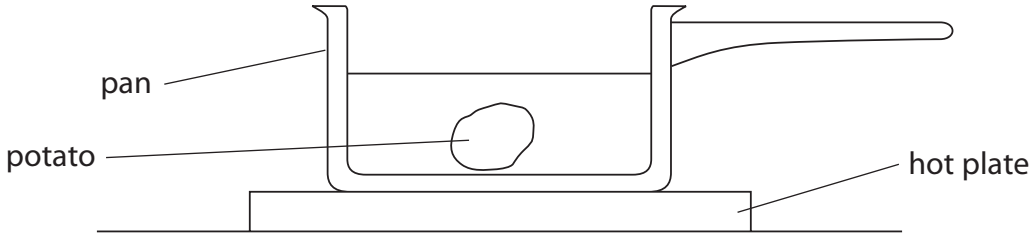
12 This question is about three different methods used to cook potatoes.

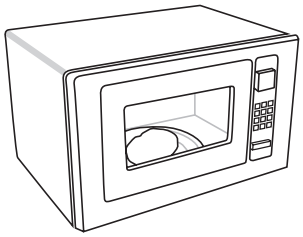
(a) On a traditional cooker, a potato is placed in water in a pan on top of a hot plate.



Describe how energy is transferred from the hot plate to heat up all of the potato.

(4)

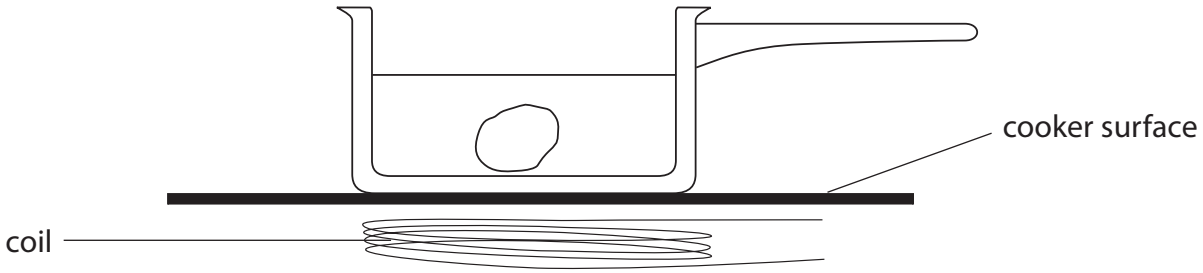
(b) A microwave cooker is often said to *'cook the food from the inside'*.



Explain whether this statement is true by describing how energy is transferred to heat up all of the potato.

(3)

(c) In an induction cooker, there is a coil under the surface of the cooker.



A potato is placed in water in a metal pan.

An alternating current is switched on in the coil under the pan.

The coil does not heat the surface of the cooker.

Describe how energy is transferred to heat up all of the potato.

(5)

(Total for Question 12 = 12 marks)

TOTAL FOR PAPER = 120 MARKS