

Please check the examination details below before entering your candidate information

Candidate surname

Other names

**Pearson
Edexcel GCE**

Centre Number

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Candidate Number

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Monday 13 May 2019

Afternoon (Time: 1 hour 30 minutes)

Paper Reference **6FT02/01**

Design and Technology

Food Technology

Advanced Subsidiary

Unit 2: Design and Technology in Practice

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 questions. Write your answers in the spaces provided.

1 (a) Sugars have different degrees of sweetness.

Identify the least sweet sugar.

(1)

(b) Complete the following table.

Carbohydrate	Example
Simple polysaccharides	(i) (1)
Complex polysaccharides	(ii) (1)

(c) Explain how each of the following affect the strength of a gel:

(i) presence of sugar

(2)

(ii) proportion of amylose.

(4)

(Total for Question 1 = 9 marks)



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

(a) Describe **one** dry cleaning method.

(2)

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(b) Define the term 'grading'.

(2)

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(c) Discuss the benefits of sorting foods **by size** for manufacturers.

(4)

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(Total for Question 2 = 8 marks)



3 (a) Identify **three** reasons why a food may be fortified.

(3)

1

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2

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3

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(b) Evaluate the use of natural flavours in food products.

(4)

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(c) Explain the use of a stabiliser in the manufacture of ice cream.

(4)

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(Total for Question 3 = 11 marks)



4 (a) Explain the importance of blanching vegetables before canning.

(2)

(b) Describe how filled cans should be cooled after heat treatment.

(4)

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(6)

(Total for Question 4 = 12 marks)



5 Describe **three** product specification points for a chilled ready meal to ensure consumer safety.

(6)

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2

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(Total for Question 5 = 6 marks)

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6 (a) Describe the effect of denaturation on the structure of protein.

(6)

(b) Discuss the value of amino acids in the diet.

(6)

(Total for Question 6 = 12 marks)



(12)

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(Total for Question 7 = 12 marks)

TOTAL FOR PAPER = 70 MARKS



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