



GCSE

3560UA0-1

MONDAY, 10 JUNE 2019 – MORNING

FOOD AND NUTRITION

Unit 1 – Principles of Food and Nutrition

1 hour 30 minutes plus your additional time allowance

Surname _____

Other Names _____

Centre Number _____

Candidate Number 0 _____

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	12	
2.	6	
3.	8	
4.	8	
5.	9	
6.	13	
7.	14	
8.	10	
Total	80	

INSTRUCTIONS TO CANDIDATES

Use black ink, black ball-point pen or your usual method.

Answer ALL questions.

Write your name, centre number and candidate number in the spaces provided on the front cover.

Write your answers in the spaces provided in this booklet.

If you run out of space, use the additional page(s) at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question. You are advised to divide your time accordingly.

The total number of marks available is 80.

You are reminded of the need for good English and orderly, clear presentation in your answers.

SECTION A VISUAL STIMULI

PASTA MOOD BOARD



SECTION A

Answer ALL questions.

1(a) State the main ingredient used in fresh pasta. [1]

(b) Suggest ONE natural ingredient often used to colour fresh pasta. [1]

(c) Name TWO different traditional pasta shapes. [2]

(i) _____

(ii) _____

1(d) Explain why pasta is unsuitable for a person with coeliac disease. [3]

**COLLAPSED
VICTORIA SPONGE**



INGREDIENTS

- 100g caster sugar**
- 100g self-raising flour**
- 100g butter**
- 2 eggs**

SECTION B

Answer ALL questions.

2. The ingredients opposite are used to make a Victoria Sponge cake using the CREAMING METHOD.

(a) State TWO functions of sugar in this recipe. [2]

(i) _____

(ii) _____

(b) Identify ONE ingredient that provides protein. [1]

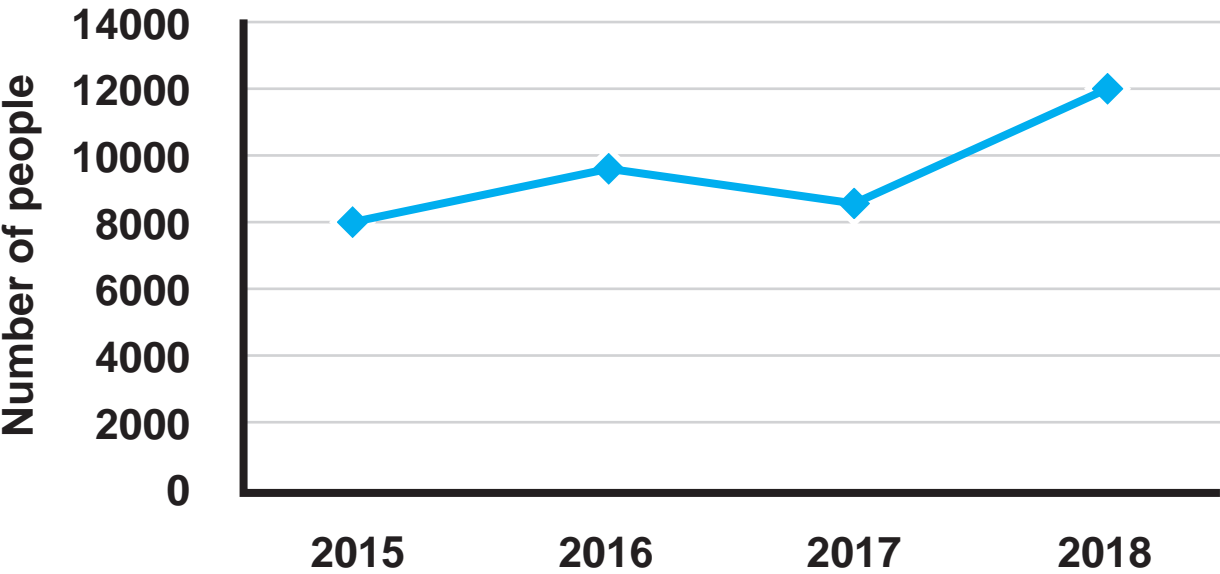
2(c) Give THREE reasons why a Victoria Sponge cake may collapse in the centre. [3]

(i) _____

(ii) _____

2(c) (iii) _____

Number of people buying ready meals



6(a) Name TWO food poisoning bacteria. [2]

(i) _____

(ii) _____

(b) Identify THREE factors that bacteria need to grow.

[3]

(i) _____

(ii) _____

(iii) _____

7. Emulsification and Aeration are two examples of the functions of eggs.

(a) Name a food product that relies on these functions and explain how each process works.

Function – EMULSIFICATION	Function – AERATION
<p data-bbox="172 833 692 878">Name of Food Product</p> <hr data-bbox="172 987 772 992"/> <hr data-bbox="172 1099 772 1104"/> <p data-bbox="719 1155 772 1200">[1]</p>	<p data-bbox="813 833 1334 878">Name of Food Product</p> <hr data-bbox="813 987 1414 992"/> <hr data-bbox="813 1099 1414 1104"/> <p data-bbox="1366 1155 1418 1200">[1]</p>
<p data-bbox="172 1258 448 1303">Explanation</p> <hr data-bbox="172 1413 772 1417"/> <hr data-bbox="172 1525 772 1529"/> <hr data-bbox="172 1637 772 1641"/> <hr data-bbox="172 1749 772 1753"/> <hr data-bbox="172 1861 772 1865"/> <hr data-bbox="172 1973 772 1977"/> <hr data-bbox="172 2085 772 2089"/> <p data-bbox="719 2096 772 2141">[3]</p>	<p data-bbox="813 1258 1090 1303">Explanation</p> <hr data-bbox="813 1413 1414 1417"/> <hr data-bbox="813 1525 1414 1529"/> <hr data-bbox="813 1637 1414 1641"/> <hr data-bbox="813 1749 1414 1753"/> <hr data-bbox="813 1861 1414 1865"/> <hr data-bbox="813 1973 1414 1977"/> <hr data-bbox="813 2085 1414 2089"/> <p data-bbox="1366 2096 1418 2141">[3]</p>

