

Cambridge IGCSE[™]

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		



FOOD & NUTRITION 0648/12

Paper 1 Theory May/June 2020

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. Blank pages are indicated.

Section A

Answer **all** questions.

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

1

(a)	Name the term used to describe an incorrect intake of nutrients.	
		[1]
(b)	State what is meant by energy balance.	
		[1]
(c)	Office workers are generally less active so need less energy-giving foods. State three other factors which affect the need for energy-giving foods.	
	1	
	2	
	3	
(d)	Protein can provide the body with energy. Name two other groups of nutrients which provide the body with energy.	[3]
	2	
(e)	Name one vitamin which helps to release energy from nutrients.	
		[1]
	ן די	Total: 8]

2	(a)	Nai	me three elements which combine to form protein.				
		1					
		2					
		3					
		0	[3]				
	(b)		k and meat are animal sources of protein. me two other different animal sources of protein.				
		1					
		2					
				[2]			
	(c)	(i)	Name the enzyme which clots milk during digestion.				
				[1]			
		(ii)	Describe the action of erepsin during the digestion of milk.				
				[2]			
			[Tota				
			[Total	ı. o _j			
3	Nut	tritior	nal advice is to drink at least 2 litres of water each day.				
	(a)	Naı	me the condition which results from a deficiency of water.				
				[1]			
	(b)	Sta	te three symptoms caused by a deficiency of water.				
	(')						
		3		 [3]			
	(c)	Naı	me two groups of people who may need to drink more water than nutritionists advise.				
		1					
		2					
				[2]			

4

(a)	Sta	te three functions of sodium chloride (salt) in the body.
	1	
	2	
	3	[3]
(b)	Nut	ritional tools advise people to reduce their intake of salt.
(2)	(i)	State the guideline amount for daily salt intake.
	(1)	
	(ii)	Identify three health issues linked to a high amount of salt in the diet.
	(,	1
		2
		3
		[3]
	(iii)	Suggest three different ways to reduce salt intake when choosing ingredients for family meals.
		1
		2
		3
	(iv)	[3] Suggest three different ways to reduce salt intake when cooking family meals.
	(14)	1
		2
		3[3]

[Total: 13]

Discuss the importance of calcium when planning meals for a child.
15.

Section B

Answer all questions.

A ba	asic recipe for shortcrust pastry uses 200 g of plain flour.	
(a)		
(b)		. [1]
` '	1	
	2	[2]
(c)	Name the method used to make shortcrust pastry.	
(q)	Name three different sayoury dishes which could be made using shortcrust pastry	. [1]
(u)	1	
	2	
	3	[3]
(e)		
	3	
	4	[4]
	(a) (b) (c) (d)	2

[Total: 11]

Mea	at is a source of protein for many people.
(a)	State three other different nutrients found in red meat.
	1
	2
	3[3]
(b)	Current nutritional advice is to reduce the intake of red meat. Identify and explain the reasons for this advice.
	[5]
(c)	Suggest three different ways protein can be provided for people who do not eat any animal products.
	1
	2
	3[3]

(d)	Moi	st methods of cooking such as stewing can help tenderise tough cuts of meat.
	(i)	List three other moist methods of cooking meat.
		1
		2
		3
	<i>(</i>)	[3]
	(ii)	Describe the changes which take place when tough meat is stewed.
		[E]
		[5]
		[Total: 19]

8	(a)	State four reasons why ceramic tiles are a suitable floor covering for a family kitchen.
		1
		2
		3
		4[4]
	(b)	Name one other type of floor covering which is suitable for a family kitchen.
		[1]
		[Total: 5]
9	Stat	te, with a reason, five rules to prevent food poisoning when using a refrigerator.
	rule	1
	reas	son
	rule	2
	reas	son
	rule	3
	reas	son
	rule	4
	reas	son
	rule	5
	reas	son
		[10]

Section C

Answer either Question 10 or 11.

10 Give advice, with reasons, on the choice of nutrients and diet for a person who plays a lot of sport.
[15]

OR		
11	Evaluate the importance of fruit when planning family meals.	[15]
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