



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS  
General Certificate of Education Ordinary Level

CANDIDATE  
NAME

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CENTRE  
NUMBER

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**FOOD AND NUTRITION**

**6065/01**

Paper 1 Theory

**May/June 2010**

**2 hours**

Candidates answer Section A on the Question Paper.

Additional Materials: Answer Booklet/Paper

**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 ink.

You may use a soft pencil for any diagrams or graphs.

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

**DO NOT WRITE IN ANY BARCODES.**

**Section A**

Answer **all** parts of Question 1.

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

**Section B**

Answer any **four** questions.

Write your answer on the separate Answer Booklet/Paper provided.

Enter the numbers of the **Section B** questions you have answered in the grid below.

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.

<b>For Examiner's Use</b>	
<b>Section A</b>	
<b>Section B</b>	X
<b>Total</b>	

This document consists of 7 printed pages and 1 blank page.



**Section A**Answer **all** questions.

- 1 Carbohydrates are an important source of energy.  
They can be classified as monosaccharides, disaccharides and polysaccharides.

- (a) (i) Give **four** other facts about monosaccharides.

1 .....  
2 .....  
3 .....  
4 ..... [2]

- (ii) Give **four** other facts about disaccharides.

1 .....  
2 .....  
3 .....  
4 ..... [2]

- (iii) Give **four** other facts about polysaccharides.

1 .....  
2 .....  
3 .....  
4 ..... [2]

- (iv) Describe the digestion and absorption of starch:

in the mouth;

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in the duodenum;

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in the ileum.

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..... [6]

- (v) It is recommended that the intake of sugar should be lowered.

Explain **three** reasons for this recommendation.

1 .....

.....

2 .....

.....

3 .....

..... [3]

- (vi) List **six** ways of reducing sugar.

1 .....

2 .....

3 .....

4 .....

5 .....

6 .....

[3]

- (b) (i) Explain the importance of iron in the body.

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.....  
.....  
.....  
.....

[2]

- (ii) Give **four** good sources of iron.

1 ..... 2 .....  
3 ..... 4 ..... [2]

- (iii) Name the deficiency disease associated with a poor supply of iron.

..... [1]

- (iv) State **two** symptoms of the deficiency disease named in (iii).

1 ..... 2 ..... [1]

- (c) (i) Explain the importance of vitamin C in the body.

.....  
.....  
.....  
.....  
.....

[2]

- (ii) Give **four** good sources of vitamin C.

1 ..... 2 .....  
3 ..... 4 ..... [2]

- (iii) Name the deficiency disease associated with a poor supply of vitamin C.

..... [1]

- (iv) State **two** symptoms of the deficiency disease named in (iii).

1 ..... 2 ..... [1]

- (d) Name **four** other deficiency diseases and the nutrient associated with the disease.

Deficiency disease 1 .....

For  
Examiner's  
Use

Nutrient 1 .....

Deficiency disease 2 .....

Nutrient 2 .....

Deficiency disease 3 .....

Nutrient 3 .....

Deficiency disease 4 .....

Nutrient 4 ..... [4]

- (e) Discuss points to consider when planning meals for the elderly.

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.....  
..... [6]

**[Section A Total: 40]**

**Section B**

Answer **four** questions.

- 2 (a) Name **six** nutrients in eggs. [3]
- (b) State **five** uses of eggs in cooking and give an example of each use. [5]
- (c) Give advice, with reasons, on the storage of eggs. [3]
- (d) Describe and explain the changes which take place when an egg is boiled. [4]
- 3 Write an informative paragraph on each of the following:  
(a) food additives;  
(b) uses of fats and oils;  
(c) reasons for choosing a vegetarian diet. [3 × 5]
- 4 (a) Give **four** reasons for preserving food. [2]
- (b) Name **three** methods of preserving and in each case:  
(i) state the principles involved;  
(ii) give an example of a food which could be preserved by the method. [6]
- (c) Convenience foods are popular in many households.  
(i) Give **three** advantages and **three** disadvantages of using convenience foods. [3]  
(ii) Discuss the importance of labelling convenience foods. [4]
- 5 (a) Give **six** reasons for the importance of cereals. [3]
- (b) Name **four** cereals. [2]
- (c) Explain how cereals should be stored. [3]
- (d) Flour is a widely used cereal product.  
Give advice, with reasons, on the choice of flour for making bread. [3]
- (e) Describe the changes which take place when a loaf of bread is baked. [4]

6 Explain how to carry out the following processes and give **one** example of the use of each process.

- (a) creaming;
- (b) basting;
- (c) making a roux;
- (d) sautéing;
- (e) making stock.

[5 × 3]

7 Discuss each of the following:

- (a) the choice and care of kitchen knives;
- (b) disposing of kitchen waste;
- (c) hygiene in shops and markets.

[3 × 5]

**[Section B Total: 60]**

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