Write your name here

Surname	Other names

Pearson Edexcel GCE

Centre Number | | | | | |

Candidate Number | | | | |

Design and Technology

Food Technology
Advanced
Unit 3: Food Products, Nutrition and Product Development

Friday 8 June 2018 – Morning
Time: 2 hours

Paper Reference
6FT03/01

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) Egg proteins have a number of useful properties that enable eggs to be used in a variety of ways in food preparation.

State three of these properties.

(3)

1 .....

2 .....

3 .....

(b) During storage, changes occur in eggs that affect their quality.

Explain how one change during storage affects the quality of eggs.

(3)

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(c) Describe the process of producing frozen whole egg for use in food manufacture.

(4)

(Total for Question 1 = 10 marks)

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2 Identify the marketing plans for each of the following stages in the product life cycle.

(a) Introduction

(2)

(b) Growth

(2)

(c) Maturity

(2)

(d) Decline

(2)

(Total for Question 2 = 8 marks)

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3 (a) Define obesity.

(4)

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(b) Explain why obesity is a health issue.

(4)

(Total for Question 3 = 8 marks)

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***4** Discuss how the composition of hard wheat and soft wheat determines their use in food production.

(Total for Question 4 = 8 marks)

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5 (a) Explain the changes that take place in climacteric fruit during ripening.

(4)

(b) Describe the process of commercial juice extraction from fruit and vegetables.

(4)

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(c) Identify the differences between the production of red wine and the production of white wine.

(4)

(Total for Question 5 = 12 marks)

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6 (a) Outline the functions of fat in the diet.

(4)

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*(b) Discuss the relationship between essential amino acids and protein quality.

(8)

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(Total for Question 6 = 12 marks)

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*7 Explain how biotechnology has influenced the development of food products.

(12)

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(Total for Question 7 = 12 marks)

TOTAL FOR PAPER = 70 MARKS

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