

**Monday 3 June 2013 – Morning**

**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	
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Centre number						Candidate number				
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**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.

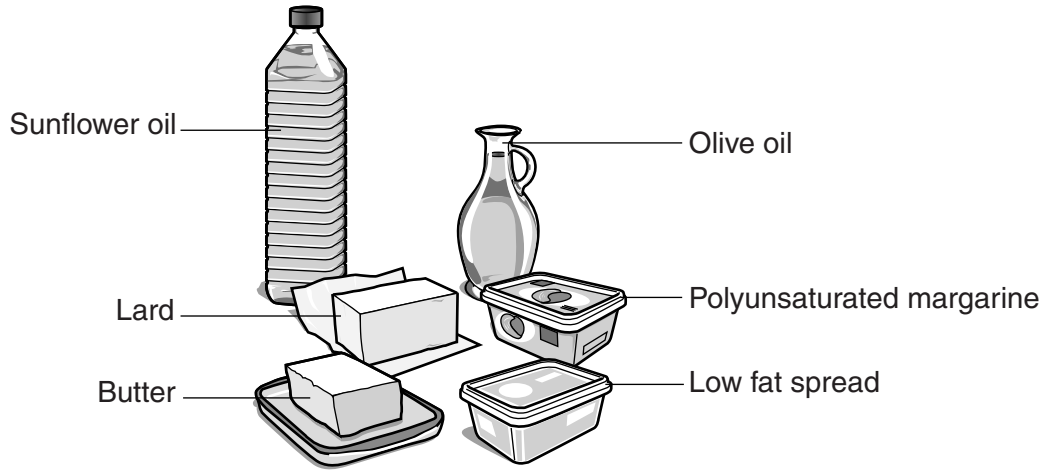
**INFORMATION FOR CANDIDATES**

- 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.

2  
SECTION A

Answer **all** questions.

1 Fig. 1 shows a range of fats and oils.



**Fig. 1**

- (a) (i) Look at Fig. 1.  
Complete the table below by choosing a suitable fat or oil for each food product.  
Do not use the same fat or oil twice.

Food product	Fat or oil used to make the product
Shortbread biscuits	
Salad dressing	
Chicken stir fry	

[3]

- (ii) Name the fat shown in Fig. 1 that is most suitable for use in a calorie controlled diet.

..... [1]

- (iii) Give **two** methods of cooking suitable for a person on a calorie controlled diet.

1 .....

.....

2 .....

.....

[2]



2 Fig. 2 shows the parts of an egg.

(a) Label the parts of the egg shown in Fig. 2.

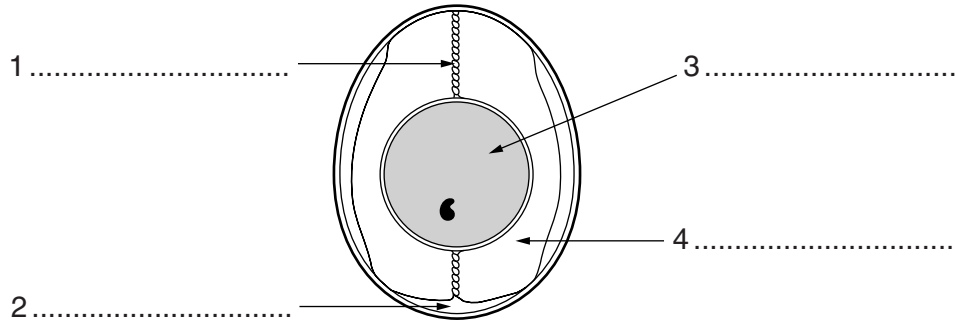


Fig. 2

[4]

(b) Complete the table below.

Give **one** function of egg in the making of the food products.

Give a different function for each food product.

Food product	Function of egg
Quiche	..... .....
Mayonnaise	..... .....
Meringue	..... .....
Fish Fingers	..... .....

[4]

(c) Eggs are a valuable source of protein in the diet.

State **two** other nutrients in eggs and give their function in the diet.

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

[4]

[Total: 12]

3 Fig. 3 shows the ingredients in a batch of fruit biscuits.

- 125 g wholemeal flour
- 125 g plain white flour
- 50 g soft brown sugar
- 125 g polyunsaturated margarine
- 150 g dried apricots

Fig. 3

(a) State **one** ingredient from the list shown in Fig. 3 that would give the fruit biscuits a golden colour.

..... [1]

(b) (i) Name **one** ingredient that could be **added** to improve the flavour of the fruit biscuits.

..... [1]

(ii) State **one** ingredient that could be **added** to make the fruit biscuits more crunchy.

..... [1]

(c) State **one** way of giving the fruit biscuits a luxury quality appearance.

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

(d) Give **two** reasons manufacturers use sensory analysis results when developing a new product.

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

(e) State **two** benefits to a manufacturer of using a computer to record the results of sensory analysis testing.

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



**SECTION B**

Answer **all** questions.

4 (a) A food manufacturer wants to develop a new salad product.

The design specification points for the salad are:

- must be colourful
- have a variety of textures
- contain vitamin C
- include a staple food

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

**Do not draw any packaging.**

**Name of product .....**





5 Fig. 4 shows a frozen apple pie.

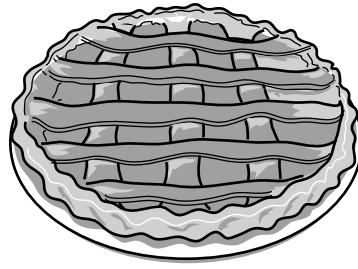


Fig. 4

(a) (i) State **one** type of pastry suitable for making the apple pie shown in Fig. 4.  
 ..... [1]

(ii) State the method used to make the pastry.  
 ..... [1]

(b) State **two** processes used in the preparation of the apples in the pie.  
 1.....  
 2..... [2]

(c) Apples can be preserved by different methods.  
 Complete the table below by giving **one** advantage and **one** disadvantage to the consumer of buying dried and canned apples.

Type of preservation	Advantage	Disadvantage
Dried apple	..... ..... .....	..... ..... .....
Canned apple	..... ..... .....	..... ..... .....

[4]

(d) (i) Give **two** quality control checks that could be carried out when frozen apple pies are delivered to a supermarket.

1 .....

.....

2 .....

.....

[2]

(ii) Explain why a supermarket carries out quality control checks.

.....

.....

.....

.....

.....

..... [2]

[Total: 12]

