

Thursday 20 June 2013 – 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

MODIFIED LANGUAGE



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**.
- You will be awarded marks for the quality of your written communication in your answers to the questions in Section B.
- This document consists of **16** pages. Any blank pages are indicated.

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SECTION A

Answer **all parts** of question 1.

1 (a) (i) State **two** different good sources of dietary calcium.

- 1
- 2 [2]

(ii) Give **three** functions of calcium in the body.

- 1
.....
.....
- 2
.....
.....
- 3
.....
..... [3]

(b) (i) Name **one** good food source of vitamin B12.

..... [1]

(ii) Identify **one** group of people who may suffer a deficiency of vitamin B12.

..... [1]

(iii) State **two** effects of a lack of vitamin B12 on the body.

- 1
.....
- 2
..... [2]

(c) Explain the function of each of the following food additives in food production.

(i) Emulsifiers

.....
..... [2]

(ii) Nutritional additives

.....
.....
..... [2]

(iii) Antioxidants

.....
.....
..... [2]

(d) Explain **two** behaviour changes that will occur during the baking of a cake.

1
.....
.....
2
.....
.....
[4]

(e) Explain how an energy imbalance can contribute to obesity.

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..... [6]

SECTION B

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

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

- 2** Explain the nutritional value, choice and use of fruit and vegetables in food preparation and cooking. **[25]**
- 3** Different packaging materials are used by the food industry.
Explain the benefits and limitations of the different packaging materials for the manufacturer, retailer and consumer. **[25]**
- 4** Explain how to meet the dietary and nutritional needs of adolescents and adults. **[25]**

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