



National  
Qualifications  
2015

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# 2015 Health and Food Technology

## New Higher

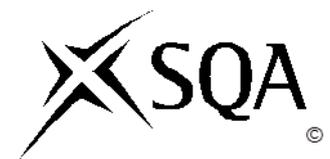
### Finalised Marking Instructions

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## General Marking Principles for Higher Health and Food Technology

*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 detailed marking instructions, which identify the key features required in candidate responses.*

- (a) Marks for each candidate response must always be assigned in line with these General Marking Principles and the Detailed Marking Instructions for this assessment.
- (b) Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- (c) 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.
- (d)
  - (i) For marks to be awarded, responses must relate to the question asked. Where candidates give points of knowledge without specifying the context, these should be awarded marks unless it is clear that they do not relate to the context of the question.
  - (ii) In this question paper, the following command words are used:
    - A: Describe
    - B: Explain
    - C: Evaluate
    - D: Analyse
  - (iii) For each candidate response, the following provides an overview of the marking principles. Refer to the specific Marking Instructions for further guidance on how these principles should be applied.

### **A. Questions that ask candidates to Describe . . .**

Candidates should provide a statement of characteristics or features related to the question. It is more than an outline or a list. They need not be in any particular order. Candidates may provide a number of straightforward points or a smaller number of developed points, or a combination of these.

Up to the total mark allocation for this question:

- 1 mark should be awarded for each accurate relevant point of knowledge linked to the context of the question.
- A further mark should be awarded for any accurate relevant point that is developed from the same point of knowledge.

### **B. Questions that ask candidates to Explain . . .**

Candidates should make a number of points that relate to the cause and effect and/or make the relationship between things clear in the context of the question. Candidates may provide a number of straightforward explanations or a smaller number of developed explanations, or a combination of these.

Up to the total mark allocation for this question:

- 1 mark should be awarded for each accurate relevant point of reason.
- A further mark should be awarded for any accurate relevant point that is developed from the same reason.

### **C. Questions that ask the candidate to Evaluate . . .**

Candidates should make a number of comments which make a judgement and determine the value of something based on the criteria provided in the question. Candidates may provide a number of straightforward comments or a smaller number of developed comments, or a combination of these.

Up to the mark allocation for this question:

- 1 mark should be awarded for each accurate relevant evaluative comment linked to the context of the question.
- A further mark should be awarded for any accurate relevant evaluative comment that is developed from the same point of information.

**D. Questions that ask the candidate to Analyse . . .**

Candidates should make a number of comments related to the context of the question. Candidates should identify appropriate information from the given sources, the relationship between the identified information, and their significance when taken together.

Up to the mark allocation for this question:

- 1 mark should be awarded for each explanation of the impact of one piece of information linked to the context of the question.
- 1 further mark should be awarded for an explanation that is developed, to include the impact of a piece of information from a second source linked to the same identified piece of information. (2 marks)

**or**

2 further marks should be awarded for an explanation that is developed to include the impact of further information from two further sources linked to the same identified piece of information. (3 marks)

## Detailed Marking Instructions for each question

Question		Expected Answer(s)	Max Mark	Additional Guidance
1.	(a)	<p>Possible candidate responses could include:</p> <p>The EHO may:</p> <ul style="list-style-type: none"> <li>• Provide appropriate storage advice to the home to ensure food is kept safe.</li> <li>• Support them by providing staff training to those involved in food preparation/cooking so the risk of food poisoning is reduced for the elderly.</li> <li>• Visit the home to identify potential hazards that could lead to food contamination reducing the risk of food poisoning for residents.</li> <li>• Offer advice on recording and retaining food safety so the home is meeting its legal obligations.</li> </ul> <p><i>Accept any other justifiable answer</i></p>	3	<p>Candidates should make a number of points that make the issue plain or clear, for example by showing connections between the reasons given and the care home/residents.</p> <p>Up to the mark allocation for this question:</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be given for each accurate relevant explanation</li> <li>• A further mark should be awarded for any explanation that is developed</li> </ul> <p>candidates can be credited <b>up to a maximum of 3 marks</b></p>

Question	Expected Answer(s)	Max Mark	Additional Guidance						
(b)	<p><b>Possible candidate responses could include:</b></p> <p><b>+ve</b> The home may provide a variety of breads with meals this may be good as it will help residents increase their bread consumption by 45% from present intake to 106g/replace fat/sugar foods with starchy carbohydrates.</p> <p><b>+ve</b> The home may provide alternatives to red meat for the residents this is good as it would help them to ensure their average intake of the red and processed meat did not increase to more than 90g per day.</p> <p><b>+ve</b> The home may ensure that all meals provide a portion of fruit or vegetables for residents this would be good as it would contribute the target of increasing fruit and vegetables to around 400g per day <b>this would provide fibre and help reduce the risk of constipation. (developed)</b></p> <p><b>-ve</b> As food is made from fresh ingredients sauces could be made using full fat foods such as cheese and milk this could be bad as this may result in them having more than 35% of their food energy from fat.</p> <p><b>-ve</b> Wholegrain foods may not be used by the home which could be bad as it will not provide residents with the 18g of fibre recommended per day.</p>	4	<p>Candidates should make a number of evaluative comments related to the chef/care home.</p> <table border="1" data-bbox="1317 252 2063 459"> <tr> <td data-bbox="1317 252 1525 320">Fact</td> <td data-bbox="1532 252 2063 320">A practical example of what the chefs is doing</td> </tr> <tr> <td data-bbox="1317 325 1525 394">Opinion</td> <td data-bbox="1532 325 2063 394">A judgement of suitability for the care home/elderly</td> </tr> <tr> <td data-bbox="1317 399 1525 459">Consequence</td> <td data-bbox="1532 399 2063 459">How this links to current dietary advice</td> </tr> </table> <p>Candidates may provide a number of straightforward evaluations or a smaller number of developed evaluations, or a combination of these.</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be awarded for each relevant evaluation</li> <li>• <b>A further mark</b> should be awarded for any evaluation that is developed</li> <li>• A maximum of <b>2 marks</b> may be awarded for developed evaluations linked to the <b>same</b> way of meeting current dietary advice.</li> </ul> <p><i>Candidates can be credited in a number of ways up to a maximum of 4 marks by providing either:</i></p> <ul style="list-style-type: none"> <li>• <b>Four</b> evaluative comments <b>each</b> linked to <b>different ways the chef/care home could help meet current dietary advice.</b></li> </ul> <p><i>or</i></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments linked to <b>each of two to different ways the chef/care home could help meet current dietary advice.</b></li> </ul>	Fact	A practical example of what the chefs is doing	Opinion	A judgement of suitability for the care home/elderly	Consequence	How this links to current dietary advice
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Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>-ve The home may use salt to flavour foods which could be bad for the residents as it may result in them not meeting the target of reducing salt to no more than 6g per day this may increase the risk of hypertension for the residents.(developed)</p> <p><i>Accept any other justifiable answer</i></p>		<p><i>or</i></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments <b>each linked to different</b> ways the chef/care home could help meet current dietary advice.</li> </ul> <p><b>Plus</b></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments related to a <b>different</b> way the chef/care home could help meet current dietary advice</li> </ul> <p>(up to a maximum of 4 marks)</p>

Question	Expected Answer(s)	Max Mark	Additional Guidance
(c)	<p>Possible candidate responses could include:</p> <p><b>Aspect of the diet: Energy intake</b></p> <p>Her energy intake is too high. This could make her overweight/obese.  <b>(Explanation of the impact of the nutrient intake linked to DRV - 1 mark)</b></p> <p>This could increase her risk of type 2 diabetes.  <b>(Possible consequence of the nutrient intake on health - 1 mark)</b></p> <p>The cream in the sauce will be high in fat which may not be suitable as this will contribute to the high energy intake.  <b>(conclusion about the contribution made by the lunch - 1mark)</b></p> <p><b>Aspect of the diet: Vitamin B1</b></p> <p>Intake is too low for the female. This could reduce the energy released from food.  <b>(Explanation of the impact of the nutrient intake linked to DRV - 1 mark)</b></p>	9	<p>Candidates should make a number of comments related to the 70year old female.</p> <p>Candidates should identify appropriate information from Table 1, table 2 and the lunch, the relationship between this information, and their significance when taken together.</p> <p>For <b>each of the three</b> identified aspects of the female's diet in relation to the DRVs:</p> <ul style="list-style-type: none"> <li>• 1 mark is available for explaining <b>the impact of different aspects</b> of the female's diet in relation to the DRVs</li> <li>• 1 mark is available for explaining the possible <b>consequences for the female's health</b></li> <li>• 1 mark is available for reaching a conclusion <b>about the contribution made by the lunch to the female's diet</b></li> </ul> <p>For example, for each identified aspect of the female's diet candidates could provide either:</p> <ul style="list-style-type: none"> <li>• One point which demonstrates the impact of her diet in relation to the DRVs (<i>1 mark</i>) plus one potential consequence of the impact on her health (<i>1 mark</i>)</li> </ul> <p><i>or</i></p> <ul style="list-style-type: none"> <li>• One point which demonstrates the impact of her diet in relation to the DRVs (<i>1 mark</i>) plus one conclusion about the contribution made by the lunch (<i>1 mark</i>)</li> </ul>

Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>This could result in her being tired.  <b>(Possible consequence of the nutrient intake on health - 1 mark)</b></p> <p>The portion of pasta may not contain much bacon so would contribute to the low intake of vitamin B1.  <b>(conclusion about the contribution made by the lunch- 1mark)</b></p> <p><b>Aspect of the diet: Vitamin C</b>  The intake is too high for the female. This would not be a problem as it is water soluble so would be excreted in the urine.  <b>(Explanation of the impact of the nutrient intake linked to DRV - 1 mark)</b></p> <p>The high intake of vitamin C would be good for the female as it will help reduce her risk of infection  <b>(Possible consequence of the nutrient intake on health - 1 mark)</b></p> <p>The salad served with the lunch would be rich in vitamin C which is good as it will help meet the intake of vitamin C.  <b>(conclusion about the contribution made by the lunch - 1mark)</b></p> <p><b>Aspect of the diet: Sodium</b>  The sodium intake is too high for the female. This could increase her blood pressure.  <b>(Explanation of the impact of the nutrient intake linked to DRV - 1 mark)</b></p> <p>This would be bad for the female as this would increase her risk of hypertension/coronary heart disease.  <b>(Possible consequence of the nutrient intake on health - 1 mark)</b></p> <p>The smoked bacon in the pasta would increase the sodium intake so could be changed to unsmoked to reduce her sodium.</p>		<p>or</p> <ul style="list-style-type: none"> <li>• One point which demonstrates the impact of her diet in relation to the DRVs (1 mark) plus one potential consequence of the impact on her health (1 mark) plus one conclusion about the contribution made by the lunch (1 mark)</li> </ul> <p>or</p> <ul style="list-style-type: none"> <li>• <b>A combination</b> of the above up to a maximum of 9 marks</li> </ul>

Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>(conclusion about the contribution made by the lunch - 1mark)</p> <p><b>Aspect of the diet:</b> Fibre</p> <p>Her fibre intake is too low for the female. This could lead to her snacking.  <b>(Explanation of the impact of the nutrient intake linked to DRV - 1 mark)</b></p> <p>This would be bad as this could increase her risk of obesity.  <b>(Possible consequence of the nutrient intake on health - 1 mark)</b></p> <p>The pasta in the lunch could be changed to wholemeal as this will increase the fibre provided.  <b>(conclusion about the contribution made by the lunch - 1mark)</b></p> <p>For each identified feature, accept any other correct impact of the diet, consequence for health, or the contribution made by the lunch, linked to the appropriate DRV.</p>		

Question	Expected Answer(s)	Max Mark	Additional Guidance						
(d)	<p><b>Possible candidate responses could include:</b></p> <p><b>Thickness 5 (Very high)</b>  +ve The pasta has been rated very high for thickness, showing that it will stick to the pasta easier. This may be good for the elderly as they may have poor coordination so will make it easier for them to eat.</p> <p><b>Softness 5 (Very high)</b>  +ve The pasta has been rated a five for softness, so it will be easy to eat. This may be good for the elderly as they may have false/missing teeth so this will make it easier for them to eat.</p> <p><b>Colour 1 (Very low)</b>  -ve The pasta has been rated a one for colour so may be lacking in ingredients that are colourful. This may be bad for the elderly as it suggests it lacks colour so may be unappealing and they may choose not to try it.</p> <p><b>Flavour 2 (Low)</b>  -ve The pasta has rated given a two for the flavour suggesting it is bland. This may be bad for the elderly as they may not have good taste buds so the sauce may lack flavour and be unappealing.</p>	4	<p>Candidates should make a number of evaluative comments related to the suitability of the pasta for the elderly.</p> <table border="1" data-bbox="1317 284 2063 564"> <tr> <td data-bbox="1317 284 1525 379">Fact</td> <td data-bbox="1532 284 2063 379">A clear understanding of the rating related to the pasta/elderly</td> </tr> <tr> <td data-bbox="1317 384 1525 475">Opinion</td> <td data-bbox="1532 384 2063 475">A judgement of suitability for the elderly</td> </tr> <tr> <td data-bbox="1317 480 1525 564">Consequence</td> <td data-bbox="1532 480 2063 564">The impact on the needs of the elderly person</td> </tr> </table> <p>Candidates may provide a number of straightforward evaluations or a smaller number of developed evaluations, or a combination of these.</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be awarded for each relevant evaluation</li> <li>• <b>A further mark</b> should be awarded for any evaluation that is developed</li> </ul> <p><i>Candidates can be credited in a number of ways up to a maximum of 4 marks by providing either:</i></p> <ul style="list-style-type: none"> <li>• <b>Four</b> evaluative comments <b>each</b> linked to a <b>different aspect</b> of the suitability of the pasta for the elderly</li> </ul> <p style="text-align: center;"><i>(eg one comment related to four of the following attributes flavour, colour, softness, thickness and creaminess, up to a maximum of 4 marks)</i></p>	Fact	A clear understanding of the rating related to the pasta/elderly	Opinion	A judgement of suitability for the elderly	Consequence	The impact on the needs of the elderly person
Fact	A clear understanding of the rating related to the pasta/elderly								
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Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p><b>Creaminess 4 (high)</b>            -ve The pasta has been rated a four for creaminess which indicates it is well flavoured however, this may be bad for the elderly as it may suggest that the sauce is high in fat so could lead to obesity.</p> <p><i>Accept any other justifiable answer</i></p>		<p><i>or</i></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments linked to <b>each of two different aspects</b> of the suitability of the pasta for the elderly  <i>(eg two comments related to flavour and two for colour- or any of the other attributes, up to a maximum of 4 marks)</i></li> </ul> <p><i>or</i></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments <b>each</b> linked to a <b>different aspect</b> of the suitability of the pasta for the elderly            +</li> <li>• <b>Two</b> evaluative comments <b>linked to a third aspect</b> of the suitability of the pasta    <i>(eg one comment related to two of the following attributes flavour, colour, softness, thickness and creaminess plus two comments related to a different attribute, up to a maximum of 4 marks)</i></li> </ul>

Question			Expected Answer(s)	Max Mark	Additional Guidance
2.	(a)	(i)	<p><b>Concept screening</b></p> <p>During <b>concept screening</b> the manufacturer could have taken more time to ensure products taken forward were suitable to meet the brief.</p> <p><i>Accept any other justifiable answer</i></p>	1	<p>Candidates should make a number of points that make the issue plain or clear, for example by showing connections between the product development stage and the way it can be improved.</p> <p><b>1 mark</b> should be given for each correct explanation related to each stage, up to a maximum of <b>3 marks in total</b>.</p> <p>For example candidates should provide:</p> <ul style="list-style-type: none"> <li>• <b>Three</b> different explanations linked to <b>each</b> identified stage in the question</li> </ul> <p><i>(up to a maximum of 3 marks)</i></p>
		(ii)	<p><b>Product testing</b></p> <p>During the <b>product testing</b> stage more views of the target market for the new product could have been obtained.</p> <p><i>Accept any other justifiable answer</i></p>	1	
		(iii)	<p><b>First production run</b></p> <p>During <b>first production</b> run quality assurance could have been carried out on the new product.</p> <p><i>Accept any other justifiable answer</i></p>	1	

Question		Expected Answer(s)	Max Mark	Additional Guidance
	(b) (i)	<p><b>Candidate responses could include:</b></p> <p>Purchasing foods from a reputable supplier will help reassure the manufacturer that good systems are in place to prevent contamination.</p> <p><b>Accept any other justifiable answer</b></p>	1	<p>Candidates should make a number of points that make the issue plain or clear for example the link between the step and the safety of the yogurt by showing connections between the reasons given and food safety.</p> <p>Up to the total mark allocation for this question:</p> <ul style="list-style-type: none"> <li>• 1 mark should be given for each accurate relevant explanation</li> </ul> <p>Candidates can be credited up to a maximum of 4 marks.</p> <p>Candidates should explain four relevant points of information explaining how the identified stages promote food safety.</p> <p>1 mark should be given for each correct explanation related to each point of information up to a maximum of 4 marks in total.</p> <ul style="list-style-type: none"> <li>• A maximum of 1 mark may be awarded for each correct explanation</li> </ul> <p style="text-align: right;"><b>(up to a maximum of 4 marks)</b></p>
	(ii)	<p>Keeping daily temperature records will ensure the fruit/yogurt/perishable/ high risk foods are kept outwith the danger zone so to reduce bacterial multiplication.</p> <p><b>Accept any other justifiable answer</b></p>	1	
	(iii)	<p>Annual hygiene training will ensure staff who are handling food are kept up to date with best practice in safe food preparation so reducing the risk of food poisoning.</p> <p><b>Accept any other justifiable answer</b></p>	1	

Question		Expected Answer(s)	Max Mark	Additional Guidance
	(iv)	<p><b>Stock rotation</b></p> <p>A good stock rotation system will ensure a first in first out (FIFO) approach is taken ensuring food is kept as fresh as possible therefore promoting food safety.</p> <p><b>Accept any other justifiable answer</b></p>	1	
	(c)	<p><b>Possible candidate responses could include:</b></p> <ul style="list-style-type: none"> <li>• The Food Safety Act (1990) protects the consumer by ensuring that food sold is of the nature/substance /quality /safe to eat.</li> <li>• The Consumer Protection from Unfair Trading Regulations (2008) (CPR'S) protects the consumer as it ensures that information provided on food labels is not misleading.</li> <li>• Consumers may not know which laws protect them so if they have a complaint about a food product they may not be able to exercise their consumer rights.</li> <li>• Consumers may not understand their rights under consumer law when purchasing food so consumers may not complain about food issues.</li> </ul> <p><b>Accept any justifiable answer.</b></p>	3	<p>Candidates should make a number of points that make the issue plain or clear, for example by showing connections between the consumer law and the protection offered when purchasing food.</p> <p>Up to the mark allocation for this question:</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be given for each accurate relevant explanation</li> <li>• Candidates can be credited <b>up to a maximum of 3 marks</b></li> </ul> <p><i>(up to a maximum of 3 marks)</i></p>

Question	Expected Answer(s)	Max Mark	Additional Guidance
3. (a)	<p><b>Butter in pastry changed to margarine</b></p> <ul style="list-style-type: none"> <li>• Changing the butter to margarine would make the pastry lack flavour.</li> <li>• Changing the butter to margarine may make the pastry soggy.</li> <li>• Changing the butter to margarine could affect shortness/flakiness.</li> </ul> <p><b>White flour changed to Wholemeal flour</b></p> <ul style="list-style-type: none"> <li>• The pastry will have a darker appearance changing the flour to wholemeal.</li> <li>• The pastry will have a speckled appearance changing the flour to wholemeal.</li> <li>• The wholemeal flour will give the pastry a nutty flavour.</li> <li>• The texture of the pastry will be rougher by changing to wholemeal flour.</li> <li>• The texture of the pastry may be crumblier by changing to wholemeal flour.</li> </ul> <p><i>Accept any other justifiable response (not linked to nutrition)</i></p>	4	<p>Candidates should make a number of factual relevant points that describe the result of changing the ingredients in the pastry.</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be given for each accurate relevant interpretation of a point of knowledge related to the change in the pastry.</li> <li>• A further <b>1 mark</b> should be awarded for any accurate point that is developed further from the same point</li> </ul> <p>Up to a maximum of 4 marks:</p> <ul style="list-style-type: none"> <li>• A maximum of <b>2 marks</b> can be awarded to any one change.</li> </ul>

Question		Expected Answer(s)	Max Mark	Additional Guidance						
	(b) (i)	<p><b>Possible candidate responses could include:</b></p> <p><b>Packaging</b>            -ve Food products which are over packaged may be unappealing to consumers who are concerned about the environment. This may be bad as they may avoid certain foods so may restrict their choice of food choice.</p> <p>+ve Modified atmosphere packaging reduces the oxygen content within the packaging of food products. This is good for consumers as it will extend the shelf life of the food product <b>so no need to shop so frequently. (developed)</b></p> <p>+ve Fruit which is pre-packaged protects the fruit from bruising. This may be good for consumers as the packaging will ensure that the food is protected until it is consumed, <b>therefore extending the shelf life of the fruit. (developed)</b></p>	6	<p>Candidates should make a number of evaluative comments related to the influence each factor has on consumer choice of food</p> <table border="1"> <tr> <td>Fact</td> <td>A clear understanding of the factor</td> </tr> <tr> <td>Opinion</td> <td>A judgement of suitability of the factor for consumers</td> </tr> <tr> <td>Consequence</td> <td>The impact on consumers choice of food</td> </tr> </table> <p>Candidates may provide a number of straightforward evaluations or a smaller number of developed evaluations, or a combination of these.</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be awarded for each relevant evaluation</li> <li>• <b>A further mark</b> should be awarded for any evaluation that is developed</li> </ul> <p><i>Candidates can be credited in a number of ways <b>up to a maximum of 6 marks.</b></i></p> <p>Candidates should make evaluative comments on the influence of packaging and food labelling and BOGOF on consumer choice of food.</p> <ul style="list-style-type: none"> <li>• A maximum of <b>2 marks</b> may be awarded for accurate evaluative comments relating to the effectiveness of <b>each identified factor</b>, up to a maximum of 2 marks</li> <li>• A maximum of <b>2 marks</b> may be awarded for developed evaluations linked to the same identified factor evaluating the influence of consumers food choice</li> </ul>	Fact	A clear understanding of the factor	Opinion	A judgement of suitability of the factor for consumers	Consequence	The impact on consumers choice of food
Fact	A clear understanding of the factor									
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Consequence	The impact on consumers choice of food									

Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>(ii) <b>Food labelling</b></p> <p>+ve Food labelling allows consumers to know what ingredients are in the food product this is good for consumers with special dietary requirements as this will allow them to check the suitability of the food in meeting their needs.</p> <p>+ve Food labels may show symbols for Fairtrade/organic produce this may be good for consumers who are concerned about the environment as they can select food products quickly.</p> <p>-ve Food labels may make claims about the food product such as low in fat on them which could be bad for consumers with little/no nutritional knowledge as they may be misled about the suitability of the product <b>this may result in them having food as part of a calorie controlled diet which may have a high energy content contributing to obesity. (developed)</b></p>		<p><i>Candidates can be credited in a number of ways up to a maximum of 6 marks by providing either:</i></p> <p><b>Two</b> evaluative comments linked to each of the <b>three</b> factors showing the impact on consumer choice of food (6marks)</p> <p style="text-align: center;"><b>or</b></p> <p><b>Two</b> evaluative comments linked to <b>one</b> factor which are both developed showing the impact on consumer choice of food (4 marks)</p> <p style="text-align: center;"><b>+</b></p> <p><b>One</b> further evaluative comments linked to <b>each</b> of the remaining factors showing the impact on consumer choice of food (2 marks)</p> <p style="text-align: center;"><b>or</b></p> <p><b>Two</b> evaluative comments linked to <b>one</b> factor one of which is developed showing the impact on consumer choice of food (3 marks)</p> <p style="text-align: center;"><b>+</b></p> <p><b>Two</b> evaluative comments linked to a second factor showing the impact on consumer choice of food (2 marks)</p> <p style="text-align: center;"><b>+</b></p> <p><b>One</b> evaluative comments linked to a third factor showing the impact on consumer choice of food (1 mark)</p> <p style="text-align: center;"><b>or</b></p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments linked to <b>one</b> factor one of which is developed showing the impact on consumer choice of food (3 marks)</li> <li style="text-align: center;"><b>+</b></li> <li>• <b>One</b> evaluative comments linked to a <b>second</b> factor showing the impact on consumer choice of food which is developed(2 marks)</li> <li style="text-align: center;"><b>+</b></li> <li>• <b>One</b> evaluative comments linked to a third factor showing the impact on consumer choice of food (1 mark)</li> </ul>

Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>(iii) <b><i>Buy one get one free</i></b></p> <p>+ve If the consumer was already purchasing a food product which was offered as part of a buy one get one free offer (BOGOF) this would be good as they will get extra products for the same price so saving them money.</p> <p>+ve Buy one get one free offers (BOGOF) on food products could be good for consumers as they may encourage consumers to try new food products as they are getting a deal so increasing variety in their diet.</p> <p>-ve Buy one get one free offers (BOGOF) on food products could encourage consumers to purchase products that they do not need/want which could result in waste <b>if the product was not consumed and wasted money on food. (developed)</b></p> <p><b><i>Accept any other justifiable answer</i></b></p>		<p>+ <b>One</b> further evaluative comment linked to the <b>third</b> factor showing the impact on consumer choice of food</p> <p>Or</p> <ul style="list-style-type: none"> <li>• <b>Two</b> evaluative comments linked to <b>each of the three different factors given</b> showing the impact on consumer choice of food) (e.g. two comments related to packaging and two for labelling and two for BOGOF)</li> </ul>

Question	Expected Answer(s)	Max Mark	Additional Guidance						
4 (a)	<p>+ve The nursery may have limited fridge space this would mean that they could purchase drinks such as orange juice/milk in bulk and store them without special storage so saving time on repeat trips to the shops.</p> <p>+ve The nursery could purchase UHT foods in bulk this would be good for the nursery as it would allow them to access special offers so saving them money so <b>any extra could be spent on other resources for the nursery such as new foods for tasting. (developed)</b></p> <p>-ve Some nutrients may be lost in the manufacture of UHT products this would be bad as it may reduce the nurseries contribution to the children's daily nutritional intake so making it less suitable for daily use.</p>	3	<p>Candidates should make a number of evaluative comments related to the suitability of UHT product for a nursery</p> <table border="1" data-bbox="1317 268 2063 480"> <tr> <td data-bbox="1317 268 1525 336">Fact</td> <td data-bbox="1532 268 2063 336">A clear understanding of UHT products</td> </tr> <tr> <td data-bbox="1317 341 1525 410">Opinion</td> <td data-bbox="1532 341 2063 410">A judgement of suitability for the nursery</td> </tr> <tr> <td data-bbox="1317 414 1525 480">Consequence</td> <td data-bbox="1532 414 2063 480">The impact on food/drink choices for the nursery</td> </tr> </table> <p>Candidates may provide a number of straightforward evaluations or a smaller number of developed evaluations, or a combination of these.</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be awarded for each relevant evaluation</li> <li>• <b>A further mark</b> should be awarded for any evaluation that is developed</li> </ul> <p><i>Candidates can be credited in a number of ways up to a maximum of 3 marks.</i></p> <ul style="list-style-type: none"> <li>• A maximum of <b>3 marks</b> may be awarded for accurate evaluative comments relating to three different aspects of UHT products for the nursery</li> <li>• A maximum of <b>2 marks</b> may be awarded for developed evaluation <b>linked to the same</b> identified aspect of UHT products for the nursery <i>(up to a maximum of 3 marks)</i></li> </ul> <p>For example, candidate could provide <i>either</i>:</p> <ul style="list-style-type: none"> <li>• <b>Three</b> evaluative comments <b>each</b> linked to a <b>different aspect</b> of UHT products for the nursery (<b>maximum of 3 marks</b>) <i>or</i></li> <li>• <b>Two</b> evaluative comments <b>each</b> linked to the same</li> </ul>	Fact	A clear understanding of UHT products	Opinion	A judgement of suitability for the nursery	Consequence	The impact on food/drink choices for the nursery
Fact	A clear understanding of UHT products								
Opinion	A judgement of suitability for the nursery								
Consequence	The impact on food/drink choices for the nursery								

Question			Expected Answer(s)	Max Mark	Additional Guidance
					<ul style="list-style-type: none"> <li>Aspect UHT products for the nursery + one evaluative comments linked to a third aspect of UHT products for the nursery</li> </ul>
	(b)	(i)	<p>Possible candidate responses could include:</p> <p>Calcium, phosphorus and Vitamin D</p> <ul style="list-style-type: none"> <li>Calcium, phosphorus and vitamin D work together for the formation/development and maintenance of strong bones/teeth.</li> <li>Calcium and phosphorus are both needed together to form calcium phosphate which gives bones/teeth their hardness.</li> <li>Absorption of calcium is controlled by vitamin D /a diet lacking in vitamin D results in poor calcium absorption.</li> </ul>	4	<p>Candidates should make a number of points that make the issue plain or clear, for example by showing connections between each nutrient and its interrelationship.</p> <ul style="list-style-type: none"> <li>1 mark should be given for each accurate relevant explanation</li> </ul> <p><i>Candidates can be credited up to a maximum of 4 marks.</i></p> <p>1 mark should be given for each correct explanation related to a <b>different</b> point of information linked to the inter relationship of nutrients up to a maximum of 4 marks in total.</p> <ul style="list-style-type: none"> <li>A maximum of 1 mark may be awarded for each correct explanation</li> <li>A maximum of 3 marks can be awarded for explanations linked to any one inter relationship</li> </ul> <p>For example candidates could provide <i>either</i>:</p> <ul style="list-style-type: none"> <li>Two different explanations linked to calcium, phosphorus and vitamin D +two explanations linked to Iron, folic acid and Vitamin C <i>or</i></li> <li>Three different explanations linked to one inter relationship in the question + one further point linked to the other inter relationship in the question <i>(up to a maximum of 4 marks)</i></li> </ul>

Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>(ii) Iron, folic acid and Vitamin C</p> <ul style="list-style-type: none"> <li>• Iron, folic acid and Vitamin C work together to ensure an adequate supply of red blood cells / haemoglobin.</li> <li>• Vitamin C aids the absorption of iron.</li> <li>• When Iron is lacking folic acid can improve the red blood cell count.</li> <li>• Vitamin C is required to change iron into its more easily absorbed form ensuring an adequate supply of red blood cells</li> </ul> <p><i>Accept any other justifiable answer</i></p>		

Question	Expected Answer(s)	Max Mark	Additional Guidance						
(c) (i)	<p><b>Possible candidate responses could include:</b></p> <p><b>Osteoporosis</b>  +ve Many breakfast cereals are low in fat which may be good if you are consuming a lot as this would not hinder calcium absorption so unlikely to contribute to osteoporosis.</p> <p>-ve A high intake of breakfast cereals may contribute to the salt intake in the diet this may be bad as a high salt intake will increase the risk of calcium being lost from the bones so contributing to osteoporosis.</p> <p>-ve Using full cream milk with breakfast cereals will increase the saturated fat intake which may be bad as this could lead to weight gain which could increase pressure on the bones contributing to osteoporosis.</p>	3	<p>Candidates should make a number of evaluative comments related to the influence of breakfast cereals on osteoporosis/type 2 diabetes</p> <table border="1" data-bbox="1317 320 2063 564"> <tr> <td data-bbox="1317 320 1525 424">Fact</td> <td data-bbox="1525 320 2063 424">A clear understanding of the contributions of breakfast cereal to the diet</td> </tr> <tr> <td data-bbox="1317 424 1525 496">Opinion</td> <td data-bbox="1525 424 2063 496">A judgement of suitability linked to the dietary disease</td> </tr> <tr> <td data-bbox="1317 496 1525 564">Consequence</td> <td data-bbox="1525 496 2063 564">The impact on health (dietary disease)</td> </tr> </table> <p>Candidates may provide a number of straightforward evaluations or a smaller number of developed evaluations, or a combination of these.</p> <p>Up to the mark allocation for this question:</p> <ul style="list-style-type: none"> <li>• <b>1 mark</b> should be awarded for each relevant evaluation linked to each of the dietary diseases a maximum of <b>two</b> mark for any dietary disease</li> <li>• A maximum of <b>1 mark</b> may be awarded for a developed evaluation <b>linked to the same</b> identified factor.</li> </ul>	Fact	A clear understanding of the contributions of breakfast cereal to the diet	Opinion	A judgement of suitability linked to the dietary disease	Consequence	The impact on health (dietary disease)
Fact	A clear understanding of the contributions of breakfast cereal to the diet								
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Question	Expected Answer(s)	Max Mark	Additional Guidance
	<p>(ii) <b>Type 2 diabetes</b></p> <p><b>+ve</b> A high intake of wholegrain cereals may be good for someone trying to control their diabetes as they require less insulin to metabolise them so making it easier to prevent low/high blood sugar levels</p> <p><b>-ve</b> If a high intake of sugary cereals are consumed this may lead to poor control of blood sugar as they may not be able to metabolise the sugar leading to tiredness/increased urinating as blood sugar levels would remain too high.</p>		<p>Candidates can be credited in a number of ways <b>up to a maximum of 3 marks</b> by providing either:</p> <ul style="list-style-type: none"> <li>▪ <b>One</b> evaluative comment linking the contribution of breakfast to <b>each</b> dietary disease, +</li> <li>▪ <b>One</b> developed evaluation linked to either of the <b>first</b> evaluative comments  <b>or</b></li> <li>▪ <b>Two</b> evaluative comments <b>each</b> linked to the contribution of breakfast to <b>one</b> dietary disease +</li> <li>▪ <b>One</b> further evaluative comment linking to the contribution of breakfast to the other dietary disease.</li> </ul> <p style="text-align: right;"><i>(up to a maximum of 3 marks)</i></p>

[END OF MARKING INSTRUCTIONS]