/well ventilated 4. To check that arrangements for delivery of raw materials/ storage conditions are adequate to protect food from contamination 5. To check that the preparation of food/equipment is free from contamination 6. To check that no pets/pests are allowed in the premises 7. To check that adequate toilet/washing facilities are provided for the staff 8. To check that staff are trained in food hygiene 9. To deal with complaints 10. To take samples of food to be tested for levels of bacteria 11. To issue an improvement notice if business does not comply with the regulations 12. To deal with noise pollution/poor sanitation/refuse problems 13. To enforce the Food Safety Act 14. Investigate possible offences <p>2 x 1 mark for correct reasons</p>	2	

Intermediate 2 Home Economics

Analysis of Question Paper for 2013

Health and Food Technology

Lifestyle and Consumer
Technology

Fashion and Textile
Technology

Analysis of question content, choice and mark allocation.

Q	Content outline	Content grid		Choice		Mark	
		MPA/PD/CS	Page	yes	no	Skill	Mark
1	(a) Function and food sources of fat and sodium.	MPA	7		✓	KU	6
	(b) Dietary disease linked to high sodium diet.	MPA	9		✓	KU	1
	(c) Inter-relationship between Vit B + CHO.	MPA	8		✓	KU	1
	(d) Evaluation of pregnant woman's diet.	MPA	9		✓	EV	4
	(e)						
2	(a) Choice of paninis for a restaurant.	CS	11		✓	DC	4
	(b) Evaluation of panini maker for restaurant.	CS	12	✓		EV	4
	(c) Act which protects consumer when buying a panini maker.	CS	10		✓	KU	1
	(d) Ways to reduce the risk of food poisoning.	MPA	15/17		✓	KU	3
	(e)						
3	(a) Two reasons why manufacturers develop a new product	PD	20		✓	KU	2
	(b) Ways to reduce energy consumption	PD	19		✓	KU	2
	(c) Choice of cupcake makers	PD	18		✓	DC	4
	(d) Functional properties of ingredients in a baked product	PD	18	✓		KU	2
	(e) Improving the nutritional content of foods.		18	✓		KU	2
4	(a) Choice of a ready meal for a student	CS	11		✓	DC	4
	(b) Food labelling	CS	12	✓		KU	4
	(c) Reasons why manufacturer would carry out sensory tests	PD	21		✓	KU	2
	(d) Identification of sensory tests	PD	21		✓	KU	2
	(e)						
5	(a) Adaptation of a recipe to meet Scottish Dietary Targets	MPA	10		✓	KU	6
	(b) Choice of packaging for pasta dish	CS	12		✓	DC	4
	(c) Reason why EHO visits food premises	CS	13		✓	KU	2
	(d)						
	(e)						

Context:	✓	Health and Food Technology
		Lifestyle and Consumer Technology
Intermediate 2 Home Economics. Analysis of Question Paper for the Year 2013		Fashion and Textile Technology
Question Paper Summary: Mark Allocation		

Question	Component Unit				Skill Assessment			
	Management of Practical Activities	Product Development	Consumer Studies	Choice	Recall & use of knowledge	Draw conclusions	Evaluate	Totals
1 (a)	6				6			6
(b)	1				1			1
(c)	1				1			1
(d)	4						4	4
Totals	12			0	8		4	12

Intermediate 2 Home Economics. Analysis Question Paper for the Year 2013					Context:	✓	Health and Food Technology		
							Lifestyle and Consumer Technology		
							Fashion and Textile Technology		
Question 1 - 5									
Component Unit					Skill Assessment				
Question		Management of Practical Activities	Product Development	Consumer Studies	Choice	Recall and use of knowledge	Draw conclusions	Evaluate	Totals
1	(a) (b) (c) (d)	6 1 1 4			0	6 1 1		4	12
2	(a) (b) (c) (d)			4 4 1	4	1 3	4	4	12
3	(a) (b) (c) (d) (e)		2 2 4 2 2		2 2	2 2 2	4		12
4	(a) (b) (c) (d)			4 4 2 2	4	4 2 2	4		12
5	(a) (b) (c)	6		4 2		6 2	4		12
Totals		21	16	23	12	36	16	8	
Target Range		15-25 marks	15-25 marks	15-25 marks	10-12 marks	30-37 marks	15-20 marks	8-10 marks	60 marks

[END OF MARKING INSTRUCTIONS]