

### **Cambridge Assessment International Education**

Cambridge Ordinary Level

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		

77779029963

### **FOOD AND NUTRITION**

6065/11

Paper 1 Theory

October/November 2019

2 hours

Candidates answer on the Question Paper.

No Additional Materials are required.

#### **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 pen.

You may use an HB pencil for any diagrams or graphs.

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

DO NOT WRITE IN ANY BARCODES.

#### **Section A**

Answer all questions.

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

#### **Section B**

Answer all questions.

### **Section C**

Answer either Question 10(a) or 10(b).

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.

# **Section A**

# Answer all questions.

1	(a)	Define the term <i>overnutrition</i> .	[1]
	(b)	Suggest one common result of overnutrition.	[1]
			[1]
		Γ	Total: 2]
2	(a)	Proteins can prevent extreme conditions such as kwashiorkor.	
		Give <b>four</b> other functions of proteins in the body.	
		1	
		2	
		3	
		4	[4]
	(b)	Proteins are made up of amino acid molecules.	
		Explain why some proteins have a lower biological value (LBV) than others.	
	(c)	Name three different foods which are a good source of low biological value protein.	
		1	
		2	
		3	[3]

	(d)	Name <b>two</b> enzymes which break down protein in the digestive system.	
		1	
		2	
			[2]
		[Tota	l: 11]
3	Mor	nosaccharides are used as a source of energy in the body.	
	(a)	Define the term <i>monosaccharide</i> .	
			[1]
	(b)	Galactose is an example of a monosaccharide.	
		Name two other monosaccharides.	
		1	
		2	
			[2]
		[Tot	al: 3]
4	B g	roup vitamins play an important part in the production of energy.	
	Cor	mplete the following sentences about B group vitamins:	
	(a)	Vitamin B <sub>1</sub> is also known as	[1]
	(b)	A deficiency of vitamin B <sub>1</sub> can lead to the disease	[1]
	(c)	Vitamin B <sub>2</sub> is also known as riboflavin. <b>Three</b> good sources of riboflavin are yeast extraction	et,
		and	[2]
	(d)	Vitamin B <sub>3</sub> is also known as	[1]
	(e)	<b>Two</b> effects on health of a prolonged deficiency of Vitamin B <sub>3</sub> are	
		and	[2]
		[Tot	al: 7]

5	Boo	ly size is one factor which can affect the energy needs of a person.	
	Give	e five other factors which affect the energy needs of a person.	
	1		
	2		
	3		
	4		
	5		[5]
6	lder	ntify a different vitamin or mineral needed for each of the following functions:	
	(a)	formation of blood cells;	
			[1]
	(b)	production of visual purple;	
			[1]
	(c)	helping wounds heal;	
			[1]
	(d)	aiding the absorption of calcium;	
			[1]
	(e)	production of the hormone thyroxine;	
			[1]
	(f)	preventing megaloblastic anaemia.	
			[1]
			[Total: 6]

Most absorption of digested food takes place in the ileum.
Describe the structure of the ileum.
[6]

# **Section B**

# Answer all questions.

8	Cur	rent	dietary advice is to include fresh fruit in the diet each day.	
	(a)	Ider	ntify and explain <b>five</b> nutritional reasons for this advice.	
		1		
		2		
		3		
		4		
		5		
				 [5]
	(b)	Frui	it can be preserved by making jam.	
		Ехр	plain how each of the following steps helps to prevent fruit spoiling when making jam:	
		(i)	boiling fruit;	
				[1]
		(ii)	adding sugar;	
				[1]
		(iii)	sealing jars.	

.....[1]

example

(c) Complete the table to show different ways fruit can be included in family meals.

use of fruit

		hot dessert	apple pie
			[5]
(4)	Giv	o <b>three</b> points to consider when shoo	
(d)		e <b>three</b> points to consider when choo	
	1		
	2		
	3		
			[3]
(e)	Frui	it can be bought in various forms.	
	(i)	Give three advantages of using drie	ed fruit.
		advantage 1	
		advantage 2	
		advantage 3	
		advantago o	
			[3]
	(ii)	Give <b>three</b> disadvantages of using f	rozen fruit.
		-	
		disadvantage 2	
		disadvantage 3	

[3]

	<i>shortcru</i> 200g plain	<i>ist pastry</i> flour	
	50 g butter		
	50 g butter 50 g white v pinch of sa 100 ml cold	It I water <i>ling</i> ed chicken breast	
<b>(a)</b> Give <b>four</b> st	50 g butter 50 g white we pinch of sa 100 ml cold fill 200 g cooke	It I water ling ed chicken breast se sauce	
	50 g butter 50 g white we pinch of sa 100 ml cold fill 200 g cooke 100 ml white we for making the shortcrust	It I water ling ed chicken breast se sauce	
1	50 g butter 50 g white we pinch of sa 100 ml cold  fill 200 g cooke 100 ml white we shortcrust	It I water Iing ed chicken breast se sauce pastry.	
2	50 g butter 50 g white we pinch of sa 100 ml cold fill 200 g cooke 100 ml white sps for making the shortcrust	It water I water ling ed chicken breast se sauce pastry.	

(b)	Give one reason why the pastry should be left in	n the fridge after making. [1]
(c)		
	2	
(d)		[2]
	2	
	3	
	4	[4]
(e)	Different types of vegetables can be added to the	e pie filling.
	(i) Name one suitable root vegetable to add to	the pie filling.
		[1]
	(ii) Name one suitable bulb vegetable to add to	o the pie filling.
		[1]
(f)	Name the ingredient in the chicken pie which ca	uses dextrinisation.
<i>(</i> )		[1]
(g)	Complete the table to show <b>two</b> other changes values a vegan.	which would make the chicken pie suitable for
	change	replacement
	butter	vegetable margarine

[4]

[Total: 18]

# **Section C**

Answer either Question 10(a) or 10(b).

	(a)	Discuss ways to be economical when shopping for food and cooking family meals. [15]
OR		
	(b)	Many processed foods use additives. Explain the benefits of each of the following additives:
		• emulsifiers;
		• flavourings;
		• preservatives.
		[15]



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