Centre Number Candidate Number Nan
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FOOD AND NUTRITION

0648/01

Paper 1 Theory

May/June 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 8(a) **or** 8(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			
1			
2			
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8			
Total			

Section A

Answer all questions

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		2	
		Section A	Can
		Answer all questions	10
(a)	Nar	Section A Answer all questions me the elements which combine to form fat.	[3]
(b)	Stat	te four functions of fat.	
	3		
	4		 [4]
(c)	(i)	Define the term 'saturated fat'.	
			 [2]
	(ii)	Give two examples of saturated fat.	ا <u>ح</u> ا
			[1]
(iii)	Define the term 'polyunsaturated fat'.	
			[2]
(iv)	Give two examples of polyunsaturated fat.	
			[1]
(d)	Des	scribe the digestion and absorption of fat.	
			 [5]

	4 (b) Define the term 'water balance'.
	(b) Define the term 'water balance'.
	[1]
4	Give advice, with reasons, on the choice and cooking of food for the elderly.
	[6]

[Section A Total : 40 marks]

Section B

Answer all questions

	5 Add	1
	Section B	Can
	Answer all questions	1
)	5 Section B Answer all questions Name six of the nutrients in milk.	•
		••••
		 [3]
b)	List four rules to follow for storing milk.	
	1.	
	2	
	3.	
	4	[2]
;)	Name four milk products.	
الــ		[2]
1)	Explain why milk becomes sour.	
		[2]
∍)	Describe the following methods of preserving milk:	
	(i) pasteurising;	
		[3]
	(ii) Ultra Heat Treatment (UHT).	
		[3]

6	(a)	Stat	te five reasons for cooking food. Give an example to illustrate each reason.
		Rea	ason 1
		Exa	mple 1
		Rea	ason 2
		Exa	mple 2
		Rea	ason 3
			mple 3
			ason 4
			mple 4
			ason 5
			mple 5[5]
	(b)	Disc	cuss the advantages and disadvantages of each of the following methods of cooking:
		(i)	steaming;
			[3]
		(ii)	frying;
			[2]

1. _____

2.

7

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(C)	Giv	e advice, with reasons, on the choice of the following ingredients for the cake.
		e advice, with reasons, on the choice of the following ingredients for the cake, flour;
		ro1
		[2]
	(ii)	sugar;
		ro1
		[2]
	(iii)	fat.
		ioi
		[2]
(d)	Des	scribe and explain the changes which take place when the cake is baked.
		[3]

[Section B Total : 45 marks]

Section C

Answer either 8(a) or 8(b)

www.PapaCambridge.com (a) Discuss different raising agents and their use in the preparation of dishes. **OR** (b) Discuss different fats and oils and their use in the preparation of dishes.

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

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