	Centre Number	Number
Candidate Name		

CAMBRIDGE INTERNATIONAL EXAMINATIONS General Certificate of Education Ordinary Level

6065/1

OCTOBER/NOVEMBER SESSION 2002

FOOD AND NUTRITION

PAPER 1 Theory

2 hours

Candidate

Additional materials: Answer paper

TIME 2 hours

INSTRUCTIONS TO CANDIDATES

Write your name, Centre number and candidate number in the spaces provided at the top of this page and on all separate answer paper used.

Section A

Answer all parts of Question 1.

Write your answers in the spaces provided on the question paper.

Section B

Answer any **four** questions.

Write your answers on the separate answer paper provided.

At the end of the examination:

- 1 fasten the separate answer paper securely to the question paper;
- 2 enter the numbers of the Section B questions you have answered in the grid below.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets [] at the end of each question or part question.

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

FOR EXAMINER'S USE		
Section A		
Section B		
TOTAL		

Section A

Answer all questions.

1	(a) (i)	Name the three elements which make up fats and oils.	[2]
	(ii)		[O]
	(iii)	Explain what is meant by:	[5]
		(a) saturated fats;	
		Name two food sources of saturated fat.	
		(b) polyunsaturated fats;	[1]
		Name true food occurses of valuumost wated for	[3]
		Name two food sources of polyunsaturated fat.	[1]
	(iv)	Discuss the health problems associated with a diet high in saturated fats.	
			[4]

	(v)	Describe the digestion and absorption of fat in the small intestine.	
			•••
			••
		[!	5]
(b)	(i)	State three functions of calcium.	
	(!!\		וכ
	(ii)	Give two good sources of calcium.	41
	(:::\		IJ
	(iii)	Name the vitamin which helps in the absorption of calcium.	41
	(! \		IJ
	(iv)	Name a deficiency disease associated with a lack of calcium.	41
, ,	_		1]
(C)	⊨xp	lain the importance of iron in the body.	
			••
		[a	4]
(d)	Give	e advice, with reasons, on planning meals for convalescents and those recoverin	ıg
. ,		n surgery.	Ŭ
		[o]

Section B

Answer four questions.

2	(a)	Des	scribe, with reasons, how to make shortcrust pastry.	[6]
	(b)	Sta	te four rules to follow when rolling pastry.	[2]
	(c)	Nar	me four dishes which could be made with shortcrust pastry.	[2]
	(d)	Giv	e advice, with reasons, on the choice of flour and fat for making the pastry.	[5]
3	(a)	Wri	te an informative paragraph on saving:	
		(i)	money;	
		(ii)	fuel,	
		whe	en planning, preparing and cooking family meals.	(2 x 5) [10]
	(b)	Disc	cuss the advantages and disadvantages of using an electric food mixer.	[5]
4	(a)	(i)	Name three types of micro-organisms which can cause food spoilage.	
		(ii)	List three conditions necessary for the growth of micro-organisms.	[3]
	(b)	Dis	cuss ways to reduce the risk of food contamination when:	
		(i)	shopping;	
		(ii)	storing food;	
		(iii)	preparing and cooking food.	(3 x 4) [12]
5	(a)	Nar	me eight of the nutrients in milk.	[4]
	(b)	Giv	e advice, with reasons, on the storage of milk.	[3]
	(c)	Des	scribe the changes which take place when:	
		(i)	milk becomes sour;	
		(ii)	milk boils over.	(2 x 2) [4]
	(d)	Exp	plain the following methods of processing milk:	
		(i)	pasteurisation;	
		(ii)	U.H.T.	(2 x 2) [4]

0	VVIII	te an informative paragraph on.				
	(a)	safety when deep frying;				
	(b)	food labelling;				
	(c)	the use and care of a refrigerator.	3 x 5]			
7	(a)	List six of the nutrients found in pulses.	[3]			
	(b)	Name four examples of pulses, other than kidney beans.	[2]			
	(c)	State the importance of pulses.	[2]			
	(d)	What is T.V.P?				
	(u)	Discuss its use in meal preparation.	[5]			
	(e)	Explain the method of preparing and cooking dried red kidney beans.	[3]			

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