

Surname	Centre Number	Candidate Number
Other Names		0



GCSE

3560UA0-1



S19-3560UA0-1

MONDAY, 10 JUNE 2019 – MORNING

FOOD AND NUTRITION
Unit 1 – Principles of Food and Nutrition

1 hour 30 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	12	
2.	6	
3.	8	
4.	8	
5.	9	
6.	13	
7.	14	
8.	10	
Total	80	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen. Do not use gel pen. Do not use correction fluid.

Answer **ALL** questions.

Write your name, centre number and candidate number in the spaces at the top of this page.

Write your answers in the spaces provided in this booklet.

If you run out of space, use the additional page(s) at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question. You are advised to divide your time accordingly.

The total number of marks available is 80.

You are reminded of the need for good English and orderly, clear presentation in your answers.



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SECTION A VISUAL STIMULI

Pasta Mood board



SECTION A

Answer all questions.

1. (a) State the main ingredient used in fresh pasta. [1]

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(b) Suggest **one** natural ingredient often used to colour fresh pasta. [1]

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(c) Name **two** different traditional pasta shapes. [2]

(i)

(ii)

(d) Explain why pasta is unsuitable for a person with coeliac disease. [3]



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SECTION B*Answer all questions.*

2. The following ingredients are used to make a Victoria Sponge cake using the **creaming method**.

Collapsed Victoria sponge	Ingredients
	100g caster sugar 100g self-raising flour 100g butter 2 eggs
	

- (a) State **two** functions of sugar in this recipe. [2]

(i)

(ii)

- (b) Identify **one** ingredient that provides protein. [1]

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(c) Give **three** reasons why a Victoria Sponge cake may collapse in the centre. [3]

(i)

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(ii)

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(iii)

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5. (a) Explain the chemical changes that occur to the protein in meat during cooking. [4]

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(b) Food Provenance is one factor that needs to be considered when choosing and buying meat. Identify and discuss traceability issues within meat farming. [5]

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7. Emulsification and Aeration are two examples of the functions of eggs.

(a) Name a food product that relies on these functions and explain how each process works.

Function – Emulsification	Function – Aeration
Name of Food Product [1]	Name of Food Product [1]
Explanation [3]	Explanation [3]



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