



# **Tuesday 5 June 2018 – Morning**

# **A2 GCE HOME ECONOMICS**Food, Nutrition and Health

G004/01 Nutrition and Food Production

Candidates answer on the Question Paper.

OCR supplied materials:

None

Other materials required:

None

**Duration:** 1 hour 30 minutes



Candidate forename				Candidate surname			
Centre number				Candidate nu	ımber		

#### **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.
- 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. Additional paper may be used if necessary but you must clearly show your candidate number, centre number and question number(s).
- There are two sections in this paper.

Section A 25 marks

Answer all parts of question 1.

Section B 50 marks

Answer **two** questions only.

Do not write in the barcodes.

#### **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 **75**.
- Quality of Written Communication will be assessed in Section B.
- This document consists of 12 pages. Any blank pages are indicated.

# 2 SECTION A

# Answer all parts of question 1.

l (	(a)	(i)	Identify <b>one</b> good source of dietary fibre in the diet.	[4]
		(ii)	Describe <b>one</b> function of dietary fibre in the diet.	. [1]
				. [2]
	(b)	(i)	Name the <b>two</b> types of vitamin A found in food.	
			2	
		(ii)	Describe <b>one</b> function of vitamin A in the body.	,
		(iii)	Identify <b>one</b> symptom of a vitamin A deficiency in children.	. [2]
	(c)	Exp	plain the relationship between vitamin C and iron in the diet.	. [1]
				. [2]
	(d)	Dur	ing bread-making, behaviour changes take place between the ingredients.  Describe <b>one</b> behaviour change which occurs during the kneading of bread dough.	
		(-)		

	(ii)	Describe <b>one</b> behaviour change which occurs during the rising of bread dough.
	(iii)	Describe <b>one</b> behaviour change which occurs during the baking of bread dough.
		[2]
(e)	Disc	cuss the value of nutritional labelling to the consumer.
(f)	(i)	Explain the term malnutrition.
		[2]
	(ii)	Name <b>one</b> disease that is linked to malnutrition in children.

### 4

## **SECTION B**

## Answer two questions only.

2	Discuss how the nutritional value, choice and use of meat can contribute to health.	[25]
3	Discuss how a balanced diet can contribute to the health of the elderly.	[25]
4	Discuss the costs involved from the design to the launch of a new food product.	[25]

## Write the number of each question answered.

 J	


• • • • • • • • • • • • • • • • • • • •	




 ······································


#### **END OF QUESTION PAPER**



#### Copyright Information

OCR is committed to seeking permission to reproduce all third-party content that it uses in its assessment materials. OCR has attempted to identify and contact all copyright holders whose work is used in this paper. To avoid the issue of disclosure of answer-related information to candidates, all copyright acknowledgements are reproduced in the OCR Copyright Acknowledgements Booklet. This is produced for each series of examinations and is freely available to download from our public website (www.ocr.org.uk) after the live examination series.

If OCR has unwittingly failed to correctly acknowledge or clear any third-party content in this assessment material, OCR will be happy to correct its mistake at the earliest possible opportunity.

For queries or further information please contact the Copyright Team, First Floor, 9 Hills Road, Cambridge CB2 1GE.

OCR is part of the Cambridge Assessment Group; Cambridge Assessment is the brand name of University of Cambridge Local Examinations Syndicate (UCLES), which is itself a department of the University of Cambridge.