

Cambridge IGCSE[™]

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		



FOOD & NUTRITION

0648/13

Paper 1 Theory

October/November 2021

2 hours

You must answer on the question paper.

No additional materials are needed.

INSTRUCTIONS

- Section A: answer all questions.
- Section B: answer all questions.
- Section C: answer one question.
- Use a black or dark blue pen. You may use an HB pencil for any diagrams or graphs.
- Write your name, centre number and candidate number in the boxes at the top of the page.
- Write your answer to each question in the space provided.
- Do **not** use an erasable pen or correction fluid.
- Do not write on any bar codes.

INFORMATION

- The total mark for this paper is 100.
- The number of marks for each question or part question is shown in brackets [].

This document has 12 pages. Any blank pages are indicated.

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[Turn over

Section A

Answer all questions.

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

1	Mal	Inutri	tion occurs when there is an insufficient or excessive intake of nutrients.	
	(a)	Nar	me one disease that may occur when there is an insufficient intake of:	
		(i)	protein	[1]
		(ii)	vitamin B ₃	[1]
		(iii)	vitamin A.	[1]
	(b)	Nar	me one effect on health that may occur when there is an excessive intake of:	
		(i)	sodium chloride	[1]
		(ii)	saturated fat.	[1]
				[Total: 5]
2	(a)	One	e function of carbohydrate is to act as a protein sparer.	
		Sta	te one other function of carbohydrate in the body.	
				[1]
	(b)	Nar	me two monosaccharides.	
		1		
		2		[2]
	(c)	Eat	ing too much sugar increases the risk of tooth decay.	
	` ,		ggest six ways to reduce the intake of sugar to help prevent tooth decay.	
		0		[6]

[Total: 9]

3	Dig	estion begins in the mouth.	
	(a)	Name the digestive juice produced in the mouth.	
	(b)	Name the enzyme present in this digestive juice.	[1]
			[1]
	(c)	Name the substance that the enzyme in (b) acts upon.	F.41
	(d)	Name the substance produced as a result of the action of the enzyme in (b) .	
		[To	[1] tal: 4]
4		urated fats have single carbon–carbon bonds. Monounsaturated fats also have one doon–carbon bond.	ouble
	(a)	Describe three other differences between saturated fat and monounsaturated fat.	
	(b)	Name three different foods that are examples of saturated fat.	[J
	(-)	1	
		2	
		3	
	(c)	Name three different foods that are examples of monounsaturated fat.	[3]
		1	
		2	
		3	[3]

5	(a)	Explain why a person with anaemia would need a good supply of vitamin C in their diet.
		[2]
	(b)	Explain how to store green vegetables in order to retain their vitamin C content.
		[4]
	(c)	The deficiency disease caused by a lack of vitamin C is scurvy.
		State four effects of scurvy on the body.
		1
		2
		3
		4[4]
		[Total: 10]
6	Coe	liac disease damages the lining of the small intestine.
	Nar	ne three different flours that could be used in recipes for a person with coeliac disease.
	1	
	2	
	3	
		[3]

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Section B

Answer all questions.

7 The following ingredients can be used to make bread rolls.

200 g strong white flour 7 g dried yeast 1 tsp salt 1 tsp sugar 125 ml warm water

(a)	Explain how yeast works as a raising agent when making bread rolls.	
		[4]
(b)	Name two other raising agents that could be used for making bread products. 1	
	2	
		[2]
(c)	Describe three ways that using strong wholemeal flour would affect the baked bread rolls. 1	
	2	
	3	
(d)	Give two reasons for kneading when making bread rolls.	[3]
(4)	1	
	2	
		[2]

(e)	Name two chemical reactions that cause bread to change colour during baking.
	1
	2[2]
(f)	Suggest six reasons why a packet bread mix can be useful.
(1)	Suggest six reasons willy a packet bread fills can be useful.
	1
	2
	3
	4
	5
	6
	[6]
	[Total: 19]
Foo	od irradiation is a safe method of preservation that exposes food to ionising radiation.
Giv	e four benefits of irradiating food.
1	
١	
2	
3	
4	
	[4]

8

9	Ventilation makes working in the kitchen more pleasant by removing excess heat and steam.
	Identify and describe four different ways to ventilate a kitchen.
	1
	2
	3
	4
	[8]

10 A food processor is a versatile piece of kitchen equipment which can save time and effort in the preparation of dishes.



(a)	State and explain five factors to consider when buying a new food processor.	
	1	
	2	
	3	
	4	
	5	
		[10]
(b)	Although a food processor is a useful piece of equipment it can have disadvantages.	
	State four disadvantages of using a food processor.	
	1	
	2	
	3	
	4	[4]
		L ⁴ .

Section C

Answer either Question 11 or 12.

11 Slips, trips and falls are common causes of accidents in the kitchen. Explain ways to reduce the risk of a slip, trip or fall in the kitchen.

[15]

OR

- 12 During pregnancy it is important to ensure the mother has good dietary health.
 - Explain the importance of increasing the intake of iron, folate and calcium during pregnancy.

 Suggest, with reasons, types of food that should be avoided during pregnancy. 	
[1	5]
[Total: 1	51
•	•

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