

OXFORD CAMBRIDGE AND RSA EXAMINATIONS

Monday 29 November 2021 – Afternoon

GCSE (9–1) Food Preparation and Nutrition

J309/01 Food preparation and nutrition

**Time allowed: 1 hour 30 minutes
plus your additional time allowance**

No extra materials are needed.

Please write clearly in black ink.

Centre number

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Candidate number

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First name(s) _____

Last name _____

READ INSTRUCTIONS OVERLEAF



INSTRUCTIONS

Use black ink.

Write your answer to each question in the space provided. If you need extra space use the lined pages at the end of this booklet. The question numbers must be clearly shown.

Answer ALL the questions.

INFORMATION

The total mark for this paper is 100.

The marks for each question are shown in brackets [].

Quality of extended response will be assessed in questions marked with an asterisk (*).

ADVICE

Read each question carefully before you start your answer.

Answer ALL the questions.

1 Food is often cooked before we eat it.

(a) Give TWO reasons for cooking food.

1 _____

2 _____

[2]

(b) Name the THREE methods of transferring heat to food.

1 _____

2 _____

3 _____

[3]

2 Wheat can be processed and made into different types of flour.

(a)* Explain how wheat is processed into flour.

(b) Flour is used to make pasta.

Describe how to make fresh pasta.

[4]

(c) Flour and pasta have a high starch content.

(i) Name TWO other foods that have a high starch content.

1 _____

2 _____

[2]

(ii) State TWO functions of starch in the diet.

1 _____

2 _____

[2]

**Your discussion should include:
nutritional needs
government guidelines. [12]**

[illegible]

4 (a) Food labels can provide important information for the consumer.

(i) Additives used in food products must be stated on the label.

Give ONE reason why additives are used in food products.

_____ **[1]**

(ii) Explain the meaning of the USE BY DATE on food labels.

_____ **[2]**

(b) It is recommended that a visual check is made on food we buy.

Explain ONE visual check that is important when buying fresh fruit.

_____ **[2]**

(c) (i) Mould is a micro-organism that causes food spoilage.

Give THREE conditions needed for mould to grow.

1 _____

2 _____

3 _____ **[3]**

(ii) Name TWO other micro-organisms that cause food spoilage.

1 _____

2 _____ **[2]**

(d) Preparing and cooking chicken safely is important.

- (i) Identify ONE PERSONAL HYGIENE rule that should be followed when preparing fresh chicken and explain how the rule helps protect against indirect contamination.**

Personal hygiene rule _____

Explanation _____

_____ **[2]**

- (ii) Cooked chicken is a high risk food.**

Explain ONE way of reducing the risk of food poisoning when reheating cooked chicken.

_____ **[2]**

5 We are advised to eat a healthy diet to avoid diet related health issues.

(a) Describe the dietary advice you would give to a person who is obese.

[3]

(b) Name ONE diet related health issue other than obesity.

[1]

(c) (i) Explain why water is needed in the body.

[3]

(ii) State TWO foods that have a high water content.

1

2

[2]

(d)* Healthy eating is not only about choosing food wisely but also about how we cook our food.

Discuss how different cooking methods can help to support healthy eating. [8]

6 Micronutrients are essential in the diet.

Complete the table below by identifying a good food source and the result of deficiency for each micronutrient. [6]

Micronutrient	Good food source	Result of deficiency
Calcium		
Iron		
Vitamin C		

7 Food comes from a variety of sources.

(a) Describe the following terms:

Seasonal foods

Free range products

Sustainable fish supply

[6]

(b) Name ONE type of

(i) Oily fish

_____ **[1]**

(ii) White fish

_____ **[1]**

(iii) Poultry

_____ **[1]**

8 Food choices can be influenced by religious and cultural beliefs.

Describe how the following religious and cultural beliefs influence food choices.

Hinduism _____

Islam _____

Judaism _____

[6]

9 Protein and fat are macronutrients.

(a) (i) State THREE functions of protein in the body.

1 _____

2 _____

3 _____

[3]

(ii) Tick (✓) the box to identify the high biological value (HBV) protein food. [1]

Protein food	Tick (✓) the HBV protein food
Nuts	
Peas	
Soya beans	

- (b) (i) One function of fat in the diet is to protect our vital organs. State TWO other functions of fat in the diet.**

1 _____

2 _____ **[2]**

- (ii) Give ONE example of visible animal fat.**

_____ **[1]**

- (iii) Give ONE example of invisible animal fat.**

_____ **[1]**

10 Senses work together so we can enjoy the food we eat.

- (a) Name the FIVE senses.**

1 _____

2 _____

3 _____

4 _____

5 _____ **[5]**

- (b) (i) Name **ONE** suitable garnish that could make a cheese sandwich taste more appealing.

_____ [1]

- (ii) Identify **ONE** technique that could be used to make the pastry on an apple pie more attractive.

_____ [1]

- (iii) Identify **TWO** different ways of improving the flavour of a savoury sauce.

1 _____

2 _____

[2]

END OF QUESTION PAPER

ADDITIONAL ANSWER SPACE

If additional space is required, you should use the following lined page(s). The question number(s) must be clearly shown in the margin(s).

[illegible]

[illegible]

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