

# **Design and Technology (Food Technology)**

General Certificate of Secondary Education **GCSE 1954/02**

General Certificate of Secondary Education (Short Course) **GCSE 1054/02**

## **Mark Scheme for June 2010**

---

OCR (Oxford Cambridge and RSA) is a leading UK awarding body, providing a wide range of qualifications to meet the needs of pupils of all ages and abilities. OCR qualifications include AS/A Levels, Diplomas, GCSEs, OCR Nationals, Functional Skills, Key Skills, Entry Level qualifications, NVQs and vocational qualifications in areas such as IT, business, languages, teaching/training, administration and secretarial skills.

It is also responsible for developing new specifications to meet national requirements and the needs of students and teachers. OCR is a not-for-profit organisation; any surplus made is invested back into the establishment to help towards the development of qualifications and support which keep pace with the changing needs of today's society.

This mark scheme is published as an aid to teachers and students, to indicate the requirements of the examination. It shows the basis on which marks were awarded by Examiners. It does not indicate the details of the discussions which took place at an Examiners' meeting before marking commenced.

All Examiners are instructed that alternative correct answers and unexpected approaches in candidates' scripts must be given marks that fairly reflect the relevant knowledge and skills demonstrated.

Mark schemes should be read in conjunction with the published question papers and the Report on the Examination.

OCR will not enter into any discussion or correspondence in connection with this mark scheme.

© OCR 2010

Any enquiries about publications should be addressed to:

OCR Publications  
PO Box 5050  
Annesley  
NOTTINGHAM  
NG15 0DL

Telephone: 0870 770 6622  
Facsimile: 01223 552610  
E-mail: [publications@ocr.org.uk](mailto:publications@ocr.org.uk)

Question			Expected Answers	Additional Guidance	Marks
1	(a)		<ul style="list-style-type: none"> <li>• Saves time / quicker production / than doing it by hand</li> <li>• Accuracy / consistency/they are the same / identical</li> <li>• May save wages / don't need to employ as many people</li> <li>• Machines can work longer hours / run seven days a week</li> <li>• Removes human error / more accurate</li> <li>• Detect what the human eye cannot see</li> </ul>	<b>2 x 1 mark</b> <b>Quicker must be qualified</b>	<b>2</b>
	(b)		<ul style="list-style-type: none"> <li>• Checking the temperatures of high risk foods as they arrive</li> <li>• Checking foods are in date / date marking / damaged / fresh</li> <li>• Checking equipment is clean</li> <li>• Visual checking raw / washed foods are clean</li> <li>• Checking the storage temperatures of foods / fridge temperatures given (0 - 8°C)</li> <li>• Checking the temperatures of cooking the foods</li> <li>• Timing the processes e.g. Cooking / chilling</li> <li>• Rolling the thickness of the pastry</li> <li>• Depositing of the filling in the pastry case</li> <li>• Moulding the pastry / cutting out pastry</li> <li>• Preparation of the filling – chopping / slicing / grating</li> <li>• Weighing / checking weight/ weight of ingredients / same amount per flan</li> <li>• Timing / rate of production eg Cooking / chilling / mixing</li> <li>• Metal detection</li> <li>• Flans are cooked / final appearance / look same / colour / decoration</li> <li>• Microbiological tests / pH testing</li> </ul>	<b>2 x 1 mark</b> <b>Do not accept</b> <ul style="list-style-type: none"> <li>• Temperature of the product unless qualified</li> <li>• Reference to packaging</li> <li>• Reference to size and shape</li> </ul>	<b>2</b>
	(c)		<ul style="list-style-type: none"> <li>• Clear storage instructions for the consumer / and the retailer</li> <li>• Use of preservatives in the food product</li> <li>• Chilled / frozen transportation of the food product</li> <li>• Suitable packaging / so that nothing harmful can enter / bacteria / physical contaminants / prevent contamination</li> <li>• Chilled / frozen / right temperature linked to storage</li> <li>• Clear date stamping – use by date</li> <li>• Freezing / store at / below -18°C or chilling / 0 - 8°C the product</li> </ul>	<b>2 x 1 mark</b> <b>Do not accept one word answers except for the last bullet point</b>  <b>Do not accept best before date</b>	<b>2</b>

Question		Expected Answers	Additional Guidance	Marks
	(d)	<b>Task</b> <ul style="list-style-type: none"> <li>• Garnishing / hand finishing / putting the topping on / tomatoes</li> <li>• Tasting</li> <li>• Micro biological testing</li> <li>• Cleaning and maintenance of machines</li> <li>• Packing /packaging the product</li> <li>• Programming machines / set up correctly</li> <li>• Visual checks quality control</li> <li>• Producing small samples during development work</li> <li>• Developing HACCP</li> <li>• Adding ingredients into mixture</li> </ul> <b>Reason</b> <ul style="list-style-type: none"> <li>• People can make decisions / judgements / see / spot</li> <li>• People can do delicate work</li> <li>• Human skill is required</li> <li>• Value added – unique product – hand finished</li> <li>• Some tasks cannot be done by machine – e.g. tasting</li> </ul>	<b>4 x 1 mark</b> <b>The reason must relate to the task. Do not accept the same reason twice</b>  <b>Do not except reference to the design stage</b>	<b>4</b>
		<b>Total</b>		<b>10</b>

Question		Expected Answers		Additional Guidance	Marks												
2	(a)	<ul style="list-style-type: none"><li>• Wide variety of different products available / traditional foods</li><li>• Can be cooked in lots of different ways</li><li>• Choice of prices – cheap to luxury products</li><li>• Quick to cook</li><li>• Can be frozen</li><li>• Can be made in to a variety of different dishes</li><li>• Can buy in different quantities</li><li>• Suitable for / aimed at different target groups</li><li>• Popularity of BBQs</li></ul>		1 mark	1												
	(b)	<table><tr><th>Product</th><th>Target group</th><th>Reason</th></tr><tr><td rowspan="3">Lincolnshire Quorn Sausage</td><td><ul style="list-style-type: none"><li>• Vegetarians</li></ul></td><td><ul style="list-style-type: none"><li>• Uses a meat alternative</li><li>• Contains protein</li><li>• No meat in the product</li></ul></td></tr><tr><td><ul style="list-style-type: none"><li>• Different religions – e.g. hindus, muslims, jewish</li></ul></td><td><ul style="list-style-type: none"><li>• Don't eat meat – pork beef – linked to correct religion</li></ul></td></tr><tr><td><ul style="list-style-type: none"><li>• People wanting to reduce fat intake</li></ul></td><td><ul style="list-style-type: none"><li>• Low in fat</li><li>• Low in cholesterol</li></ul></td></tr><tr><td>Healthy Lifestyle sausages</td><td><ul style="list-style-type: none"><li>• Adults / children / families</li><li>• People wanting to lose weight / slimmers / overweight</li><li>• People wanting to reduce fat intake</li></ul></td><td><ul style="list-style-type: none"><li>• Low / reduced fat content</li><li>• Contains protein</li></ul></td></tr></table>	Product	Target group	Reason	Lincolnshire Quorn Sausage	<ul style="list-style-type: none"><li>• Vegetarians</li></ul>	<ul style="list-style-type: none"><li>• Uses a meat alternative</li><li>• Contains protein</li><li>• No meat in the product</li></ul>	<ul style="list-style-type: none"><li>• Different religions – e.g. hindus, muslims, jewish</li></ul>	<ul style="list-style-type: none"><li>• Don't eat meat – pork beef – linked to correct religion</li></ul>	<ul style="list-style-type: none"><li>• People wanting to reduce fat intake</li></ul>	<ul style="list-style-type: none"><li>• Low in fat</li><li>• Low in cholesterol</li></ul>	Healthy Lifestyle sausages	<ul style="list-style-type: none"><li>• Adults / children / families</li><li>• People wanting to lose weight / slimmers / overweight</li><li>• People wanting to reduce fat intake</li></ul>	<ul style="list-style-type: none"><li>• Low / reduced fat content</li><li>• Contains protein</li></ul>	<b>4 x 1 mark</b> <b>Do not accept the same target groups and reasons for each type of sausage</b>  <b>Do not accept:</b> <b>healthier as a reason unless it is qualified vegans</b>  <b>Reference to diet must say what diet e.g. low fat</b>	4
Product	Target group	Reason															
Lincolnshire Quorn Sausage	<ul style="list-style-type: none"><li>• Vegetarians</li></ul>	<ul style="list-style-type: none"><li>• Uses a meat alternative</li><li>• Contains protein</li><li>• No meat in the product</li></ul>															
	<ul style="list-style-type: none"><li>• Different religions – e.g. hindus, muslims, jewish</li></ul>	<ul style="list-style-type: none"><li>• Don't eat meat – pork beef – linked to correct religion</li></ul>															
	<ul style="list-style-type: none"><li>• People wanting to reduce fat intake</li></ul>	<ul style="list-style-type: none"><li>• Low in fat</li><li>• Low in cholesterol</li></ul>															
Healthy Lifestyle sausages	<ul style="list-style-type: none"><li>• Adults / children / families</li><li>• People wanting to lose weight / slimmers / overweight</li><li>• People wanting to reduce fat intake</li></ul>	<ul style="list-style-type: none"><li>• Low / reduced fat content</li><li>• Contains protein</li></ul>															
	(c)	<ul style="list-style-type: none"><li>• Consumers can make informed choices about the product /compare</li><li>• Can see if it meets their dietary needs</li><li>• To check the specific content of nutrients/ may name specific nutrient</li><li>• To see how it contributes to the balanced diet</li></ul>		<b>2 x 1 mark</b> Re bullet point 3 – only credit this once if makes reference to specific nutrient	2												
	(d)	<ul style="list-style-type: none"><li>• Uses red wine</li><li>• Uses fresh herbs</li></ul>		<b>1 mark</b> <b>Do not accept – they are more expensive ingredients</b>	1												

Question			Expected Answers	Additional Guidance	Marks
			<ul style="list-style-type: none"> <li>Organic production</li> </ul>		
	(e)		<ul style="list-style-type: none"> <li>Thickens the mixture</li> <li>Stops the ingredients separating / prevents syneresis</li> <li>Bulk / extends protein</li> </ul>	1 mark	1
	(f)		Prevents fat in foods going rancid / reaction of fats / fat soluble vitamins with oxygen causing rancidity <ul style="list-style-type: none"> <li>Helps to keep the correct flavour in foods</li> <li>Help to preserve the food/ longer shelf life</li> <li>Prevents some foods from going brown</li> </ul>	1 mark Do not accept reference to fresh / going off	1
			Total		10

Question		Expected Answers	Additional Guidance	Marks
3	(a)	<ul style="list-style-type: none"> <li>Self-raising flour – contains baking powder therefore the raising agent bulk helps cake to rise main structure</li> <li>Butter - flavour colour moisture / prevents the cake drying out / extend shelf life traps air / aerates</li> <li>Eggs raising agent / makes cake rise traps air colour aeration helps to set the mixture / coagulation</li> </ul>	<b>3 x 1 mark</b> <b>Do not accept the same reason twice</b> <b>Do not accept taste</b>	3
	(b)	<p><b>Reduce the saturated fat content</b></p> <ul style="list-style-type: none"> <li>Change the butter to a vegetable/polyunsaturated / margarine e.g. Flora / vegetable oil</li> <li>Remove / reduce the butter cream topping</li> <li>Reduce or replace chocolate</li> <li>Use an alternative topping to the butter cream e.g. Glace icing, decorate with fruit</li> <li>Use a fatless sponge</li> </ul> <p><b>Reduce the sugar content</b></p> <ul style="list-style-type: none"> <li>Use 'light' sugar in the cake mixture / sugar substitutes (Splenda) /fructose / fruit sugar/ half sugar</li> <li>Remove the butter cream from the topping / replace topping with fruit</li> <li>Use a whisked sponge instead</li> <li>Reduce the chocolate</li> </ul> <p><b>Increase the fibre content</b></p> <ul style="list-style-type: none"> <li>Use wholemeal flour in the cake mixture</li> <li>Add dried fruit (may be stated) to the cake mixture</li> <li>Add fresh fruit to the cake mixture</li> <li>Use fresh fruit to decorate or as the filling</li> <li>Add nuts</li> </ul>	<p><b>3 x 1 mark</b></p> <p><b>Do not accept:</b> the same reason twice low fat spread / low fat butter</p> <p><b>Do not accept:</b> Sweetener / artificial sweetener /saccharin</p>	3

	(c)	<ul style="list-style-type: none"> <li>• Identical products / will all look the same/ maintains consistency of end product</li> <li>• Not requiring to employ as many people to make them</li> <li>• No need to buy machinery to make</li> <li>• May be cheaper than buying all the equipment/labour</li> <li>• Speeds up production / saves time by reducing number of manufacturing processes/ saves preparation time/saves time / quicker to make</li> <li>• Maybe cheaper than producing own</li> <li>• No need for equipment / facilities/ storage</li> <li>• Reduce cost as little or no skill is needed to use them</li> <li>• Keeps the assembly process as simple as possible</li> <li>• Maintain stock control - some pre manufactured components have relatively long shelf life.</li> <li>• Guaranteed quality/ getting components from experts who know how to make them</li> <li>• Saves relying on several suppliers providing the separate food materials</li> <li>• Can make food preparation safer if high risk procedures are carried out elsewhere reduces quality control checks on foods and suppliers</li> </ul>	<b>2x1 mark</b> <b>Do not accept cheaper / cost effective unless qualified</b> <b>Do not accept quicker unless qualified</b>	2
	(d)	<ul style="list-style-type: none"> <li>• <b>Linked to behaviour issues</b> - all behaviour, not just school/temper tantrums/lack of attention / boisterous/unusually impulsive (found a study of twins that apparently showed that IQ is also affected by a diet high in additives) / hyperactivity/sleeplessness/angry mood swings</li> <li>• <b>Reference to allergic reactions</b> - lung irritation may trigger asthma/ skin rashes/headaches/ tightness in neck face and chest</li> </ul>	<b>2 x 1 mark</b> <b>1 mark for brief explanation</b> <b>2 marks for a qualified explanation</b>  <b>Do not accept hyper on its own must be hyperactivity</b>  <b>Example of two marks</b> <b>This can affect children's behaviour (1 mark) and this may cause hyperactivity (1mark)</b>	2
			<b>Total</b>	<b>10</b>



Question		Expected Answers	Additional Guidance	Marks
4	(a)	<ul style="list-style-type: none"> <li>• <b>Concern over the number of people who are overweight</b> – increase of people who are obese – it shows them the proportions of the different foods they should be eating</li> <li>• <b>Number of diet related illnesses increasing</b> – e.g. heart disease, diabetes, some types of cancers</li> <li>• <b>Visual</b> – therefore can see the types of foods – do not necessarily need to have the scientific / nutritional knowledge to follow the recommendations / easy to understand</li> <li>• <b>It does not talk about good and bad foods</b> – but shows which foods you can eat in large quantities and those you should have less of – candidates may refer to different ones they should eat more of</li> <li>• <b>Plan a balanced diet</b> - Helps people who do not have a lot of nutritional knowledge to see what they should be eating / proportion of each group</li> <li>• <b>Has been produced in conjunction with health professionals</b> – e.g. doctors- therefore it is more valued</li> </ul>	<p>4 x 1 mark  <b>2 marks for statements</b>  <b>2 marks for explanations</b>  <b>Do not accept a list</b>  <b>Do not accept the same reason twice</b>  <b>Example of two marks</b>  <b>Helps people plan a balanced diet (1 mark) as it shows them the proportion of the different food groups they should eat (1 mark)</b></p>	4

	(b)	<ul style="list-style-type: none"> <li>• <b>Improved labelling / nutritional labelling</b> – clearer, often using large bold fonts to promote this nutritional information on the front of the packets / daily allowances / provides a relevant example e.g. reference to 5 a day.</li> <li>• <b>Production of ‘healthier’ options</b>, which are sometimes, targeted at specific groups e.g., Weight Watchers.</li> <li>• <b>Supermarkets responding to government initiatives</b> – targeting areas such as bread, breakfast cereals and ready meals / reducing fat and sugar and increasing fibre</li> <li>• <b>Manufacturers are regularly reviewing changing / developing food products</b> - sodium / fat / additive content of foods and reducing it where possible / gives relevant example e.g. baked beans with no added salt and sugar / reduced salt in bread etc..</li> <li>• <b>Traffic light system to be introduced on some foods in relation to the fat, saturated fat, salt etc / daily allowances</b> - consumers are therefore able to make informed choices quickly.</li> <li>• <b>Actively marketing / advertising reduced fat / salt / sugar foods in a positive way</b> – give examples – e.g. special offers / use of celebrities.</li> <li>• <b>Availability of smaller portions</b> – manufacturers phasing out king size chocolate bars and giant crisp packs as larger sizes lead to increased intakes of fat, salt and sugar</li> </ul>	<p><b>4 x 1 mark</b>  <b>2 marks for statements 2 marks for explanations</b>  <b>E.g. of two marks</b>  <b>Food labelling is clear (1 mark) it is often on the front of the packaging in a clear font (1 mark)</b></p>	4
	(c)	<ul style="list-style-type: none"> <li>• <b>Water soluble vitamin</b> – leaching / dissolving into cooking water / suggests an alternative better way of cooking the vegetables/ minimum amount of water or clarifies more water – greater the loss</li> <li>• <b>Oxidation</b> – vitamin C is destroyed in the presence of oxygen – e.g. when shredding / cutting - therefore vegetables should be chopped quickly with a knife or torn just before cooking to avoid damage to the tissues / cells and reduce the release of enzymes</li> <li>• <b>Vitamin C is destroyed by prolonged heating</b> – therefore vegetables should be cooked for as short amount of time as possible. Reheated vegetables have lost all their vitamin C</li> </ul>	<p><b>2 x 1 mark</b>  <b>1 mark for brief explanation</b>  <b>2 marks for a qualified explanation</b></p> <p><b>Do not accept answers using the word lost as this is in the question</b></p> <p><b>Example of a two mark response</b>  <b>Vitamin C is a water soluble vitamin (1 mark) and dissolves into the cooking water. (1 mark)</b></p>	2
<b>Total</b>				<b>10</b>

Question	Expected Answers	Additional Guidance	Marks
5 (a)	<p><b>Discussion could include:</b></p> <p><b>Use of preservatives/chemicals</b></p> <ul style="list-style-type: none"> <li>• <b>Addition of chemicals/preservatives</b> - Prevents growth of micro organisms - that can lead to food poisoning.</li> <li>• <b>Sugar, salt and vinegar are the most common chemicals used</b> – the bacteria cannot survive in the strong solutions used.</li> <li>• <b>pH create unsuitable conditions for growth</b> – pH 1 – 4 kills most bacteria</li> <li>• <b>Bacteria cannot survive a high sugar content ( between 40 – 50% )</b> yeasts and moulds can survive therefore sugar content needs to be above 60%</li> <li>• <b>Chemical in smoke</b> – reacts with the food which slows down growth of bacteria</li> </ul> <p><b>Use of heat</b></p> <ul style="list-style-type: none"> <li>• <b>Bacteria / enzymes are destroyed by the heat.</b> – the amount of heat and the time the food is held at that temperature depends of the method of heat treatment and the food being processed</li> <li>• <b>Canning</b> - Uses heat – to kill micro-organisms / destroy harmful enzymes</li> <li>• <b>Pasteurisation</b> - liquid is heated to 72.2C for 15 seconds – cooled rapidly / this destroys most harmful bacteria in products</li> <li>• <b>Sterilisation</b> - This gives a longer shelf life than pasteurisation – because of the higher temperatures used (104C for 40 mins or 113C for 15 mins). All bacteria destroyed</li> <li>• <b>UHT</b> - Uses ultra high temperatures – all bacteria are destroyed This allows products to be stored at room temperature – however once opened they must be stored in a fridge.</li> </ul> <p><b>Removing Moisture / drying / dehydration / AFD</b></p> <ul style="list-style-type: none"> <li>• <b>Water is removed from the product</b> - therefore the enzymes and micro organisms are unable to reproduce / multiply.</li> <li>• <b>Water is drawn out from the cells</b> – this concentrates the natural salts and sugars which preserves the food</li> </ul>	<p>4 x 1 mark  2 x 1 mark for a brief explanation  2 x 1 mark for development / detailed explanation</p> <p><b>Do not give a mark for naming the process/same reason twice</b></p> <p>Candidates must provided detailed explanations of the process and what is happening to the bacteria / what has / is preventing them growing/enzymes</p> <p><b>Accept bullet point from any section</b>  <b>Do not credit the following phrases:</b>  Going off  Going bad  Reference to germs</p> <p><b>Example of two marks</b>  Process <b>reducing temperature</b>  Chilling foods at a temperature of 0 – 5 °C <b>(1 mark)</b> will slow down the process of bacterial growth. <b>(1 mark)</b></p>	4

		<p><b>Use of low temperatures / freezing / chilling</b></p> <p><b>Lowering the temperature</b></p> <ul style="list-style-type: none"> <li>• <b>inhibits / slows down the growth of micro organisms</b> – bacteria are not killed / enzyme activity is also slowed down</li> </ul> <p><b>Chilled foods</b></p> <ul style="list-style-type: none"> <li>• <b>should be stored between 0°C and 4°C</b> – bacteria is slowed down / food will deteriorate slowly.</li> </ul> <p><b>Freezing</b></p> <ul style="list-style-type: none"> <li>• <b>the growth of bacteria stops at very low temperatures</b> – the water changes to ice crystals and is not available to promote the growth of micro organisms</li> <li>• <b>Frozen foods should be stored below -18°C in the home / -29°C in commercial freezers</b> – this is when most bacteria become dormant</li> </ul> <p><b>MAP (modified atmospheric packaging)</b></p> <ul style="list-style-type: none"> <li>• <b>This delays the growth of bacteria</b> - as the air which is usually around the food is replaced with carbon dioxide and/or nitrogen.</li> </ul> <p><b>Removal of air / vacuum packing</b></p> <ul style="list-style-type: none"> <li>• <b>Bacteria need oxygen in order to grow</b> – therefore by removing the air bacterial growth is slowed down.</li> </ul> <p><b>Irradiation</b></p> <ul style="list-style-type: none"> <li>• <b>Uses electron beams / gamma rays /ionizing /radiation-</b> food absorbs the energy / allows free radicals to develop / it is the radicals that destroy the bacteria/ low levels can delay ripening/ sprouting</li> </ul>		
--	--	---	--	--

(b)	Discussion ✓	Explanation ✓+	Example / Evidence ✓+	<p>Do not credit the same explanation twice - up to 3 marks for discussion points and issues up to 2 marks for quality of explanation of two issues 1 mark example or evidence given</p> <p>Use ✓ discussion point ✓+ for the explanation and example</p>	
	Food miles	Consumers are concerned about the costs of transporting foods round the world – carbon foot print	Global warming Energy resources CO2 emissions		
	Fair trade number of foods available is increasing	People producing the food are given a fair price for their products. Money also goes to local community projects	Gives examples of fair trade foods e.g. coffee, cocoa, tea, bananas  Price comparison / more expensive		
	Choosing food which is in season	Means food does not need to be transported so far – linked to fuel / transport costs Supporting farmers in the UK Quality – better Cost less	Gives example of when foods are in / not in season		
	Increase in the number of farmers markets / farm shops	Supporting the local producer, will reduce food miles / transportation costs. Farmers needing to diversify	Farmers markets are held locally may state names of ones they know		
	Increased availability locally sourced foods	Supermarkets selling products produced in their area / clearly stating on the packaging where the food is from  Clearly marking products when they have been flown in	e.g. milk, vegetables.  Use of an aeroplane on packaging		

			Fields labelled with the supermarket label	Tractor symbol		
		Organic foods	Cost of these is more expensive – not everyone can afford these  Chosen because they think they are better for people – produced not using chemicals	Give examples of foods / price comparisons  Food has more flavour Chemicals don't damage the environment		
		Choosing types of packaging which has minimal impact on the environment	Awareness of using plastics – oil based products – not biodegradable  Needing to use products which are biodegradable / come from sustainable sources	Reducing amount of plastic bags used by retailers / availability of longlife bags  Development of biodegradable /compostable plastics, paper and card produced from materials from sustainable forests		
		Packaging (consumers perspective) – choosing environmentally friendly	Choosing packaging which can be recycled / biodegradable  Shopping at supermarkets where excess packaging can be returned	Gives examples  States supermarket – Tesco's, etc		
		Fuel costs / 'credit crunch' increasing – this has had an effect on peoples choices	May not purchase the luxury foods Purchase cheaper brands	Give examples of luxury products / value products		

			Genetically modified / GM	Altering the nature of food / reference to changing genetic make up  Do not know long term effects of GM	Tomato puree Crop trials – potatoes / wheat		
			Vegetarianism	Acceptable reasons for being a vegetarian on moral grounds	Animals being treated		
			Animal welfare / cruelty killing animals	How animals are reared / kept /use of antibiotics	e.g. free range chickens / out door reared animals		
						Total	10

**OCR (Oxford Cambridge and RSA Examinations)**  
**1 Hills Road**  
**Cambridge**  
**CB1 2EU**

**OCR Customer Contact Centre**

**14 – 19 Qualifications (General)**

Telephone: 01223 553998

Facsimile: 01223 552627

Email: [general.qualifications@ocr.org.uk](mailto:general.qualifications@ocr.org.uk)

**[www.ocr.org.uk](http://www.ocr.org.uk)**

For staff training purposes and as part of our quality assurance programme your call may be recorded or monitored

Oxford Cambridge and RSA Examinations  
is a Company Limited by Guarantee  
Registered in England  
Registered Office; 1 Hills Road, Cambridge, CB1 2EU  
Registered Company Number: 3484466  
OCR is an exempt Charity



OCR (Oxford Cambridge and RSA Examinations)  
Head office  
Telephone: 01223 552552  
Facsimile: 01223 552553