



ADVANCED GCE HOME ECONOMICS

Food Technology

2726

Candidates answer on the Question Paper

OCR Supplied Materials:

None

Other Materials Required:

None

**Thursday 17 June 2010
Morning**

Duration: 1 hour 30 minutes



Candidate Forename		Candidate Surname	
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Centre Number						Candidate Number				
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INSTRUCTIONS TO CANDIDATES

- Write your name clearly in capital letters, your Centre Number and Candidate Number in the boxes above.
- Use black ink. Pencil may be used for graphs and diagrams only.
- Read each question carefully and make sure that you know what you have to do before starting your answer.
- There are two sections on this paper.

Section A 30 marks

Answer question 1.

Section B 60 marks

Answer **two** questions only.

- Do **not** write in the bar codes.
- Write your answer to each question in the space provided, however additional paper may be used if necessary.

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 **90**.
- You will be awarded marks for the quality of written communication where an answer requires a piece of extended writing.
- This document consists of **12** pages. Any blank pages are indicated.

Examiner's Use Only:			
1			
2			
3			
4			
Total			

1 (a) Market research is used in the design and development of food products. Identify four methods of market research.

(iv) [1]

[illegible]

This image shows a full page of a handwriting practice worksheet. It consists of multiple sets of three horizontal dashed lines, providing a guide for letter height and placement. The lines are evenly spaced across the entire page, which is otherwise blank.

Food labelling helps to inform the consumer about a product.

(d) Discuss the adequacy of current food labelling legislation.

[illegible]

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Section B

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

- 2** Flour is produced from the primary processing of cereals.
Describe the processing used to make flour and the performance characteristics of wheat in baked products. **[30]**
- 3** Discuss the range of materials used for food packaging and the relative merits of these materials for the manufacturer, retailer and consumer. **[30]**
- 4** Explain the process of design and development followed during the production of a new food product. **[30]**

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