

X836/75/01

Health and Food Technology

MONDAY, 26 MAY 1:00 PM - 2:50 PM

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Full name of centre				Town	
orename(s)		Sur	name		Number of seat
Date of birtl	h Month	Year		andidate num	

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 booklet 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)	State <b>one</b> food source for each of the following nutrients.
	Protein
	Vitamin B group
(b)	Explain the importance of each of the following nutrients in the diet of young children.
	Protein
	Vitamin B group
(c)	Explain <b>two</b> benefits of using organic produce in prepared fresh fruit bags. 2
(C)	Benefit 1
	Benefit 2

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	WRITE

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## Question 1 (continued)

(t	Modified Atmosphere Packaging is used for the prepared fresh fruit bags.					
	Identify one advantage and one disadvantage of this type of packaging.					
	Advantage					
	Disadvantage					
	Explain <b>two</b> ways in which using online shopping can help to reduce food waste.					
	Way 1					
	Way 2					



#### Question 2

#### A 19-year-old male professional cyclist is a vegetarian.

The table below shows the dietary reference values for males aged 19–49 years old.

Dietary Reference Values for males aged 19–49 years old					
Estimated average requirements	Reference Nutrient Intakes			Guideline daily amount	
Energy (kcal)	Protein (g)	Calcium (mg)	Vitamin A (mg)	Vitamin D (mg)	Fibre (g)
2550	55.5	700	700	10	30

The table below shows the dietary analysis of a typical days meals for the 19-year-old male.

	Dietary a	analysis of th	e cyclists me	eals	
Energy (kcal)	Protein (g)	Calcium (mg)	Vitamin A (mg)	Vitamin D (mg)	Fibre (g)
2102	60.2	705	710	12	21

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6

## Question 2 (continued)

(a)

Evaluation			



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## Question 2 (continued)

(b)	The cyclist has been suffering from anaemia.
	Identify <b>two</b> nutrients that may help reduce his risk of this dietary disease.
	Nutrient 1
	Nutrient 2
(c)	Explain how <b>each</b> of the following factors may impact the cyclist's choice of food.
	Nutritional knowledge
	Budget

#### Question 3

A local café is developing takeaway picnic hampers.

(a) Evaluate the suitability of the following picnic items in relation to current dietary advice.

3

Smoked Salmon Pate
Chorizo Sausage Bites
Oatcakes
Reduced Fat Cream Cheese
Fresh Fruit Salad Pots

Evaluation



#### Question 3 (continued)

- (b) The café provides freshly squeezed orange juice in the picnic hampers. Evaluate the suitability of the following bottle for the juice.
  - available in 2 different sizes
  - made of glass
  - screw-top lid
  - deposit paid on return
  - peel-off paper label.



3

Evaluation	
<u> </u>	

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## Question 3 (continued)

(c)	An Environmental Health Officer inspects the cafe and finds the following faults.	
	Explain why each of these faults could cause food poisoning.	2
	Fault 1: Freezers are operating at -13°C	
	Fault 2: Open windows with no fly screens	_
		_
(d)	Apart from the Environmental Health Department, name <b>two</b> other organisations that protect the consumer.	2
	Organisation 1	
	Organisation 2	_



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#### Question 4

	new plant-based ready meal.
	Prototype Production
	First Devidenties Devi
	First Production Run
)	Identify <b>two</b> different types of sensory tests a food manufacturer could carry out on their new plant-based ready meal.
)	Identify <b>two</b> different types of sensory tests a food manufacturer could carry
)	Identify <b>two</b> different types of sensory tests a food manufacturer could carry out on their new plant-based ready meal.  Explain a different reason why they would carry out <b>each</b> of the sensory tests
)	Identify <b>two</b> different types of sensory tests a food manufacturer could carry out on their new plant-based ready meal.  Explain a different reason why they would carry out <b>each</b> of the sensory tests identified.
)	Identify <b>two</b> different types of sensory tests a food manufacturer could carry out on their new plant-based ready meal.  Explain a different reason why they would carry out <b>each</b> of the sensory tests identified.  Test 1
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<b>)</b> )	Identify <b>two</b> different types of sensory tests a food manufacturer could carry out on their new plant-based ready meal.  Explain a different reason why they would carry out <b>each</b> of the sensory tests identified.  Test 1

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## Question 4 (continued)

(c)	Describe the importance of the following pieces of information found on the label of the plant-based ready meal.
	Use-by Date
	Cooking Instructions
(d)	The ingredients in the plant-based ready meal include beans.
	Identify <b>two</b> nutrients found in beans.
	Nutrient 1
	Nutrient 2



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#### Question 5

A care home chef uses Ultra-Heat-Treated products (UHT).	
Describe the benefits to the care home of using <b>UHT</b> products.	
	_
	_
	_
	_
	_
The care home chef baked a quiche	
The care home chef baked a quiche.  Explain why each of the following faults occurred when he came to serve the	
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Explain why each of the following faults occurred when he came to serve the quiche.  The pastry was greasy	_
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## Question 5 (continued)

(c)	The care home has been advised to increase the amount of dietary fibre in the meals it provides to the elderly residents.	
	Explain <b>two</b> ways increasing the consumption of dietary fibre would benefit the elderly residents.	2
	Way 1	-
		-
		-
		-
	Way 2	-
		-
		-
(d)	Identify <b>three</b> foods the elderly residents of the care home should eat less of	-
(u)	to help reduce the risk of <b>each</b> of the following dietary diseases.	3
	High Blood Pressure	-
	Dental Caries	-
	Coronary Heart Disease	-
		-



(b)

reservatives	
olourings	
lavourings	
xplain <b>one</b> advantage and <b>one</b> disadvantage of using Fair Trade ingr	eatents.
dvantage	
isadvantage	
isadvantage	



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## Question 6 (continued)

(c)	Name <b>one</b> food source of <b>each</b> of the following types of fat.	2
	Saturated fat	
	Unsaturated fat	
(d)	Explain why a diet high in fat can increase the risk of obesity.	1
(e)	Describe the benefits of following a vegetarian diet.	2

[END OF QUESTION PAPER]



#### **ADDITIONAL SPACE FOR ANSWERS**



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#### **ADDITIONAL SPACE FOR ANSWERS**



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