

Centre Number	Candidate Number	Name
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UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
International General Certificate of Secondary Education

FOOD AND NUTRITION

0648/01

Paper 1 Theory

May/June 2005

2 hours

Candidates answer on the Question Paper.
No Additional Materials are required.

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.
Write in dark blue or black pen in the spaces provided on the Question Paper.
You may use a soft pencil for any diagrams, or rough working.
Do not use staples, paper clips, highlighters, glue or correction fluid.

Section A

Answer **all** questions in the spaces provided on the Question Paper.
You are advised to spend no longer than 45 minutes on Section A.

Section B

Answer **all** questions in the spaces provided on the Question Paper.

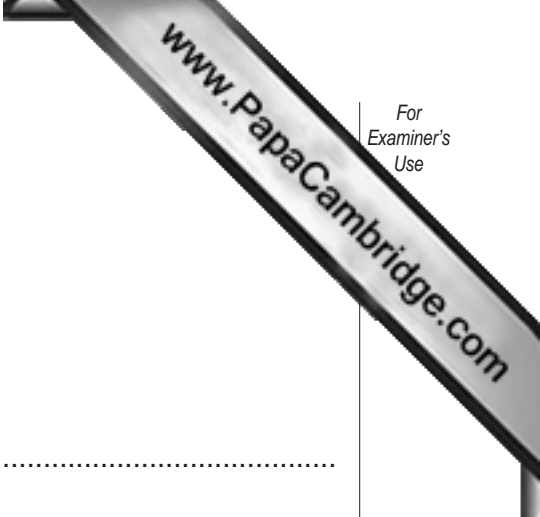
Section C

Answer either question 7(a) or 7(b) on the lined pages at the end of the Question Paper.
The number of marks is given in brackets [] at the end of each question or part question.

For Examiner's Use	
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Total	

Section A

Answer all questions.



1 (a) State **four** functions of protein.

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.....[4]

(b) Name:

(i) **four** animal sources of protein;

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.....[2]

(ii) **four** plant sources of protein.

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.....[2]

(c) Define the following terms:

(i) High Biological Value (HBV) protein;

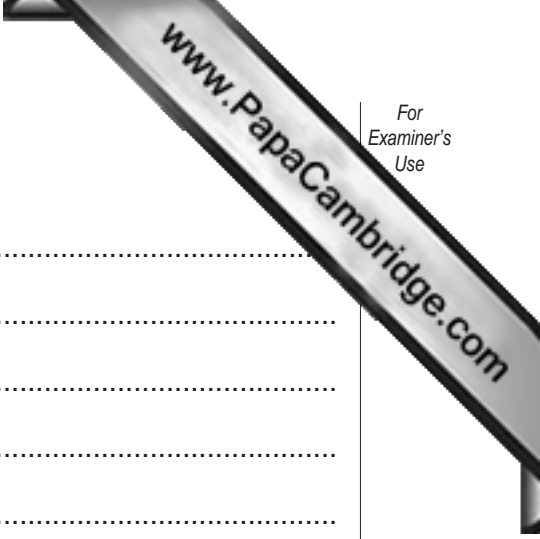
.....[1]

(ii) Low Biological Value (LBV) protein.

.....[1]

(d) Explain, with examples, what is meant by the term 'complementary proteins'.

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(e) Discuss the effects on the body of a deficiency of protein.

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(f) Explain what happens to any excess protein in the body.

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(g) Describe:

(i) the digestion of protein;

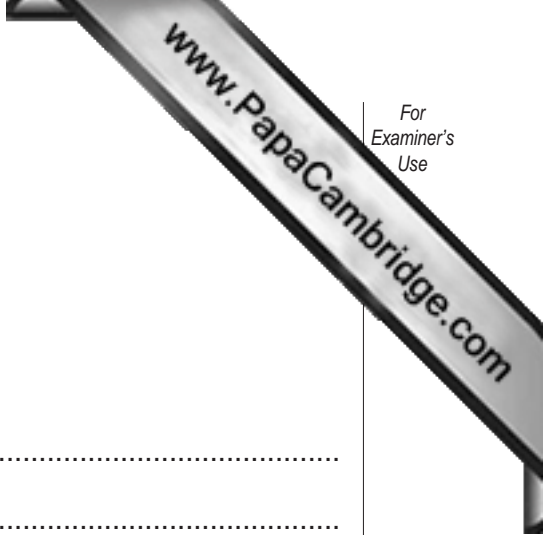
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(ii) the absorption of protein.

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Section B

Answer all questions.



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4 (a) Name **six** of the nutrients in eggs.

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(b) State **five** different uses of eggs in meal preparation. Give **one** example of each use.

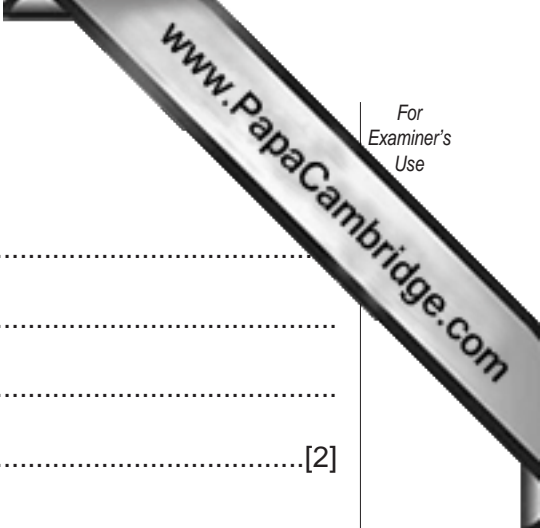
Use 1
Example
Use 2
Example
Use 3
Example
Use 4
Example
Use 5
Example[5]

(c) Give advice on the storage of eggs.

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.....[2]

(d) Describe and explain the changes which occur when an egg is boiled.

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Use

(d) State **four** rules to follow when rolling any type of pastry.

- 1
- 2
- 3
- 4[2]

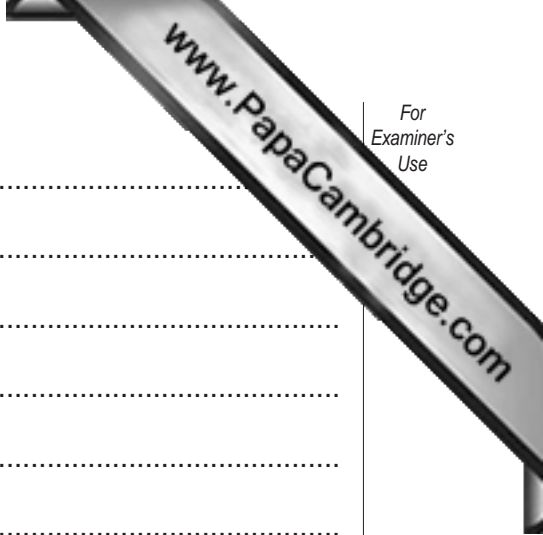
6 Write an informative paragraph on:

(a) saturated fats;

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[5]

A series of horizontal dotted lines for writing, spanning the width of the page.



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[Section C Total: 15]

[Total for Paper: 100]

