# UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS International General Certificate of Secondary Education

### **FOOD AND NUTRITION**

0648/01

Paper 1 Theory

October/November 2006

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

2 hours

## **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.

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 10(a) **or** 10(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 Exam	iner's Use
1	
2	
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5	
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7	
8	
9	
10	
Total	



# Section A

# Answer all questions

1	Wha	at is a 'balanced diet'?		
				 [2]
2	Sta	rches and sugars are carbohydrates.		
	(a)	State <b>four</b> facts about simple sugars.		
				[2]
	(b)	Give <b>two</b> examples of simple sugars.		
		1	2	[1]
	(c)	State <b>four</b> facts about double sugars.		
				 [2]
	(d)	Give <b>two</b> examples of double sugars.		[-]
		1.	2.	[1]

	(e)	Describe the digestion of starch: in the mouth;	
		in the duodenum;	
		in the ileum.	
	, ,	[4]	
5 (	(a)	State <b>three</b> functions of calcium.	
		rol	
(	(b)	Name <b>four</b> good sources of calcium.	
		1 2	
		3	
	(c)	Name <b>one</b> deficiency disease associated with a lack of calcium.  [1]	
	(d)	Which vitamin assists in the absorption of calcium?	
		[1]	
	(e)	State <b>one</b> food source and <b>one</b> non-food source of this vitamin.	
		Food source	
		Non-food source [1]	

Cur	rent die	etar	ry advice is to reduce the amount of fat, sugar and salt in the diet.	
(a)	Give t	wo	reasons for reducing the intake of:	
	fat	1.		
		2.		[2]
	sugar	1.		
		2.		[2]
	salt	1.		
		2.		[2]
(b)	Sugge		four ways to reduce the intake of:	
	fat	1.		
		2.		
		3.		
		4.		[2]
	sugar	1.		
		2.		
		3.		
		4.		[2]
	salt	1.		
		2.		
		3.		
		4.		[2]

5	State and explain <b>three</b> uses of water in the body.
	[3]
6	Give advice on healthy eating to a teenager.
	[5]

[Section A Total : 40 marks]

# Section B

# Answer all questions

7	(a)	State <b>five</b> reasons for serving sauces. Illustrate <b>each</b> reason with an example.	
		Reason 1	
		Example 1	
		Reason 2	
		Example 2	
		Reason 3	
		Example 3	
		Reason 4	
		Example 4	
		Reason 5	
		Example 5	
	(b)	The following ingredients can be used to make a coating sauce:  25g flour 25g margarine 250ml milk.	
		Describe how to make a roux sauce using the ingredients listed.	
			••
			••
			••
			••
		[5	5]

(c)	Give <b>two</b> reasons for lumps in the finished sauce.
	1.
	2[1]
(d)	Suggest <b>two</b> ways to vary the flavour of the sauce.
	1.
	2[1]
(e)	Describe the changes which take place when the sauce is being made.
	[3]

(a)	Giv	e <b>four</b> reasons for preserving food.
	1.	
	3.	
	4.	[2]
(b)	Sta	te <b>four</b> causes of food spoilage.
	1.	
	۷.	
	3.	
	4.	[2]
(c)	l ief	the conditions which are necessary for food spoilage.
(0)		,
	1.	
	2.	
	_	
		[2]
(d)	Exp	plain the principles of:
	(i)	freezing;
	(-)	
		[2]
	(ii)	jam-making.
	• •	
		[2]

8

e) Discuss reasons for using preserved food when preparing meals.	
	•••••
	[5]

9	(a)	Give <b>six</b> reasons for the importance of cereals.
		1
		2.
		3
		4
		5.
		6. [3]
	(b)	Name <b>four</b> cereals.
		1
		3 4 [2]
	(c)	Explain how cereals should be stored?
		[3]
	(d)	Flour is a widely used cereal product. Give advice, with reasons, on the choice of flour for breadmaking.
		[3]

[Section B Total: 45 marks]

(e)	Describe the changes which take place when a loaf of bread is baked.
	[4]

# **Section C**

# Answer either 10(a) or 10(b)

10	(a)	Discuss the nutritive value, storage and uses of eggs in the preparation of meals. [15]
	OR	
	(b)	Discuss the causes and prevention of food poisoning when storing, preparing and cooking food. [15]

[Section C Total : 15 marks] [Total for paper: 100]	

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