



Wednesday 18 June 2014 – Afternoon

A2 GCE HOME ECONOMICS

Food, Nutrition and Health

G004/01 Nutrition and Food Production

Candidates answer on the Question Paper.

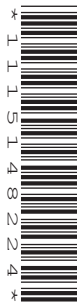
OCR supplied materials:

None

Other materials required:

None

Duration: 1 hour 30 minutes



Candidate forename		Candidate surname	
Centre number		Candidate 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.
- 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 question 1.
Section B 50 marks
 Answer **two** questions only.
- 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 **75**.
- Quality of written communication will be assessed in Section B.
- This document consists of **16** pages. Any blank pages are indicated.

2

SECTION A

Answer **all parts** of question 1.

- 1 (a) (i) Identify **two** foods that are good sources of vitamin D.

1

2 [2]

- (ii) Vitamin D helps the body to absorb which mineral?

..... [1]

- (iii) Identify and describe a deficiency disease linked to a lack of vitamin D.

.....

..... [2]

- (iv) Identify **one** group of people who are at risk of not getting enough vitamin D.

..... [1]

- (b) (i) State **one** function of sodium in the body.

..... [1]

- (ii) Identify **one** possible effect on the body of consuming too much salt.

..... [1]

- (iii) State **two** ways of reducing salt consumption.

1

2 [2]

3

(c) Describe **two** differences between saturated fats and unsaturated fats.

- 1
-
-
-
- 2
-
-
-
- [4]

(d) (i) What is food fortification?

-
- [1]

(ii) Describe **three** benefits to consumers of fortified foods.

- 1
-
-
- 2
-
-
- 3
-
-
- [6]

4

(e) Explain **two** behaviour changes which can occur during the kneading of bread dough.

1

.....

.....

2

.....

.....

[4]

5

SECTION B

Answer **two** questions **only**.

The quality of written communication will be assessed in your answers to the questions in Section B.

- 2** Describe the different types of vegetarians and explain their different nutritional needs. **[25]**
- 3** Discuss the concepts of a balanced diet and malnutrition in the United Kingdom. **[25]**
- 4** Explain the importance of risk assessment to the food industry, including Hazard Analysis and Critical Control Point (HACCP). **[25]**

Write the number of each question answered.

This image shows a full page of primary-ruled paper. It features a vertical solid line on the left side, creating a narrow margin. The rest of the page is filled with horizontal dashed lines, providing a guide for handwriting practice. There are no markings or text on the page.

This image shows a blank sheet of white paper designed for writing. It features a series of evenly spaced horizontal black lines across its entire width. A single vertical black line runs down the left side of the page, creating a narrow margin. The paper is otherwise completely empty, with no text or other markings.

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