

Tuesday 21 June 2016 – 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 all parts of 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.

SECTION A

Answer **all parts** of question 1.

- 1 (a) (i) State **one** good vegetable source of vitamin C.
 [1]
- (ii) Identify **two** different dietary functions of vitamin C.
 1
 2 [2]
- (iii) Explain **two** ways vitamin C can be retained during the cooking of vegetables.
 1

 2

 [4]
- (iv) Explain the process of enzymic browning in fruit and vegetables.

 [2]
- (b) (i) State **one** good source of vitamin K.
 [1]
- (ii) Identify **one** dietary function of vitamin K.

 [1]
- (c) (i) Explain **one** disadvantage to the consumer of sugar substitutes.

 [2]

3

- (ii) Explain the difference between intrinsic and extrinsic sugars.

.....

.....

..... [2]

- (d) (i) Describe **two** advantages to a consumer of the use of plastic as a packaging material.

1

.....

.....

.....

2

.....

.....

..... [4]

- (ii) Describe **one** disadvantage to a food retailer of using plastic as a packaging material.

.....

.....

..... [2]

- (e) (i) Many types of sensory tests are used in food production.

Describe **one** difference test used in food production.

.....

.....

..... [2]

- (ii) Describe **one** grading test used in food production.

.....

.....

..... [2]

SECTION B

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

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

- 2** Discuss how the nutritional value, choice and use of proteins and alternative protein sources can contribute to maintaining good health. **[25]**
- 3** Discuss the processes involved in the marketing and launch of a new food product. **[25]**
- 4** Discuss the nutritional and dietary needs during adolescence and compare how they differ between adolescent males and adolescent females. **[25]**

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This image shows a blank sheet of white paper designed for handwriting practice. It features a solid vertical line on the left side, creating a narrow margin. The rest of the page is filled with evenly spaced horizontal dashed lines, providing a guide for letter height and placement. There are no other markings, text, or illustrations on the page.

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