

Write your name here	
Surname	Other names
Centre Number	Candidate Number
<b>Edexcel GCE</b>	
<h1>Design and Technology</h1> <h2>Food Technology</h2> <h3>Advanced Subsidiary</h3> <h4>Unit 2: Design and Technology in Practice</h4>	
Wednesday 18 May 2011 – Afternoon <b>Time: 1 hour 30 minutes</b>	Paper Reference <b>6FT02/01</b>
<b>You do not need any other materials.</b>	Total Marks

#### Instructions

- Use **black** ink or ball-point pen.
- If pencil is used for diagrams/sketches it must be dark (HB or B). Coloured pens, pencils and highlighter pens must not be used.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **all** questions.
- Answer the questions in the spaces provided  
– *there may be more space than you need.*

#### Information

- The total mark for this paper is 70.
- The marks for **each** question are shown in brackets  
– *use this as a guide as to how much time to spend on each question.*
- Questions labelled with an **asterisk** (\*) are ones where the quality of your written communication will be assessed  
– *you should take particular care on these questions with your spelling, punctuation and grammar, as well as the clarity of expression.*

#### Advice

- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Try to answer every question.
- Check your answers if you have time at the end.

Turn over ►

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**Answer ALL the questions. Write your answers in the spaces provided.**

**1** (a) Name the **two** main methods of cleaning raw food materials after harvesting. (2)

1 .....

2 .....

(b) Give **two** reasons why contamination of raw food materials may be on the increase. (2)

1 .....

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2 .....

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(c) Outline the flotation washing process. (4)

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**(Total for Question 1 = 8 marks)**



2 (a) Name **two** sugars (saccharides) which are reducing sugars.

(2)

1 .....

2 .....

(b) Outline how a reducing sugar is determined.

(3)

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(c) Explain what is meant by the term 'caramelisation'.

(3)

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**(Total for Question 2 = 8 marks)**



**3** (a) Name **three** different substances that are able to form gels in food products.

(3)

1 .....

2 .....

3 .....

(b) Outline **three** requirements which ensure that a firm jam can be achieved.

(3)

1 .....

2 .....

3 .....

(c) Explain the use of xanthan gum in the following **two** products.

(4)

Sauces .....

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Canned foods .....

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**(Total for Question 3 = 10 marks)**





**\*5** Discuss **five** general principles for producing food product specifications.

(10)

1 .....

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2 .....

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3 .....

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4 .....

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5 .....

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**(Total for Question 5 = 10 marks)**



6 (a) Describe using notes and/or annotated sketches the structure of a diglyceride.

(3)

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(c) Discuss the importance of essential fatty acids in the diet.

(5)

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**(Total for Question 6 = 12 marks)**









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