

**GENERAL CERTIFICATE OF SECONDARY EDUCATION**  
**DESIGN AND TECHNOLOGY**  
**Food Technology**

**1954/02**

Full Course  
Paper 2 (Higher Tier)

Candidates answer on the Question Paper

**OCR Supplied Materials:**  
None

**Other Materials Required:**  
None

**Friday 11 June 2010**  
**Afternoon**

**Duration:** 1 hour 15 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.
- Answer **all** the questions.
- Do **not** write in the bar codes.
- 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).

**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 **50**.
- The marks allocated and the spaces provided for your answers are a good indication of the length of answers required.
- This document consists of **12** pages. Any blank pages are indicated.

1 Fig. 1 shows savoury flans.

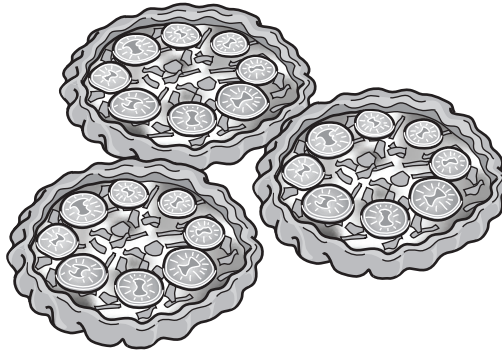


Fig. 1

- (a) Give **two** reasons why the manufacturer of the savoury flans would invest in CAM (computer aided manufacture) equipment.

Reason 1 .....

.....

..... [1]

Reason 2 .....

.....

..... [1]

- (b) State **two** control checks that are carried out during the production of savoury flans.

1 .....

..... [1]

2 .....

..... [1]

(c) Give **two** ways the manufacturer can ensure a safe shelf life for the savoury flan.

1 .....  
 ..... [1]

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

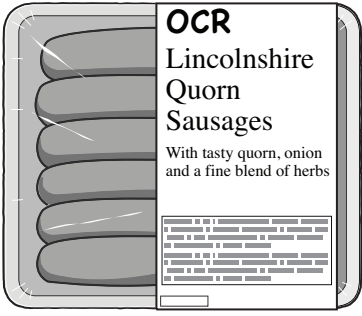


(d) During the development and production of the savoury flans some tasks are carried out by people rather than machines.

Complete the chart below to show **two** tasks and the reason why they are carried out by people.

Task	Reason
..... ..... [1]	..... ..... ..... ..... [1]
..... ..... [1]	..... ..... ..... ..... [1]

[Total: 10]

2 Fig. 2 shows information about three different types of sausages.

 <p><b>OCR</b> Lincolnshire Quorn Sausages With tasty quorn, onion and a fine blend of herbs</p>	<p><b>OCR Lincolnshire Quorn Sausages</b></p> <p>With tasty quorn, onion and a fine blend of herbs</p>
 <p><b>OCR</b> PREMIUM Luxury Toulouse Sausages With coarsely chopped organic British pork and bacon, seasoned with French red wine, fresh garlic and fresh parsley</p>	<p><b>OCR Luxury Toulouse Sausages</b></p> <p>With coarsely chopped organic British pork and bacon, seasoned with French red wine, fresh garlic and fresh parsley</p>
 <p><b>OCR</b> Healthy Lifestyle Sausages Butchers choice extra lean pork sausage</p>	<p><b>OCR HEALTHY LIFESTYLE SAUSAGES</b></p> <p>Butchers choice extra lean pork sausages</p>

**Fig. 2**

- (a) The sale of sausages continues to rise.  
Give **one** reason for this.

.....

..... [1]

- (b) Complete the chart below to state the target group and the reason why it is suitable.

Product	Target group	Reason
OCR Lincolnshire Quorn Sausage	.....	..... .....
OCR Healthy Lifestyle Sausages	.....	..... .....

[4]

- (c) Nutritional information is shown on sausage packaging.  
Give **two** benefits to the consumer of having nutritional information.

Benefit 1 .....

..... [1]

Benefit 2 .....

..... [1]

- (d) OCR Toulouse Sausages are the most expensive.  
Give **one** reason why these cost more than the other sausages.

.....

..... [1]

- (e) OCR Lincolnshire Quorn Sausages contain modified maize starch.  
State a function of modified maize starch in food products.

.....

..... [1]

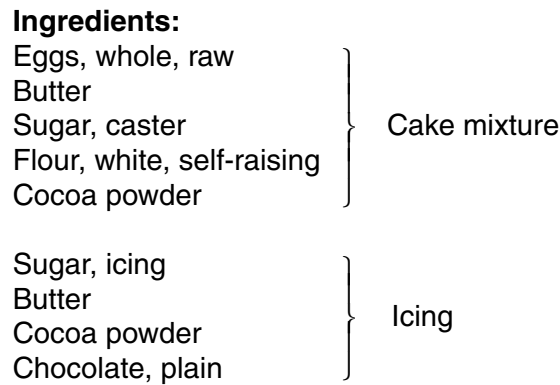
- (f) OCR Healthy Lifestyle Sausages contain an antioxidant.  
State a function of antioxidants in food products.

.....

..... [1]

[Total: 10]

3 Fig. 3 shows the ingredients in a cake.



**Fig. 3**

(a) Describe **one** different function for each of the following ingredients in the cake mixture.

- (i) Self-raising flour ..... [1]
- ..... [1]
- (ii) Butter ..... [1]
- ..... [1]
- (iii) Eggs ..... [1]
- ..... [1]

(b) The manufacturer wants to change the nutritional profile of the cake.

Describe how the manufacturer could:

- Reduce the saturated fat content ..... [1]
- ..... [1]
- Reduce the sugar content ..... [1]
- ..... [1]
- Increase the fibre content ..... [1]
- ..... [1]

- (c) The cake is going to be decorated using pre-manufactured standard components.

State **two** advantages to the manufacturer of using pre-manufactured standard components.

Advantage 1 .....  
..... [1]

Advantage 2 .....  
..... [1]

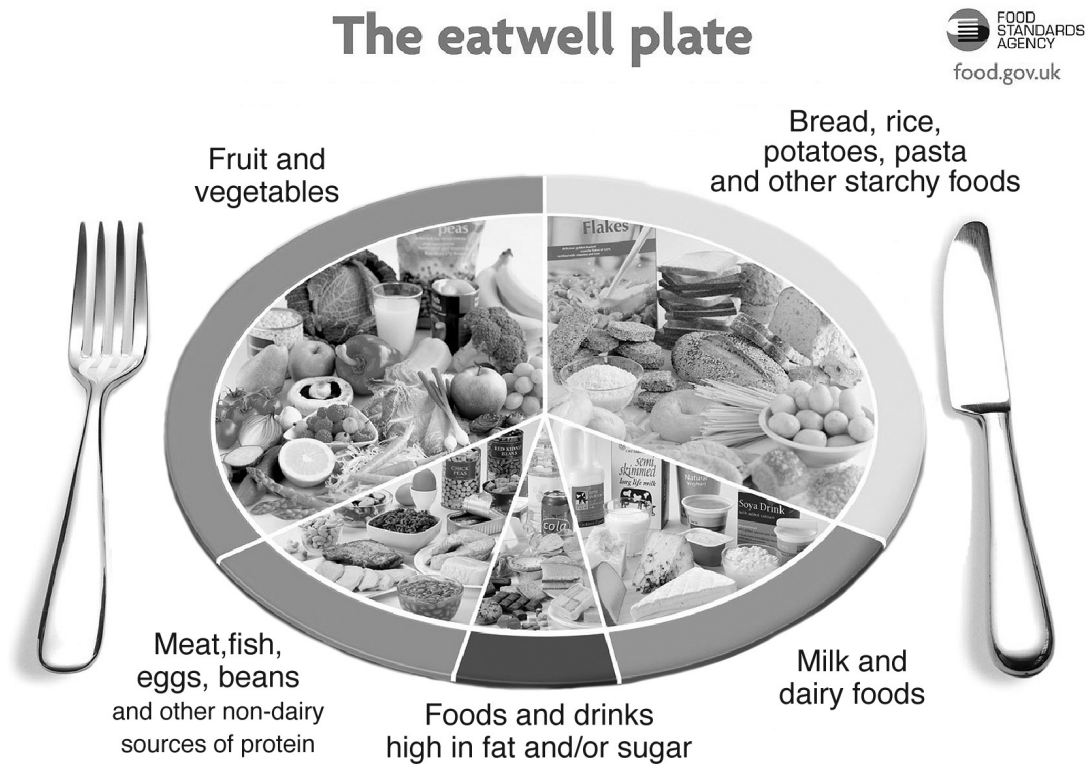
- (d) The manufacturer has used additives in the production of the cake.

Explain why consumers may be concerned about the use of additives.

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

[Total: 10]

4 Fig. 4 shows the eatwell plate.



**Fig. 4**

(a) Explain why people are encouraged to use the eatwell plate as a model for planning their diet.

1 .....

.....

.....

..... [2]

2 .....

.....

.....

..... [2]



**(b)** Explain how food manufacturers are helping to promote healthy lifestyles.

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

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

**(c)** Explain why vitamin C is easily lost during the preparation and cooking of vegetables.

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

**[Total: 10]**

- 5 (a) Food manufacturers must ensure foods are safe to eat. They use many processes to extend the shelf life of foods.

Explain **two** of these processes

Process .....

Explanation .....

.....

.....

.....

..... [2]

Process .....

Explanation .....

.....

.....

.....

..... [2]

**(b)** Discuss the moral issues that influence consumers' choice of food products.

[6]

**[Total: 10]**

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