

Cambridge International Examinations

Cambridge International General Certificate of Secondary Education

CANDIDATE NAME					
CENTRE NUMBER		CANI NUM	DIDATE BER		



FOOD AND NUTRITION

0648/13

Paper 1 Theory

October/November 2018

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 7(a) or 7(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 14 printed pages and 2 blank pages.



Section A

Answer **all** questions.

1		alanced diet is essential for good health. Explain what is meant by a balanced diet.	
		דן	otal: 1]
2	Nar	me one nutrient which is used by the body to:	
	(a)	form enzymes and hormones	[1]
	(b)	absorb calcium	[1]
	(c)	produce visual purple	[1]
	(d)	prevent megaloblastic anaemia	[1]
	(e)	produce thyroxine	[1]
	(f)	prevent scurvy	[1]
	(g)	clot blood	[1]
	(h)	reduce incidence of spina bifida	[1]
		П	otal: 8]

Car	bohydrates provide the body with energy.	
(a)	Name two other nutrients which provide the body with energy.	
	1	
	2	 [2]
(b)	The body uses energy in many ways.	
	Name the type of energy used during the following processes in the body.	
	(i) movement	[1]
	(ii) brain function	[1]
(c)	Give three different factors that may affect a person's energy needs.	
	1	
	2	
	3	 [3]
(d)	Name three enzymes involved in the digestion of carbohydrates.	[0]
	1	
	2	
	3	
		[3]
(e)	B group vitamins help release energy from carbohydrates.	
	Potatoes are a good source of B group vitamins.	
	Name three other different foods which provide a good source of B group vitamins.	
	1	
	2	
	3	
		[3]

3

(f)		s important to store, prepare and cook potatoes correctly to preserve their vit stent.	amin B
	(i)	Suggest the correct way to store potatoes to minimise the loss of B group vitamir	
			[1]
	(ii)	Describe how to prepare potatoes to minimise the loss of B group vitamins.	
			[2]
	(iii)	Describe how to cook potatoes to minimise the loss of B group vitamins.	
			[3]
(g)	Stat	te three health problems caused by a deficiency of vitamin \mathbf{B}_2 (riboflavin).	
	1		
	2		
	3		
			[3]

[Total: 22]

4	(a)	Name four different foods which do not provide non-starch polysaccharide (NSP)/dietary fibre.
		1
		2
		3
		4
		[4]
	(b)	Evaluate the benefits of eating food containing non-starch polysaccharide (NSP)/dietary fibre as part of a balanced diet.
		[5]

Section B

Answer all questions.

5	A student	made a	salad for	a vegetarian	using the	following	ingredients:
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100 g cooked white rice 2 spring onions 1 stick of celery 50 g sweetcorn 45 ml olive oil 15 ml white vinegar

The student sets up a sensory test to evaluate the salad.

(a)	Stat	te the reasons for the following procedures which are carried out during sen	sory testing:
	(i)	an individual table is provided for each tester	
			[1]
	(ii)	the testing area is quiet	
			[1]
	(iii)	clean dishes and utensils are provided	
			[1]
	(iv)	water is provided	
			[1]
	(v)	identical amounts of product are provided	
			[1]
	(vi)	clear instructions for completing the evaluation charts are provided.	
			[1]
(b)	Nan	ne two herbs which could be added to the salad to improve its flavour.	
	1		
	2		
			[2]

(c)	Pulses, such as red kidney beans, can be used to add more colour to the salad.
	Suggest four ingredients, other than pulses, which could be added to the salad to improve the colour.
	1
	2
	3
	4[4
(d)	List three different pulses, other than red kidney beans, which could be used in the salad.
	1
	2
	3[3]
(e)	Cooking instructions for dried red kidney beans state that they must be boiled for 15 minutes
	Explain the reason for this instruction.
(f)	Many people use a pressure cooker when cooking red kidney beans.
	Give four reasons why a pressure cooker is a useful piece of equipment.
	1
	2
	3
	4
	[4]

(g)	Give four reasons why many families choose to buy ready-to-eat salads.
	1
	2
	3
	4
	[4
(h)	Explain the difference between the <i>use-by</i> date and <i>best-before</i> date on a food label from ready-to-eat salad.
	[2

[Total: 26]

- 6 A packed lunch for an office worker contains the following items:
 - a pre-packed bacon, egg and mayonnaise sandwich
 - a chocolate bar
 - a can of fizzy drink



(a)	One way of reducing the fat content in the sandwich is to reduce the amount of filling in the sandwich.
	Suggest four other ways that the sandwich could be adapted to reduce the fat content.
	1
	2
	3
	4
(b)	Explain why a person with coeliac disease should not eat this sandwich.

(c)	The chocolate bar and can of fizzy drink are high in sugar which can cause tooth decay.
	Describe how sugar can cause tooth decay.
	[3]
(d)	Name the mineral which can be added to the water supply to strengthen tooth enamel.
	[1]
(e)	The ingredient list on the pre-packed sandwich label includes the emulsifier lecithin.
	Explain the function of an emulsifier.
	[3]

(f) The pre-packed sandwich displays the following nutritional table.

typical values	per 100 g	per pack
energy/kJ	1031	2371
protein/g	14.8	31.5
carbohydrate/g	21.6	46.0
sugars/g	1.2	2.8
fat/g	13.2	30.4
saturates/g	3.2	7.4
fibre/g	1.8	3.4
salt/g	1.2	2.8

Explain how this type of information may be useful to the consumer.
[6

[Total: 19]

Section C

Answer either Question 7(a) or 7(b).

1	(a)	Freezing is a popular method of food preservation.
		Discuss the benefits of using a freezer. Explain the principles of freezing and the guidelines to follow when using a freezer. [15]
OR		
	(b)	The kitchen is the heart of the home.
		Give advice regarding the organisation of the cooking area for efficient work and the prevention of accidents in the kitchen. [15]

[Total: 15]

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