

Write your name here

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 14 May 2018 – Afternoon

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.
- **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 the questions. Write your answers in the spaces provided.

1 (a) Name a good food source of:

(i) fructose

(1)

(ii) lactose.

(1)

(b) State **three** conditions necessary to create a firm gel when making jam.

(3)

1

2

3

3

(c) Describe the characteristics of amylose as a thickening agent.

(4)

(Total for Question 1 = 9 marks)

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2 (a) Outline the following phases of the bacterial life cycle:

(i) lag

(1)

(ii) stationary.

(2)

(b) Time and nutrient content are two factors that influence the growth of micro-organisms.

Discuss **two other** factors.

(6)

1

2

(Total for Question 2 = 9 marks)



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3 (a) Evaluate the use of artificial colours in food products.

(4)

(b) Describe how each of the following can aid food processing:

(i) anti-caking agent

(2)

(ii) sequestrant.

(2)

(Total for Question 3 = 8 marks)

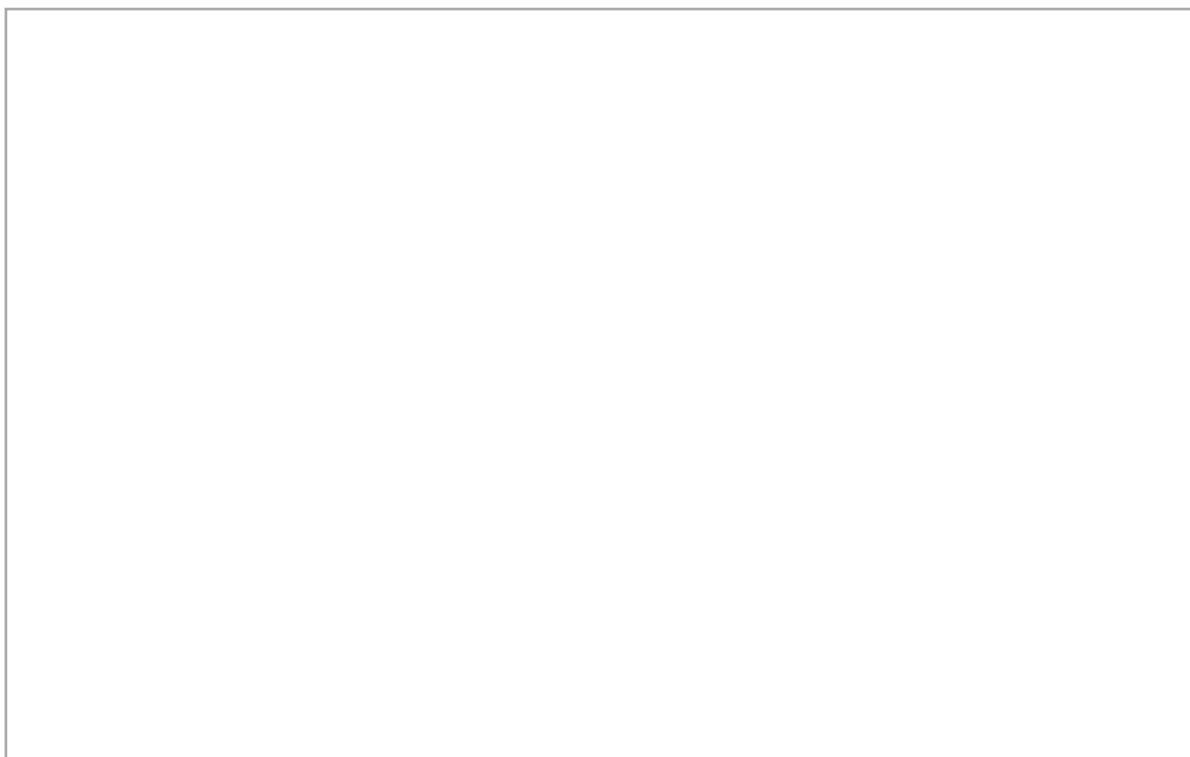


4 (a) Explain **one** benefit of blanching vegetables prior to freezing.

(2)

(b) Describe, using notes and/or sketches, the freezing cycle of food.

(4)





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(c) Explain the importance of fast freezing.

(6)

Handwriting practice area with horizontal dotted lines.

(Total for Question 4 = 12 marks)



5 (a) Identify **two** nutritional characteristics of fish oils.

(2)

1

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2

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(b) Discuss how an emulsifier works.

(4)

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(c) Explain why hydrolytic rancidity may occur in some foods.

(4)

(Total for Question 5 = 10 marks)



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6 (a) Describe the process of spray drying.

(6)

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*(b) Evaluate sterilisation as a method of preservation.

(6)

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(Total for Question 6 = 12 marks)



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*7 Discuss the principles of HACCP.

(10)

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(Total for Question 7 = 10 marks)

TOTAL FOR PAPER = 70 MARKS

