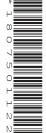


### **Cambridge International Examinations**

Cambridge International General Certificate of Secondary Education

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		



#### **FOOD AND NUTRITION**

0648/11

Paper 1 Theory

October/November 2017

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 10(a) or 10(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 11 printed pages and 1 blank page.



## **Section A**

## Answer all questions.

		e difference between <i>malnutrition</i> and <i>undernutrition</i> .
		[Tota
(a)	Ехр	lain why the following groups of people require higher levels of protein in their diet:
	(i)	children;
	(ii)	athletes;
	(iii)	women who are breast-feeding.
(b)	Nan	ne <b>two</b> different sources of high biological value (HBV) protein.
	1	2
(c)	Des	cribe the action of trypsin during the digestion of protein.
(d)	Nan	ne <b>one</b> deficiency disease caused by a lack of protein.
(e)	Defi	ne the following terms:
	(i)	denaturation;
	• • •	
	(ii)	coagulation.
	<b>\</b> )	

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(a)	State <b>one</b> difference between fats and oils.
(b)	Give <b>four</b> functions of fat in the body.
	2
	<ul><li>3</li><li>4</li></ul>
(c)	Describe the action of lipase during the digestion of fat.
(d)	The diagram shows part of the structure of a fatty acid.
	H H H       — C — C — C —       H H H
	Name the type of fat produced by this kind of fatty acid.
(e)	Explain why eating too much fat could cause heart disease.
	re
	[2

[Turn over

[Total: 9]

3

4 Complete the following table.

mineral	function	problem caused by a deficiency	source
calcium	formation of bones and teeth		
iron			liver
iodide		goitre	
sodium			salt

[Total: 8]

5	Explain	the	effects	of the	e fol	lowing	ı temper	atures	on	bacte	ria:
---	---------	-----	---------	--------	-------	--------	----------	--------	----	-------	------

(a)	−18 °C;	
	[	1
(b)	above 75°C.	
	[	1

[Total: 2]

Scurvy is caused by a deficiency of vitamin C.
Describe <b>four</b> symptoms of scurvy.
1
2
3
4[4]
[4]
Explain, with reasons, how to prepare and cook green cabbage to retain its vitamin C content.
[6]
[Total: 10]

6

## Section B

## Answer all questions.

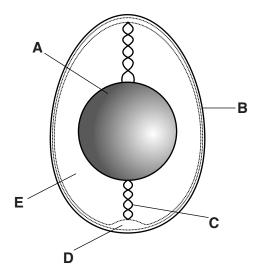
7	(a)	Biscuits can be made by the creaming method.	
		Name <b>two</b> other methods which could be used to make biscuits.	
		1	
		2	
			2]
	(b)	A basic recipe for making plain biscuits uses:	
		100 g flour 50 g fat 50 g sugar 1 egg yolk	
		Suggest, with a reason, a suitable type of each of the following ingredients for making the biscuits	s.
		(i) type of flour	
		reason	
			2]
		(ii) type of fat	
		reason[2	
		(iii) type of sugar	-
			••
		reason[2	 2]
	(c)	Suggest three ways to decorate the biscuits after baking.	
		1	
		2	
		3	
	(d)	Biscuits are often packaged in paperboard or card.	
		Give <b>four</b> advantages of using this type of packaging material.	
		1	
		2	
		3	
		4	
			1]

List <b>five</b> other	nioooc	of information	which may	the found	d on a fo	od labal
List <b>live</b> other	Dieces	oi miormation	wnich ma	v be lound	טו א ווט ג	ou label.

1							
2							
3							
4							
5							
	[5]						

[Total: 20]

#### (a) Name the parts of an egg labelled A-E. 8



В		
С		
D		
E.		[5]
		ادا
Gi۱	ve four guidelines to follow when storing eggs.	

(b)

1	
_	

[Turn over

Eggs can be used to add nutritive value to dishes.
Name three other functions of eggs in cooking. Give an example in each case.
function 1
example
function 2
example
function 3
example[6]
Identify <b>two</b> groups of people who may be put at risk by eating eggs. Give reasons for your
answers.
group 1
group 2
reasons
[4]
[Total: 19]
Name a type of vegetarian that does <b>not</b> eat eggs.
[1]
Give <b>five</b> reasons why some people choose to follow a vegetarian diet.
1
2
3
4
5[5]
[Total: 6]

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9

## Section C

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

10	(a)	Describe and explain the specific nutritional needs of an elderly person.	Suggest ways in
		which the elderly can save money when shopping for food.	[15]

OR			
(	<b>b)</b> De	escribe and explain the following aspects of microwave ovens:	
	(i)	how food is cooked in a microwave oven;	
	(ii)	disadvantages of cooking in a microwave oven;	
	(iii)	safety when using a microwave oven.	[15]

 •••••
•••••


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