

FOR OFFICIAL USE
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## National

FRIDAY, 25 MAY
1:00 PM - 2:50 PM

Fill in these boxes and read what is printed below.

Full name of centre


Forename(s)


Surname


Number of seat


Date of birth


Total marks - 60
Attempt ALL questions.
Write your answers clearly in the spaces provided in this booklet. Additional space for answers is provided at the end of this booklet. If you use this space you must clearly identify the question number you are attempting.
Use blue or black ink.
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.

> Total marks - 60
> Attempt ALL questions

## Question 1

(a) Give two sources of high biological value protein and two sources of low biological value protein.

High biological value protein 1 $\qquad$
High biological value protein 2
$\square$
Low biological value protein 1
$\square$
Low biological value protein 2
$\square$
(b) State two functions of protein.

Function 1
$\square$
Function 2
$\square$
(c) Give two reasons for choosing a vegetarian diet.

Reason 1
$\square$
Reason 2
$\square$

## Question 1 (continued)

(d) Explain two ways in which supermarkets can encourage consumers to eat more fruit and vegetables.

Way 1


Way 2
$\square$
[Turn over


## Question 2

A 19 year old male is studying at university and enjoys playing football.
The table below shows the daily reference values for males aged 19-50 years.

| Dietary Reference Values for males aged 19-50 years |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Estimated <br> average <br> requirements | Reference Nutrient Intakes |  |  |  |  |
| Energy <br> (MJ) | Protein <br> $(\mathrm{g})$ | Vitamin B <br> $(\mathrm{mg})$ | Iron <br> $(\mathrm{mg})$ | Sodium <br> $(\mathrm{g})$ | Vitamin C <br> $(\mathrm{mg})$ |
| 10.6 | $55 \cdot 5$ | 1.0 | 14.8 | 1.6 | 40 |

The table below shows the dietary analysis of the 19 year old male.

| Dietary analysis of his typical day's meals |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Energy <br> $(\mathrm{MJ})$ | Protein <br> $(\mathrm{g})$ | Vitamin B <br> $(\mathrm{mg})$ | Iron <br> $(\mathrm{mg})$ | Sodium <br> $(\mathrm{g})$ | Vitamin C <br> $(\mathrm{mg})$ |  |
| 9.5 | 57 | 0.8 | 13.7 | 2.5 | 45 |  |

(a) Taking account of the Dietary Reference Values (DRVs) for males aged 19-50 years, evaluate the suitability of his typical day's meals.

Evaluation
$\square$

## Question 2 (continued)

(b) Give two dietary factors that may contribute to the development of coronary heart disease.

Dietary factor 1
$\square$
Dietary factor 2
$\square$
(c) Describe two functions of water in the diet.

Function 1 $\qquad$
$\square$
Function 2
$\square$

## Question 3

(a) Identify and explain two stages in the food product development process.

Stage 1


Stage 2
(b) Explain functional properties of the following ingredients when making a baked item.
Sugar
$\square$

## Egg



## Question 3 (continued)

(c) Explain one advantage and one disadvantage to the consumer of using Fairtrade food products.

Advantage:
$\square$
(d) Explain why a food manufacturer would carry out sensory testing.
$\square$
(a) An elderly woman who lives alone is considering ordering frozen ready meals from a food delivery company.
Read the information provided about the ready meals service.

| Food Delivery Company |
| :--- |
| - 300 ready meals and desserts to choose from |
| - Order online from website |
| - Selection of meals enriched with calcium and vitamin D |
| - Small portion range for smaller appetites |
| - Introductory offer - 5 main meals and 2 desserts for $£ 9.99$ |
| - All meals can be microwaved or oven cooked |

Evaluate the suitability of the frozen ready meals for the elderly woman.

Evaluation
$\square$

## Question 4 (continued)

(b) Explain how each of the following factors could affect consumers' choice of food.

Food miles
$\square$
Nutritional knowledge
$\square$
Budget
$\square$
(c) Explain why preservatives are beneficial in food production.
$\square$

## Question 5

(a) During an inspection of the kitchen of a take away food outlet, the following issues were found:

- raw chicken stored beside salad
- fresh cream with an expired use-by date
- the fridge temperature is $11^{\circ} \mathrm{C}$

Explain how these issues could cause food poisoning.
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## Question 5 (continued)

(b) Take-away food is packed in a cardboard carry box.


Evaluate cardboard as a packaging material.
Evaluation
$\square$

## Question 5 (continued)

(c) Identify two consumer organisations and describe how they protect the consumer when buying food.


Protection

$\square$
[Turn over


## Question 6

(a) Explain two nutritional benefits of eating breakfast cereal.

Benefit 1
$\square$
Benefit 2
$\qquad$
(b) State two points of information which must be included by law on a label for breakfast cereal.

Explain how each of these points of information can help consumers make informed choices.

Point of information $1 \square$
Explanation
$\square$
Point of information 2 $\square$
Explanation

(c) Explain two ways of preventing tooth decay.

Way 1
$\square$
Way 2
$\square$

## Question 6 (continued)

(d) Describe two ways of reducing salt in the diet

Way 1


Way 2
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