

Friday 11 January 2013 – Afternoon

GCSE DESIGN AND TECHNOLOGY Food Technology

A524/01 Technical Aspects of Designing and Making

Candidates answer on the Question Paper.

OCR supplied materials:

None

Other materials required:

None

Duration: 1 hour 15 minutes



Candidate forename		Candidate surname	
--------------------	--	-------------------	--

Centre number						Candidate number				
---------------	--	--	--	--	--	------------------	--	--	--	--

INSTRUCTIONS TO CANDIDATES

- Write your name, centre number and candidate number in the boxes above. Please write clearly and in capital letters.
- Use black ink. HB pencil may be used for graphs and diagrams only.
- Answer **all** the questions in Section A **and** Section B.
- Read each question carefully. Make sure you know what you have to do before starting your answer.
- Write your answer to each question in the space provided. If additional space is required, you should use the lined page at the end of this booklet. The question number(s) must be clearly shown.
- Do **not** write in the bar codes.

INFORMATION FOR CANDIDATES

- The number of marks is given in brackets [] at the end of each question or part question.
- The total number of marks for this paper is **60**.
- Your Quality of Written Communication is assessed in questions marked with an asterisk (*).
- This document consists of **12** pages. Any blank pages are indicated.

SECTION A

Answer **all** questions.

1 Fig. 1 shows a risotto.

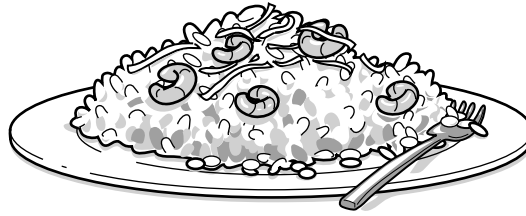


Fig. 1

(a) The ingredients for the risotto are:

- 25g finely chopped shallots
- 50g butter
- 350g Basmati rice
- 500ml stock (made with a vegetable stock cube)
- 150g peeled prawns
- 50g freshly grated Parmesan cheese

(i) State **two** ways of reducing the cost of the risotto.

1

.....

2

.....

[2]

(ii) State **two** ways of changing the risotto ingredients for someone who has Coronary Heart Disease (CHD).

Ingredient	Changed to
1
2

[2]

(b) Rice is a staple food.

(i) Name **two** other staple foods.

1

2

[2]

(ii) Describe what is meant by the term 'staple food'.

.....

.....

.....

..... [2]

(c) Explain why a food manufacturer changes recipes when developing a new product.

.....

.....

.....

.....

.....

.....

.....

.....

.....

..... [4]

[Total: 12]

2 Fig. 2 shows a joint of beef.

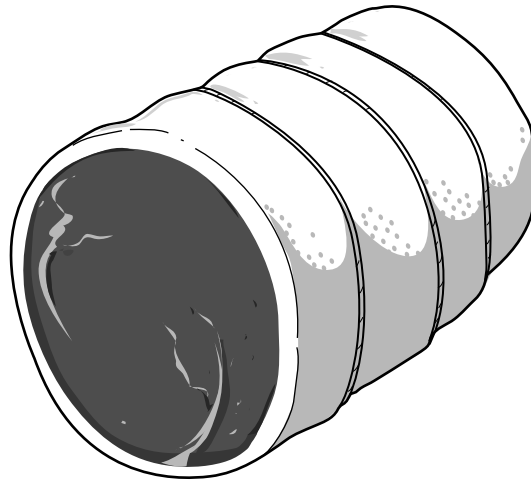


Fig. 2

(a) (i) State **one** method of cooking a joint of beef.

..... [1]

(ii) Give **one** reason for choosing this method of cooking.

..... [1]

(b) Complete the table below by naming **two** nutrients found in beef and stating their function in the diet.

Nutrient found in beef	Function of the nutrient in the diet
1.
2.

[4]

3 Fig. 3 shows dairy products.

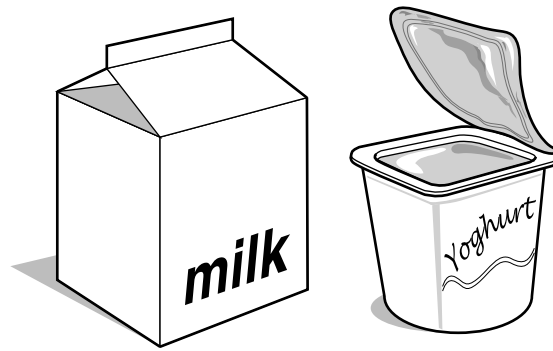


Fig. 3

(a) Dairy products are an excellent source of calcium in the diet.

State **two** functions of calcium in the diet.

1.....

.....

2.....

.....

[2]

(b) Dairy products are ideal foods to include in a child’s diet.

(i) Tick (✓) the type of milk most suitable for children under 5.

skimmed	whole/full fat	semi skimmed

[1]

(ii) Give **two** reasons why yoghurt is a popular food for children.
Do **not** include calcium in your answer.

1.....

.....

2.....

.....

[2]

(c) Milk is heat treated before it is sold.

(i) Give **one** reason why milk is heat treated.

.....
..... [1]

(ii) Describe how milk is pasteurised.

.....
.....
.....
.....
.....
.....
..... [2]

(iii) Name **two** other methods of heat treating milk.

1
2 [2]

(d) Give **two** factors that a manufacturer would consider when developing a design brief for a new milk product.

1
.....
2
..... [2]

[Total: 12]

SECTION B

Answer **all** questions.

4 Fig. 4 shows a cauliflower cheese ready meal.



	<p>Florets of tender fresh cauliflower in a roux sauce of cheese and cream.</p>
	<p> Made with British Cheese</p>
	<p><u>Storage</u> Keep refrigerated</p>
	<p>Suitable for home freezing</p>

Fig. 4

(a) (i) State **one** target group for the cauliflower cheese shown in Fig. 4.

..... [1]

(ii) Give **two** reasons for your choice.

1

.....

2

..... [2]

(iii) State **one** season when we can buy fresh British cauliflowers.

..... [1]

(iv) Name **two** British cheeses.

1

2

[2]

5 (a) The organisers of a large sporting event want to give a snack to the competitors.

The design specification points for the snack are:

- a savoury product
- hand held
- high in energy
- be suitable for vegetarians.

Use labelled sketches and/or notes to design a new savoury snack that meets the specification. State clearly how your design meets the specification points.

Do not draw any packaging.

Name of product

