



Cambridge IGCSE[™]

CANDIDATE NAME						
CENTRE NUMBER				CANDIDATE NUMBER		



FOOD & NUTRITION

0648/13

Paper 1 Theory

May/June 2025

2 hours

You must answer on the question paper.

No additional materials are needed.

INSTRUCTIONS

- Section A: answer all questions.
- Section B: answer all questions.
- Section C: answer one question.
- Use a black or dark blue pen. You may use an HB pencil for any diagrams or graphs.
- Write your name, centre number and candidate number in the boxes at the top of the page.
- Write your answer to each question in the space provided.
- Do **not** use an erasable pen or correction fluid.
- Do not write on any bar codes.

INFORMATION

- The total mark for this paper is 100.
- The number of marks for each question or part question is shown in brackets [].

This document has 12 pages.

[Total: 9]

Section A

2

Answer all questions.

You are advised to spend no longer than 45 minutes on Section A.

1	Stat	te the cause of a deficiency disease.	
			[1]
2	Prof	teins contain the elements hydrogen and nitrogen.	
	(a)	Name three other elements found in proteins.	
		1	
		2	
		3	
			[3]
	(b)	When protein is heated, coagulation occurs.	
		Name three dishes where coagulation occurs.	
		1	
		2	
		3	[3]
	(c)	State two reasons why athletes require a good supply of protein in their diet.	[-]
	(-)	1	
		2	
			[2]
	(d)	Name the enzyme found in the ileum that converts peptones to amino acids.	
			[1]



* 000080000003 * 3 3 Monosaccharides are sugars. (a) Define the term monosaccharide. (b) Name two examples of monosaccharides. [2] (c) Eating too much sugar may result in tooth decay. Name **one** other health issue that may result from eating too much sugar. (ii) Describe the effects of the health issue named in (c)(i) on the body. [Total: 7] Fats help protect vital organs in the body. Give four other functions of fats in the body.

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4[4]



Minerals are essential nutrients to include in a balanced diet.

(a)	(i)	State where in the body the majority of calcium is stored.	
			[1]
	(ii)	Explain why someone who is lactose intolerant may have an inadequate calcium intal	ke.
			[3]
(b)	Stat	te two reasons why someone may become anaemic.	
	1		
	2		
			[2]
(c)		te four functions of phosphorus in the body.	
	1		
	2		
	3		
	4		
			[4]

[Total: 10]

	* 0000800000005 *
6	Many processed foods contain large

Mar	ny processed foods contain large amounts of salt.
(a)	Name three different types of processed foods that could be high in salt.
	1
	2
	3[3]
(b)	State two reasons why salt is added to processed foods.
	1
	2[2]
	[Total: 5]
Wat	er is essential to life, so it is important to have good hydration.
Stat	e four occasions when extra hydration may be needed.
1	
2	
3	
4	

5

[4]

Section B

Answer all questions.

8	The following ingredien	ts can be used to make a s	sponge cake b	v the whiskina method.

4 eggs 100 g caster sugar 100 g plain flour

(a) Complete the table to give **two** different functions of eggs and caster sugar in the sponge cake.

ingredient	functions
eggs	2
caster sugar	1 2

(b) The eggs and sugar are whisked until thick and creamy, and then the flour is added.

State **one** reason for each of the following instructions when adding the flour to the whisked mixture.

(i)	sieve	the f	lour
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(ii) fold in the flour carefully

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(iii) use a metal spoon to fold in the flour

· · · · · · · · · · · · · · · · · · ·	F 4	4 7	
	11	11	
		11	

(iv) use a figure of eight to fold in the flour

Г	11	
 		1

(v) continue folding until no dry flour is visible

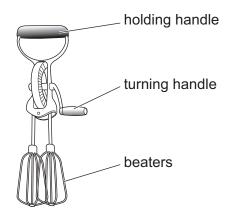
[1]

* 0000800000007 *

7

Suggest cake.			ng that	could	be	used	to	decorate	the	finished	sponge
1	 	 									

(d) A rotary whisk is a useful piece of kitchen equipment when making a whisked sponge cake.



State **one** piece of advice to consider for each of the following points when buying a new rotary whisk.

(i)	holding handle	
		[1]
(ii)	beaters	
		[1]
(iii)	weight	
		[1]
(iv)	turning handle	
		[1]
Sta	te two other points to consider when buying a new rotary whisk.	
1		
2		
		[2]

[Total: 18]



(e)

[6]



- Fruit is an important source of non-starch polysaccharide (NSP)/dietary fibre.
 - (a) State six functions of dietary fibre in the body.

1	
	2
	3
	1
	5
6	3

(b) Apples, pears and bananas are examples of ingredients for a fresh fruit salad.

Suggest **four** points to consider when buying fresh fruit.

1	
^	
2	
3	
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- (c) The fresh fruit salad was prepared and left on the kitchen work surface for one hour. All the fruits have turned brown.
 - Name this type of browning.

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Suggest **two** ways to prevent this type of browning occurring when preparing a fresh fruit salad.

[2]

* 000080000009 *

9

	(a)	Describe basic first aid treatment for someone who has cut their finger with a sharp knife when preparing a fresh fruit salad.
		[4]
		[Total: 17]
10		scribe five guidelines to improve keeping quality and reduce contamination when storing freshed in a refrigerator. Give a reason for each answer.
	1	
	2	
	3	
	4	
	_	
	5	
	5	[10]

Section C

Answer either Question 11 or 12.

11	Cereals form the main part of the diet for many people of the world.
	Discuss the nutritional and health benefits of cereals.
	With examples, demonstrate the varied uses of wheat, maize and rice in family meals.

[15]

- 4		
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12

Discuss the advantages of preserving food in the home. With examples, suggest different methods of preserving apples by the use of temperature. Explain the principles involved in each identified method.					
[15]					

* 000080000011 *

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