

X836/75/01

Health and Food Technology

MONDAY, 9 MAY 1:00 PM - 2:50 PM



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Full name of centre			IOWN	Town		
orename(s)		Sur	name	Number of seat		
Date of bir	th					
Day	Month	Year	Scottish candidate num	nber		

Total marks — 50

Attempt questions 1 and 2 and any THREE from the following FOUR 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 booklet to the Invigilator; if you do not, you may lose all the marks for this paper.





Total marks — 50

Attempt questions 1 and 2 and any THREE from the following FOUR questions.

Question	1
(a)	Identify two nutrients found in red meat.
	Give one function of each nutrient.
	Nutrient 1
	Function
	Nutrient 2
	Function
(b)	Explain two benefits to health of reducing fat intake in our diet.
	Benefit 1
	Benefit 2
(c)	Give two reasons why a consumer might choose to buy seasonal foods.
	Reason 1
	Reason 2

MARKS	DO NOT
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Question 1 (continued)

(d)	State two reasons why a Trading Standards Officer would inspect food premises.				
	Reason 1	-			
	Reason 2	-			
		-			

Question 2

A 16-year-old skier has broken his arm and will not be as active until he recovers.

Dietary reference values for males aged 15-18 years						
Estimated average requirements		Reference nutrient intakes				
Energy (kcal)	Protein (g)	Vitamin B (mg)	Calcium (mg)	Sodium (mg)	Fibre (g)	
2964	45.4	1.1	1000	1600	25	

The table below shows the dietary analysis of a typical day's meals for the 16-year-old skier.

Dietary analysis of his typical day's meals						
Estimated average requirements		Reference nutrient intakes			Guideline daily amount	
Energy (kcal)	Protein (g)	Vitamin B (mg)	Calcium (mg)	Sodium (mg)	Fibre (g)	
3123	48.4	1.5	850	1400	18	

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Question 2 (continued)

(a)	Taking account of the dietary reference values (DRVs) for males aged 15–18 years, evaluate the suitability of his typical day's meals.
	Evaluation



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Question 2 (continued)

(b)	Explain two ways in which the skier's friends could influence his choice of food.	2
	Way 1	_
	Way 2	_
(c)		2
		_

[Turn over for next question

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Attempt any THREE from the following FOUR questions.

Question 3

1)	Identify two stages in the development of a cook chill product.					
	Explain their role when developing the cook chill product.					
	Stage 1					
	Stage 1					
	Explanation					
	Explanation					
	Stage 2					
	Explanation					

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Question 3 (continued)

Evaluate the use of plastic packaging for a cook chill product.	
Explain how each of the following factors could lead to food poisoning	
Explain how each of the following factors could lead to food poisoning.	
Storage of food	
Delivery of food	
Detivory of 100d	



Question 4

(a) Describe three changes which could be made to the cottage pie ingredients to make it healthier.

Explain how each change helps to meet a different piece of current dietary advice.

6

Cottage Pie

mince onion potatoes cream plain flour butter

Change 1		
Explanation		
Change 2		
enange z		
Explanation		
•		

Question 4	1 (2) (continu	(hai
Question 4	+ (a) (CONLINE	iea)

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lanation
Identify two points of information which, by law, must be stated on a food label.
Explain the importance of each point to the consumer.
Point 1
Explanation
Point 2
Explanation



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Question 5

a)	explain how changing the proportion of ingredients in the following products would affect the finished result.	3
	Increasing the proportion of flour in a sauce	
	Increasing the proportion of fat in pastry	
	Decreasing the proportion of sugar in a cake	
(b)	Evaluate the use of modified atmosphere packaging for the consumer.	3

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Question 5 (continued)

(c)	Explain two dietary factors which may contribute towards each of the following conditions.
	Anaemia
	Dietary factor 1
	Dietary factor 2
	Osteoporosis
	Dietary factor 1
	Dietary factor 2

Question 6

Explain two reasons why a food manufacturer would carry out sensory testing on a new product.	
Reason 1	
Reason 2	
Give two responsibilities of Food Standards Scotland.	
Responsibility 1	
Responsibility 2	
State two ways in which consumers can reduce salt intake.	
Way 1	
Way 2	
Explain why water is important in the diet.	
	on a new product. Reason 1 Reason 2 Give two responsibilities of Food Standards Scotland. Responsibility 1 Responsibility 2 State two ways in which consumers can reduce salt intake. Way 1 Way 2

MARKS	DO NOT
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Question 6 (continued)

(e)	Give an advantage and a disadvantage of organic foods to the consumer.	2
	Advantage	
	Disadvantage	
	Disadvantage	

[END OF QUESTION PAPER]

ADDITIONAL SPACE FOR ANSWERS



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ADDITIONAL SPACE FOR ANSWERS



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