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Surname

Other names

Pearson
Edexcel GCE

Centre Number

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Candidate Number

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Design and Technology

Food Technology

Advanced Subsidiary

Unit 2: Design and Technology in Practice

Monday 23 May 2016 – Morning

Time: 1 hour 30 minutes

Paper Reference

6FT02/01

You do not need any other materials.

Total Marks

Instructions

- Use **black** ink or ball-point pen.
- If pencil is used for diagrams/sketches it must be dark (HB or B). Coloured pens, pencils and highlighter pens must **not** be used.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **all** questions.
- Answer the questions in the spaces provided
– *there may be more space than you need.*

Information

- The total mark for this paper is 70.
- The marks for **each** question are shown in brackets
– *use this as a guide as to how much time to spend on each question.*
- Questions labelled with an **asterisk** (*) are ones where the quality of your written communication will be assessed
– *you should take particular care on these questions with your spelling, punctuation and grammar, as well as the clarity of expression.*

Advice

- Read each question carefully before you start to answer it.
- Try to answer every question.
- Check your answers if you have time at the end.

Turn over ►

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PEARSON

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

1 Most foods require preparation in the initial stages of commercial manufacture.

(a) Identify **two** contaminants that should be separated from crops before processing begins.

(2)

1

2

(b) Name and describe **one** wet cleaning method used in food preparation.

(3)

Name

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Description

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(c) Give **three** benefits of homogenisation.

(3)

1

2

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3

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(d) Describe how food products can be sorted by colour.

(2)

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(Total for Question 1 = 10 marks)

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2 (a) Complete the following table.

(4)

Carbohydrate	Example	Source
Monosaccharides	(i)	Found in fruits
(ii)	Lactose	Found in milk
Simple polysaccharides	(iii)	Found in cereals
Complex polysaccharides	Pectin, Gums	(iv)

(b) Gums can act as stabilisers in some foods.

State **four** reasons why a stabiliser is added to ice cream.

(4)

- 1
- 2
- 3
- 4

(Total for Question 2 = 8 marks)



3 (a) (i) Name **two** micro-organisms that cause food poisoning.

(2)

1

2

(ii) Explain how personal hygiene precautions are used to ensure food safety.

(2)

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(b) Cross-contamination is a major cause of food poisoning.

Outline **other** factors that have contributed to the increase in food poisoning cases in the UK in recent years.

(5)

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(Total for Question 3 = 9 marks)



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4 (a) Describe how sugar and salt can prevent the growth of micro-organisms.

(4)

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(b) Explain why chilled foods may spoil during storage.

(6)

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(Total for Question 4 = 10 marks)



5 (a) With reference to a named example, explain why a manufacturer is required to fortify a food product. (3)

Example

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Explanation

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(b) Additives can affect the characteristics of a food. Explain how gelatin forms a gel. (8)

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(Total for Question 5 = 11 marks)



6 (a) Describe the process of aseptic canning.

(6)

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