

Cambridge O Level

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		



FOOD & NUTRITION 6065/12

Paper 1 Theory May/June 2021

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. Any blank pages are indicated.

Section A

Answer all questions.

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

1	(a)	Energy balance is taking in the right amount of energy to meet the needs of the body.	
		State three effects in the body of taking in too much energy.	
		1	
		2	
		3	
	(b)	Explain two ways in which each of the following factors affect an individual's need for energy	3] y:
		(i) age	
		1	
		2[2	 2]
		(ii) gender.	
		1	
		2	 21
		ا : Total: آ	2] 71
		[10tal.	,]
2	(a)	State three characteristics of an unsaturated fat.	
		1	
		2	
		3[3]
	(b)	Name three different foods that are a good source of polyunsaturated fat.	
		1	
		2	
		3	
		[1	3]

[Total: 6]

3 (a)		Name three vitamins that have antioxidant functions.							
		1							
		2							
		3							
				[3]					
	(b)	(i)	Name three different animal food sources of vitamin B ₁ (thiamin).						
			1						
			2						
			3						
				[3]					
		(ii)	Name the disease that may occur when there is an insufficient intake of vitamin B ₁ .						
				[1]					
			[Tot	tal: 7]					
4	(a)	Sta	ate two functions of iodide in the body.						
	()								
		۷		[2]					
	(b)	Giv	ve one symptom of the deficiency disease associated with a lack of iodide.						
				[1]					
	(c)	Nai	me three different sources of iodide.						
		1							
		2							
		·		[3]					
			ГТо	tal: 61					

5	State the	e location and role of the villi in the digestive system.	
	location		
	role		 [2]
6	It is imp	ortant that a convalescent has a good supply of nutrients.	
	(a) Sug	ggest one reason why each of the following may be needed in the diet of a convalesce	nt:
	(i)	iron	[1]
	(ii)	vitamin C	[1]
	(iii)	protein	[1]
	(iv)	water	[1]
	(v)	calcium	[1]
	(vi)	vitamin D.	[1]
	(b) Exp	plain why the following meal would not be suitable for a convalescent.	
		creamy chicken curry and rice jam doughnut	
			[6]
		[Total:	12]

Section B

Answer all questions.

	7	A vegetarian	lasagne	contains	the	following	vegetables:
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1 carrot
1 courgette
1 onion
1 small tin of tomatoes
100 g spinach
2 cloves of garlic
2 sticks of celery

(a)	Name two other root-type vegetables that could be used in the lasagne.	
	1 2	
		[2]
(b)	Name two other fruit-type vegetables that could be used in the lasagne.	
	1	
	2	[2]
(c)	Identify and explain six different nutritional reasons for increasing the amount of vegeta in the diet.	ables
	reason 1	
	explanation	
	reason 2	
	explanation	
	reason 3	
	explanation	
	reason 4	
	explanation	
	reason 5	
	explanation	
	reason 6	
	explanation	[12]

8 The following ingredients can be used to make a white sauce:

25 g butter 25 g plain white flour 250 ml full fat milk

(a)	Name one method that can be used to make the sauce.	
(b)	Identify one ingredient that thickens the sauce.	[1]
(c)	Name the thickening process that happens as the sauce cooks.	[1]
(d)	Identify one ingredient that makes the sauce glossy.	[1]
(e)	(i) Identify one ingredient in the sauce that is unsuitable for a vegan.	[1]
	(ii) Suggest an alternative ingredient that could be used to replace the ingredient in (e)(i	
		-
(f)	Give two reasons why there may be lumps in the finished sauce. 1	
	2	[2]
(g)	Give three reasons why the sauce may be thin and runny. 1	
	3	
	· · · · · · · · · · · · · · · · · · ·	[3]

[Total: 11]

9	Fire	e safety is very important in the kitchen.	
	(a)	List two items of fire safety equipment that would be useful in the kitchen.	
		1	
		2	[2]
	(b)	Describe how to safely manage a fire in a pan of oil.	
	(c)		
10	(a)	Identify six factors to consider when choosing a new electric cooker.	
		1	
		3	
		5	
		6	[6]
	(b)	Suggest six ways of reducing energy costs when cooking on the hob.	
		1	
		2	
		3	
		4	
		5	
		6	[6]

Section C

Answer either Question 11 or 12.

limited.

If food prices increase but the family budget remains the same then food choices may be more

	Identify and discuss strategies for saving money when shopping for food.	[15
R		
2	A food label shows useful information about a product. Identify the information that may appear on a food label and discuss the purpose of information.	each piece o [15

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