



*Rewarding Learning*

**ADVANCED**

**General Certificate of Education**

**2019**

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# **Nutrition and Food Science**

**Assessment Unit A2 1**

*assessing*

**Option A: Food Security and Sustainability**

**or**

**Option B: Food Safety and Quality**

**[ANF11]**

**TUESDAY 4 JUNE, MORNING**

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\*ANF11\*

## **TIME**

2 hours 30 minutes.

## **INSTRUCTIONS TO CANDIDATES**

Write your Centre Number and Candidate Number on the Answer Booklet provided.

**Choose either Option A or Option B.**

Option A: Food Security and Sustainability.

Answer the **one** question in Section A and **three** questions from Section B.

Option B: Food Safety and Quality.

Answer the **one** question in Section A and **three** questions from Section B.

Indicate clearly on your Answer Booklet which option you have chosen.

## **INFORMATION FOR CANDIDATES**

The total mark for this paper is 85.

Quality of written communication will be assessed in **all** questions.

Figures in brackets printed down the right-hand side of pages indicate the marks awarded to each question or part question.

## Option A: Food Security and Sustainability

### Section A

Answer the **one** question in this section.

**1 (a)** Explain how choosing foods with the following labels could help the environment:

- Marine Stewardship Council
- Conservation Grade.

[10]

**(b)** Discuss the benefits of buying local food for the consumer, the community and the environment.

[15]

## Section B

Answer **three** questions from this section.

- 2 Explain how climate change and intensive farming can threaten food security. [20]
  
- 3 Suggest possible reasons for food poverty in the UK and describe the consequences for those who cannot afford to buy food. [20]
  
- 4 Discuss the potential barriers which may prevent consumers from making sustainable food choices. [20]
  
- 5 Explain why consumers waste food and outline the environmental consequences of such waste. [20]

## Option B: Food Safety and Quality

### Section A

Answer the **one** question in this section.

- 1**    **(a)** Outline the possible risks associated with preservatives in food. [10]
- (b)** Describe the role of the European Food Safety Authority (EFSA) in ensuring food additives are safe. [15]

## Section B

Answer **three** questions from this section.

- 2 Discuss current global food safety challenges. [20]
- 3 Explain the work of the Environmental Health Practitioner (EHP) in relation to food safety and port health. [20]
- 4 Assess the potential risks to food safety from veterinary medicines and animal feed. [20]
- 5 Explain how consumers can reduce the risk of microbial contamination from the following foods:
- poultry
  - eggs
  - shellfish
  - fruit and vegetables.
- [20]

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**THIS IS THE END OF THE QUESTION PAPER**

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