

FOR OFFICIAL USE

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Total Marks

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X118/201

NATIONAL
QUALIFICATIONS
2011

MONDAY, 16 MAY
1.00 PM – 2.30 PM

HOME ECONOMICS
HEALTH AND FOOD
TECHNOLOGY
INTERMEDIATE 2

Fill in these boxes and read what is printed below.

Full name of centre

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Town

--

Forename(s)

--

Surname

--

Date of birth

Day Month Year

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Scottish candidate number

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Number of seat

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- 1 Try to answer every question in this paper.
- 2 Read the whole of each question carefully before you answer it.
Remember that some questions have an element of choice in them.
The breakdown of Knowledge and Understanding (**KU**), Drawing Conclusions (**DC**) and Evaluation (**EV**) marks are indicated beside each question.
- 3 Write your answers in the spaces provided.
- 4 Additional lines at the end of the booklet can be used if more space is required for answers or if you need to do any rough work.
- 5 Before leaving the examination room you must give this book to the Invigilator. If you do not, you may lose all the marks for this paper.



Marks

1. (a) State **one** function of protein.

Function _____ 1 KU

- (b) Name **two** food sources of each of the following types of protein.

High biological value protein

Food Source 1 _____ 1 KU

Food Source 2 _____ 1 KU

Low biological value protein

Food Source 1 _____ 1 KU

Food Source 2 _____ 1 KU

- (c) Explain the inter-relationship between Calcium and Vitamin D.

Explanation _____

 _____ 1 KU

- (d) State **two** ways of preventing dental caries.

1 _____

 _____ 1 KU

2 _____

 _____ 1 KU

Marks

1. (continued)

(e) A 16 year old girl has the following day's meals.

Taking account of the Dietary Reference Values (DRVs) for teenage girls aged 15–18, evaluate the suitability of her day's meals.

Dietary Reference Values for teenage girls aged 15–18 years					
<i>Estimated Average Requirements</i>		<i>Reference Nutrient Intake</i>			
<i>Energy (MJ)</i>	<i>NSP (g)</i>	<i>Vitamin B1 (mg)</i>	<i>Vitamin C (mg)</i>	<i>Iron (mg)</i>	<i>Sodium (mg)</i>
8.83	18	0.8	40	14.8	1600

Nutrient content of a day's meals eaten by a 16 year old girl					
<i>Energy (MJ)</i>	<i>NSP (g)</i>	<i>Vitamin B1 (mg)</i>	<i>Vitamin C (mg)</i>	<i>Iron (mg)</i>	<i>Sodium (mg)</i>
7.36	14.5	0.85	32	16.9	1900

Evaluation 1 _____

1 EV

Evaluation 2 _____

1 EV

Evaluation 3 _____

1 EV

Evaluation 4 _____

1 EV

Marks

2. (a) A television company has asked a celebrity chef to develop a dish which he will demonstrate on a cookery programme.

The dish must be:

- suitable for vegetarians
- quick and easy to prepare and cook
- aesthetically pleasing
- inexpensive.

Study the information about dishes below and choose the **most suitable** dish for the chef to cook.

Information about dishes			
	Dish A	Dish B	Dish C
Main ingredients	• spaghetti • tomatoes • mushrooms • mince	• macaroni • cream • peas • cheese	• tagliatelle • tomatoes • peppers • cheese
Ease of preparation	***	****	****
Cooking Time	20 minutes	30 minutes	20 minutes
Flavour	**	**	***
Aesthetic appeal	****	***	****
Cost	££££	£££	£££

Key:

* —————> ****

Poor —————> Excellent

£ —————> ££££

Inexpensive —————> Expensive

Tick (✓) **one** of the boxes below to indicate your choice.

Dish A

☐

Dish B

☐

Dish C

☐
1 DC

*Marks***2. (a) (continued)**

Give **three** reasons for your choice.

Reason 1 _____

_____ **1 DC**

Reason 2 _____

_____ **1 DC**

Reason 3 _____

_____ **1 DC**

- (b) The chef will re-heat the dish after the show to let the audience taste it.
State **two** points to consider when re-heating food to prevent food poisoning.

Point 1 _____

_____ **1 KU**

Point 2 _____

_____ **1 KU**

[Turn over

2. (continued)*Marks*

- (c) A manufacturer is going to produce the dish.

Explain how **two** of the following could benefit a manufacturer when developing this dish as a product.

Market Research

☐

Disassembly

☐

Product testing

☐

Put the numbers **1** and **2** in the boxes to indicate your choice.

Explanation 1 _____

1 KU

Explanation 2 _____

1 KU

- (d) State
- two**
- benefits to the consumer of using myco-protein.

Benefit 1 _____

1 KU

Benefit 2 _____

1 KU

Marks

2. (continued)

- (e) State **two** pieces of information which **by law** a manufacturer must include on a food label.

Information 1 _____

1 KU

Information 2 _____

1 KU

[Turn over

Marks

3. (a) A student is going to a music festival with a friend. She intends to camp there for two nights and is taking a cool box to store their food.

Study the information about the cool box below and evaluate its suitability for the student.

Put the numbers **1**, **2**, **3** and **4** in the boxes to indicate your choice.

• Super-grip wheels	☐
• Retractable handle	☐
• Wipe clean liner	☐
• Rigid container	☐
• Keeps food cool for 24 hours	☐
• Large capacity	☐

Evaluation 1 _____

1 EV

Evaluation 2 _____

1 EV

Evaluation 3 _____

1 EV

Evaluation 4 _____

1 EV

Marks

3. (continued)

- (b) The handle on the cool box breaks when they are using it.

Name an Act that protects the consumer against faulty goods.

Act _____ **1 KU**

- (c) A catering van at the festival has three meal deals and the students want to buy healthy food.

Study the information about the meal deals below and choose the **most suitable** for the students to buy.**Information about meal deals**

Meal deal A	Meal deal B	Meal deal C
Cheese and pickle in a white roll	Egg mayonnaise in a seeded baguette	Chicken salad in a wholemeal wrap
Packet of crisps	Chocolate chip muffin	Baked crisps
Orange Squash	Cola	Fruit smoothie

Tick (✓) **one** of the boxes below to indicate your choice.Meal deal A ☐ Meal deal B ☐ Meal deal C ☐ **1 DC**Give **two** reasons for your choice.

Reason 1 _____

_____ **1 DC**

Reason 2 _____

_____ **1 DC****[Turn over**

*Marks***3. (continued)**

- (d) An Environmental Health Officer inspected the catering van and found the following situations.

1 Raw meat and vegetables being prepared using the same knife.

2 Hot food being placed in the refrigerator to cool down.

For **each** of these situations identify **one** potential food hygiene hazard and give **one** solution to each.

Potential food hygiene hazard 1 _____

1 KU

Solution 1 _____

1 KU

Potential food hygiene hazard 2 _____

1 KU

Solution 2 _____

1 KU

[Turn over for Question 4 on *Page twelve*

Marks

4. (a) Identify **three** principles of design.

Principle of design 1 _____ **1 KU**

Principle of design 2 _____ **1 KU**

Principle of design 3 _____ **1 KU**

- (b) A school office has three members of staff. They wish to buy a coffee making machine.

Study the information about coffee making machines below and choose the **most suitable** machine for the school office staff to buy.

Information about coffee making machines		
Coffee making machine A	Coffee making machine B	Coffee making machine C
		
White or polished chrome finish Milk frother Drip tray – hand wash Makes 4 varieties of coffee Capacity – 2 cups Cost per cup to make – 20p	White, black or stainless steel finish Milk frother and steamer Drip tray – dishwasher proof Makes 5 varieties of coffee Capacity – 4 cups Cost per cup to make – 15p	White or black finish Steamer Drip tray – hand wash Makes tea and filter coffee Capacity – 1 cup Cost per cup to make – 25p

Tick (✓) **one** of the boxes below to indicate your choice.

Coffee making machine A ☐
 Coffee making machine B ☐
 Coffee making machine C ☐
1 DC

*Marks***4. (b) (continued)**

Give **three** reasons for your choice.

Reason 1 _____

_____ **1 DC**

Reason 2 _____

_____ **1 DC**

Reason 3 _____

_____ **1 DC**

- (c) The school office staff wish to buy the coffee making machine online.
State **two advantages** and **one disadvantage** of buying goods online.

Advantage 1 _____

_____ **1 KU**

Advantage 2 _____

_____ **1 KU**

Disadvantage _____

_____ **1 KU**

[Turn over

Marks

4. (continued)

- (d) Explain how **two** of the following factors could influence a consumer's choice of food.

Put the numbers **1** and **2** in the boxes to indicate your choice.

Religion

Lifestyle

Climatic conditions

Factor 1 _____

1 KU

Factor 2 _____

1 KU

Marks

5. (a) A manufacturer wants to change the ingredients in the fish pie below to help meet the Scottish Dietary Targets.

Identify **two different** Scottish Dietary Targets.

For **each** dietary target identified, describe **one** change that could be made to help meet the targets.

Fish pie

Haddock
Potatoes
Cream
Onion
Salt
Plain flour
Butter

Scottish Dietary Target 1 _____

1 KU

Change _____

1 KU

Scottish Dietary Target 2 _____

1 KU

Change _____

1 KU

[Turn over

Marks

5. (continued)

(b) The manufacturer needs to buy a container for the fish pie.

Study the information about containers below and choose the **most suitable** container for the manufacturer to buy.

Information about containers			
	Container A	Container B	Container C
Heat Resistance	Can be used in oven or microwave	Can be used in oven or microwave	Can be used in microwave
Strength	****	***	****
Sizes available	small/medium/large	medium/large	small/large
Cost	££	£££	££
Features	- Recyclable container - Clear lid with cardboard sleeve	- Plastic container - Clear film lid	- Plastic pouch - Tear-open strip

Key:

* —————> ****
Poor —————> Excellent

£ —————> ££££
Inexpensive —————> Expensive

Tick (✓) **one** of the boxes below to indicate your choice.

Container A

☐

Container B

☐

Container C

☐
1 DC

Marks

5. (b) (continued)

Give **three** reasons for your choice.

Reason 1 _____

1 DC

Reason 2 _____

1 DC

Reason 3 _____

1 DC

[Turn over

*Marks***5. (continued)**

- (c) Explain how **two** of the following factors affect the multiplication of bacteria.

Put the numbers **1** and **2** in the boxes to indicate your choice.

Temperature

Time

pH level

Explanation 1 _____

1 KU

Explanation 2 _____

1 KU

- (d) Name an Act which protects the consumer when buying food.

Act _____

1 KU

Explain **one** point of the Act.

Explanation _____

1 KU

[END OF QUESTION PAPER]

[illegible]

[illegible]

ACKNOWLEDGEMENTS

Question 4(*b*)—Photograph of a Jura coffee machine is reproduced by kind permission of Jura Products Ltd.

Question 4(*b*)—Photograph of a De-Longhi coffee machine. Permission is being sought from De-Longhi Group Services (UK).

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