



National
Qualifications
2023 MODIFIED

X836/77/11

**Health and Food
Technology**

MONDAY, 15 MAY

1:00 PM – 3:30 PM

Total marks — 40

Attempt **EITHER** question 1 **OR** question 2 **THEN** questions 3, 4 and 5.

Write your answers clearly in the answer booklet provided. In the answer booklet you must clearly identify the question number you are attempting.

Use **blue** or **black** ink.

Before leaving the examination room you must give your answer booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* X 8 3 6 7 7 1 1 *

Total marks — 40

Attempt EITHER question 1 OR question 2 THEN questions 3, 4 and 5

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|---|----|
| 1. Evaluate how food packaging and labelling may affect consumer food choice. | 10 |
| 2. Evaluate ways in which colourings, flavourings and preservatives can be used in the food manufacturing process. | 10 |
| 3. Analyse ways food manufacturers and retailers are meeting the needs of individuals with food allergies and intolerances. | 10 |
| 4. Explain ways in which the functional properties of carbohydrates can be used in the manufacturing of food products. | 10 |
| 5. Discuss the role of micronutrients in the diet of babies and toddlers. | 10 |

[END OF QUESTION PAPER]