

Cambridge International Examinations

Cambridge International General Certificate of Secondary Education

FOOD AND NU Paper 1 Theory	Octob	0648/12 0648/12 per/November
CENTRE NUMBER	CANDIDATE NUMBER	
CANDIDATE NAME		

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.

You may use an HB pencil for any diagrams or graphs.

Do not use staples, paper clips, glue or correction fluid.

DO **NOT** WRITE IN ANY BARCODES.

Section A

Answer all questions.

You are advised to spend no longer than 45 minutes on Section A.

Section B

Answer all questions.

Section C

Answer either Question 8(a) or 8(b).

At the end of the examination, fasten all your work securely together.

The number of marks is given in brackets [] at the end of each question or part question.

This document consists of 12 printed pages.



[Turn over

Section A

Answer all questions.

1	(a)		bon is a chemical element in carbohydrate. Name two other chemical elements found pohydrates.	in
		1		
		2		[1]
	(b)	Defi	ine the following terms and give two examples of each.	
		(i)	monosaccharide	
			example 1	
			example 2	[2]
		(ii)	polysaccharide	
			example 1	
			example 2	[2]
	(c)	In th	ne digestive system the enzyme maltase breaks down maltose into glucose.	
		Mal	tase: maltose → glucose	
			nplete the following to show how each enzyme breaks down carbohydrate in the digestitem.	ve
		(i)	invertase: → glucose and	[1]
		(ii)	lactase: → glucose and	[1]

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(d)	State six different ways in which the body uses energy.	
	1	
	2	
	3	
	4	
	5	
	6	[3]
(e)	Suggest two carbohydrate foods which could be eaten to give:	
	(i) immediate energy;	
	1	
	2	[1]
	(ii) slow release energy.	
	1	
	2	[1]
(f)	Discuss the health risks of having an incorrect balance of energy.	[.]
(1)		
		•••••
		[4]
(g)	State what is meant by basal metabolic rate (BMR).	
		[1]
	T]	otal: 17]

(a)	Giv	e two functions of vitamin D (cholecalciferol).	
	1		
	2		
			[2]
(b)	Nar	me four foods that provide vitamin D.	
	1		
	2		
	3		
	4		[2]
(c)	(i)	Name the disease suffered by children when there is a lack of vitamin D.	
			[1]
	(ii)	Describe two symptoms of this disease.	
		1	
		2	[1]
	(iii)	Name two other nutrients required for complete absorption of vitamin D.	
		1	
		2	[1]
(d)	The	e body makes vitamin D when it is exposed to sunlight.	
		h reasons, describe two groups of people who do not benefit from the production min D in this way.	າ of
	gro	up 1	
	ехр	lanation	
	gro	up 2	
	ехр	lanation	
			[4]

[Total: 11]

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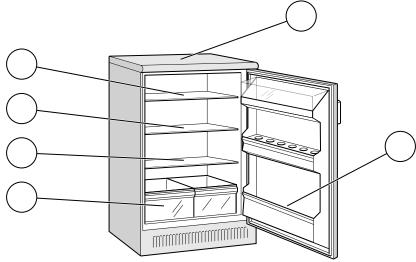
2

3	(a)	Wa	ter is vital to life.	
		(i)	Name the condition which results from a deficiency of water in the body.	
		(ii)	Give two symptoms of the condition named in (a)(i) .	[1]
			1	
			2	[1]
	(b)		te two groups of people who may need to increase their water intake. Give a rech case.	ason in
		1 .		
		2 .		
				[2]
	(c)		me four foods which have a high water content.	
		1		
		2		
		3		
		4	[[2] Total: 6]
1	Dis	CUSS	points to consider when planning meals for the elderly.	
•	טוט	ouss	points to consider when planning meals for the cideny.	
	••••			
	••••			
	••••			
	••••			
				[ხ]

Section B

Answer all questions.

5 (a) Put the correct letter in each circle to show where the following foods should be stored.



	A salad vegetables B bananas C raw minced beef D milk E trifle F cooked chicken	[5]
(b)	State five guidelines which should be followed when using a refrigerator.	
	1	
	2	
	3	
	4	
	5	. [5]
(c)	Bacteria can be responsible for food spoilage. Name two other microorganisms that cause food spoilage.	
	1	
	2	. [2]
(d)	List four conditions bacteria require for growth.	
	1	-

3[2]

[Total: 14]

A recipe for a savoury pie with a roux sauce and mashed potato topping uses the following

ingr	edie	ents:
		25 g plain flour 25 g butter 250 ml full fat milk 50 g ham 50 g cooked chicken 50 g fried mushrooms 50 g cheese 200 g mashed potato salt and pepper
(a)	Naı	me the ingredients used to make the roux sauce.
		[1
(b)	Exp	plain the process of gelatinisation when making the sauce.
		[4
(c)	Giv	re two reasons for each of the following:
(0)		lumps in the sauce;
	(1)	
		1
		2[2
	(ii)	a thin and runny sauce.
		1
		2[2

6

(d)	Sta	e, with examples, four reasons for serving sauces with meals.
	1 .	
	2 .	
	3 .	
		[4]
(e)	Sug	gest two ways in which the savoury pie can be made suitable for each of the following people:
	(i)	someone on a low salt diet;
		1
		2
		[2]
	(ii)	someone on a low fat diet;
		1
		2
		[2]
	(iii)	someone who is a lacto vegetarian.
		1
		2
(f)	Lict	six pieces of information you would expect to see on the food label of a savoury pie
(f)		ed for sale.
	1	2
	3	4
	5	
		• •

[Total: 22]

(a)	Red kidney beans are pulses. Name six other pulses.
	1
	2
	3
	4
	5
	6[3]
(b)	Discuss why pulses are an important food source.
	[3]
(c)	Describe, with reasons, how to prepare and cook dried red kidney beans.
	[3]
	[Total: 9]

7

Section C

Answer either Question 8(a) or 8(b).

8	(a)	Discuss reasons for preserving food. Explain the methods and principles of freezing vegetables and making fruit jam. [15]
OR		
	(b)	Discuss how a family on a low income can make sensible choices when shopping, preparing and cooking meals. [15]

•••••
 •••••

[Total: 15]

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