Year 11 GCSE Acceptable Answers 2007

Not all the questions in your revision pack have an answer here. Those that ask you for information listed in your reading will need you to check back yourself. The answers given here are those that are less obvious and require you to demonstrate your **understanding** of the information you have learned and your **ability to apply** that information.

Read	Explain/answer	Answer
Nutritional needs	Potato crisps are a popular snack. A) Give two reasons why some people consider these products to be unhealthy.**2 mark**s B) Describe two ways in which manufacturers are producing more healthy savoury snack products **4 marks**	**Any two from**: High in fat and salt Low in fibre Contain Additives May contain genetically modified ingredients **Any two from**: Use of baking to replace frying which reduces fat/ provides fat free products. Using spices to replace salt as the main flavouring. Change of ingredients to apple/parsnip, to add fibre.
Proteins	(Read page 96-97 on cultural issues.) A food manufacturer has been asked to produce a new main dish to be served during an airline flight A) Explain one way how culture could influence the choice of protein food in the meal **2 marks** B) Explain one way how lifestyle could influence the choice of protein food in the meal. **2 marks**	**Any one of the following:** Jewish culture will not allow pork/shellfish as their food must be Kosher. Muslim culture will not allow pork as meat must be Halal. Hindu culture will not allow beef as the cow is sacred. Buddhists do not eat meat as they are vegetarians. **Any one from**: Vegetarian by choice, therefore no meat/fish. Low fat diet; therefore no red meat/dairy products.
Carbohydrates	Sketch and label a design idea for a pizza showing sources of protein and starchy carbohydrate. Choose and label ingredients that will provide a good source of NSP **6 marks**	**Any from:** Wholemeal/Wholegrain/ Granary flour, more vegetables on topping
Fats	Describe two ways in which a chocolate fresh cream éclair may contribute to different forms of poor health. **4 marks**	**Any two from:** Fat intake related to high-energy intake leads to obesity/heart disease. Increased saturated fat intake from dairy products leads to increased heart disease. Increased cholesterol intake from dairy products is linked

		to increased blood pressure/heart attacks. Increased energy from sugar intake may lead to obesity/dental decay.
Processing Foods 2	A manufacturer wishes to produce a mousse-type dessert. The ingredients will include caster sugar, lemons, eggs and double cream. Describe how processing of these ingredients can ensure they produce a safe product. Hint – pasteurisation is not only used for milk **4 marks**	Eggs may be contaminated with salmonella, therefore to prevent risk to health eggs should be heat-treated. Cream will also be pasteurised. These ingredients are heat-treated to destroy micro-organisms
Processing Foods 3	A large supermarket is developing a prototype of a new food product containing a sauce. Feedback from the market researchers testing the prototype has identified the following problems with the product. Problem 1: sauce too thick. Problem 2: the product is too 'bland'. Explain one way in which each of these problems could be overcome. **4 marks**	Problem 1: Thick sauce: add extra liquid (milk/water) to dilute sauce/decrease thickness. Reduce thickening agent (flour/cornflour) to prevent excessive thickening. Problem 2: 'Bland' product: add seasoning flavouring with salt/pepper/herbs/spices.
Properties and characteristics of foods 1, 2,3	Name two ways of setting (gelling) a liquid.**2 marks** Name two products that require fermentation in their production process.**2 marks** List four foods which are fortified and state the nutrients that have been added to each **4 marks** State 3 ways a mixture can be aerated and for each method give one example of how it is used in food manufacture **6 marks**	**Any two from:** Pectin in fruits such as plums and damsons. Rennet Gelatine Commercial additives. Bread making pickling cabbage some processed meats Margarine – vitamins A, D Fruit Juice – vitamin C White bread and flour – vitamins B1, B3, iron Yoghurt – vitamins A, D Air, eg. whisking to make meringues. Steam, e.g. batters. Carbon dioxide, e.g. baking powder in cakes, bicarbonate of soda in gingerbread or yeast in bread.