



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS International General Certificate of Secondary Education

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CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		

FOOD AND NUTRITION

0648/01

Paper 1 Theory

May/June 2009

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 a soft pencil for any diagrams or graphs.

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

DO NOT WIRTE 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 9 or Question 10.

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.

For Exam	iner's Use
Section A	
Section B	
Section C	
Total	

This document consists of 13 printed pages and 3 blank pages.



Answer all questions.

1	(a)	Name the elements which make up fat.	
		12	
		3	[3]
	(b)	Fat can be used to provide the body with energy.	
	(- /	Name two other sources of energy.	
		12	[2]
	(c)	Identify four uses of energy in the body.	
		1	
		2	
		3	
		4	[4]
2	Vita	amin A and vitamin D are fat-soluble vitamins.	
	(a)	State three functions of vitamin A.	
		1	
		2	
		3	[3]
	(b)	Name four sources of vitamin A.	
		12	
		34	[2]
	(c)	Name the deficiency disease associated with a lack of vitamin A.	
			[1]

	(d)	State two functions of vitamin D.
		1
		2 [2]
	(e)	Name four sources of vitamin D.
		12
		34[2]
	(f)	Name the deficiency disease associated with a lack of vitamin D.
		[1]
3	(a)	Describe the digestion of fat in the duodenum.
		[3]
	(b)	Describe the absorption of fat in the ileum.
		[2]

4	(a)	Explain the importance of Non-Starch Polysaccharide/NSP (dietary fibre) in a healthy diet.	For Examiner's Use
		[4]	
	(b)	Name four good sources of NSP.	
		12	
		34[2]	
5	Wa	ter is vital to life.	
		Discuss four uses of water in the body.	
		1	
		2	
		3	
		4	
		[4]	
	(b)	Name the condition which results from a deficiency of water.	
		[1]	
			1

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(c)	Give two s	ymptoms of the condition identified in (b) .
	1	2[1]
(d)	Identify, with	th reasons, three groups of people who have a particular need for water.
	Group 1	
	Reason 1	
	Group 2	
	Reason 2	
	Group 3	
	Reason 3	[3]
		[Section A Total: 40]

Section B

For Examiner's Use

Answer all questions.

6	(a)	All meals s	hould be balanced.	
		Identify, wit	h examples, five other points to consider when planning meals.	
		Point 1		
		Example 1		
		Point 2		
		Example 2		••
		Point 3		
		Example 3		
		Point 4		•••
		Example 4		
		Point 5		
		Evample 5	Ţ.	51

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(b)	Discuss the particular dietary needs of pregnant women.
	[5]
	[5]
(c)	Explain the problems associated with a diet which is high in fat.
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(c)	
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Wri	Write an informative paragraph on each of the following:		
(a)	different uses of sugar in the preparation of dishes;		
	[5]		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)	rules, with reasons, for successful shortcrust pastry;		
(b)			

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	(c)	High Biologic	cal Value (HBV) protein for vegans.	
			[5]	
8	(a)	Name six nu	utrients in fish.	
		1	2	
		3	4	
		5	[3]	
	<i>(</i> 1.)			
	(b)	•	e methods of preserving fish.	
		Method 1		
		Explanation		
		Method 2		
		Explanation		
		Method 3		
		Explanation	[3]	

(c) Fr	ying is a popular method of cooking.
(i)	Give three reasons for coating some foods before frying.
	1
	2
	3[3]
(ii)	Suggest two suitable coatings.
	1
	2[2]
(iii)	Explain four safety points to consider when frying.
	1
	2
	3
	4
	[4]
	[Section B Total: 45]

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Section C

For Examiner's Use

Answer either Question 9 or Question 10.

9	Explain the steps you would take when preparing, cooking and serving food to ensure that it is safe to eat. [15]
OR	
10	Discuss methods of heat transference when cooking and the advantages and disadvantages of each method. [15]

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[Section C Total: 15]

[Total for Paper: 100]

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