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Answer ALL the questions. Write your answers in the spaces provided.

1. All food products eventually decay and break down. This process may be helped by external factors.

(a) Identify **four** changes produced in cheese due to the action of moulds.

1

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2

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3

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4

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(4)

(b) Identify and briefly describe **two** factors which cause decay in fruit.

1

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2

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(4)

Q1

(Total 8 marks)



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2. Food manufacturers have to consider many factors when developing new food products.

(a) Identify **four** factors which can generate a need for the development of new food products.

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(4)



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(b) Outline **four** main factors that influence 'quality of design'.

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(4)

Q2

(Total 8 marks)



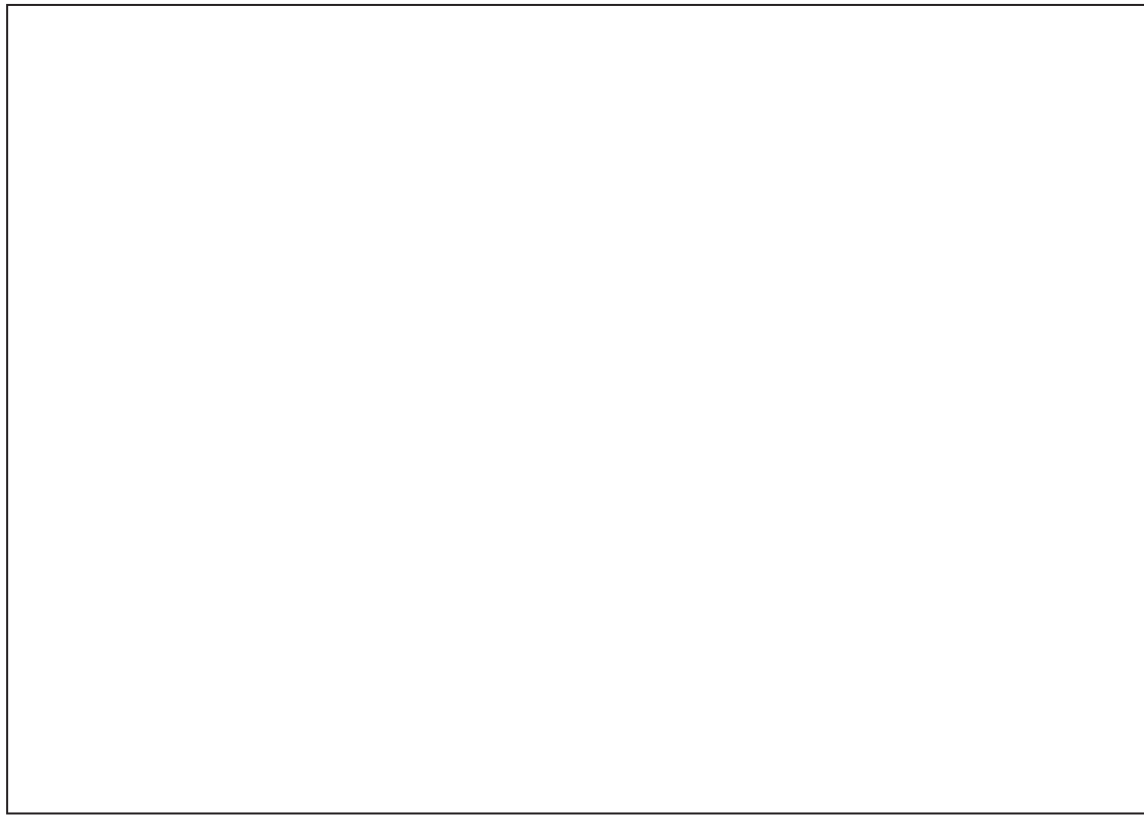
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3. There is a constant need for new dessert products.

(a) In the space below, produce an annotated design for a layered dessert suitable for retail.

Your dessert must:

- have at least three different textured layers
- have distinct layers that will not mix
- demonstrate appropriate use of ingredients (not low calorie)



(3)

(b) Identify **three** different modifications that could be made to your dessert to make it a low calorie product.

1

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2

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3

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(3)



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(c) Identify **three** groups of additives that the food industry frequently includes in desserts.

1

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2

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3

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(3)

(d) Describe **one** method of preservation used for desserts in the food industry.

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(3)

Q3

(Total 12 marks)



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4. After death, the muscle tissue of animals and the flesh of fish undergo changes.

(a) Describe **two** changes which occur in the muscle tissue of animals after death.

1

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(4)

(b) Describe **two** changes which occur in the flesh of fish after death.

1

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2

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(4)

Q4

(Total 8 marks)



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5. (a) Explain how moisture affects cereal grains during storage.

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(2)

(b) Outline **three** changes which occur in cereal grains as they deteriorate.

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(3)

(c) Evaluate the use of cereal-based food ingredients as thickening agents.

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(5)

(Total 10 marks)

Q5



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6. Vitamins make an important contribution to the diet.

In the spaces provided:

- Identify **four** different vitamins
- Outline the main nutritional contribution that each vitamin makes to the diet
- Identify the effect that a deficiency of this vitamin would have on the body

Vitamin 1

Contribution

.....

Deficiency

.....

.....

(3)

Vitamin 2

Contribution

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Deficiency

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(3)



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7. Dairy products make an important contribution to the diet.

(a) Calcium is a nutrient found in dairy products.

(i) Explain the contribution that calcium makes to the diet.

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(2)

(ii) Name **three** other nutrients found in dairy products.

1

2

3

(3)

(b) Casein is one of the main proteins in milk.

(i) Describe the physical nature of casein.

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(2)

(ii) Describe the chemical nature of casein.

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(3)

(Total 10 marks)

Q7



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8. Additives and special ingredients may be used in food products to achieve certain results and special effects.

(a) Using a named gelling agent, explain how a permanent gel may be formed by heating a food product during manufacture.

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(4)

(b) Explain how a product could be thickened quickly without the use of heat.

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(4)



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(c) Rapid flavour release is sometimes a desired characteristic in a product.

(i) Name **one** ingredient which encourages rapid flavour release.

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(1)

(ii) Explain how rapid flavour release is achieved.

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(3)

Q8

(Total 12 marks)

TOTAL FOR PAPER: 80 MARKS

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