

# **Cambridge IGCSE**<sup>™</sup>

CANDIDATE NAME					
CENTRE NUMBER			CANDIDATE NUMBER		



**FOOD & NUTRITION** 

0648/11

Paper 1 Theory

October/November 2022

2 hours

You must answer on the question paper.

No additional materials are needed.

#### **INSTRUCTIONS**

- Section A: answer all questions.
- Section B: answer all questions.
- Section C: answer one question.
- Use a black or dark blue pen. You may use an HB pencil for any diagrams or graphs.
- Write your name, centre number and candidate number in the boxes at the top of the page.
- Write your answer to each question in the space provided.
- Do **not** use an erasable pen or correction fluid.
- Do **not** write on any bar codes.

## **INFORMATION**

- The total mark for this paper is 100.
- The number of marks for each question or part question is shown in brackets [ ].

This document has 12 pages. Any blank pages are indicated.

## Section A

# Answer all questions.

You are advised to spend no longer than 45 minutes on Section A.

1	RD	is an item of information often found on a food label.	
	(a)	State what is meant by RDI.	
			[1]
	(b)	List <b>four</b> other items of information often found on a food label.	
		1	
		2	
		3	
		4	
			[4]
		[Tota	ii: 5]
2	Egg	s are used to enrich dishes by adding nutritive value.	
	Nar	ne two fat-soluble vitamins found in eggs and state three functions of each of these vitam	ins.
	vita	min 1	
	fund	ctions of vitamin 1:	
	1		
	2		
	3		
	vita	min 2	
	fund	ctions of vitamin 2:	
	1		
	2		
	3		
			[8]

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3	(a)	name the substance that emulsifies rats during digestion.	
			[1]
	(b)	Describe the role of lipase in the digestion of fats.	
			[2]
			[Total: 3]
4	Ider	ntify <b>one</b> different nutrient needed for each of the following functions:	
	(a)	building bones and teeth	
			[1]
	(b)	formation of haemoglobin	
	(c)	preventing night blindness	[1]
	(d)	making thyroxine	[1]
			[1]
	(e)	promoting growth in children	[1]
	(f)	converting carbohydrate to energy.	[1]
			[1]
			[Total: 6]
5	Nar	ne <b>four</b> different foods that contain protein <b>and</b> help prevent constipation.	
	1		
	4		[4]

Nar	Name <b>four</b> different foods that can help prevent anaemia.					
1						
2						
3						
4						
	[4]					
(a)	State <b>three</b> reasons why food is fortified.					
	1					
	2					
	3[3]					
(h)	Name <b>one</b> fortified food product.					
(5)	[1]					
	[Total: 4]					
	[Total. 4]					
(a)	State $\it three$ reasons why pregnant women should ensure an adequate intake of vitamin B <sub>9</sub> (folate).					
	1					
	2					
	3					
(b)	Name three different feeds that are a good source of R. (felate)					
(D)	Name <b>three</b> different foods that are a good source of B <sub>9</sub> (folate).					
	1					
	2					
	3[3]					
	[Total: 6]					
	1 2 3 4 (a)					

## Section B

# Answer all questions.

9 (a) Complete the table to show the quantities of ingredients for making a Victoria sandwich cake.

	1
ingredient	quantity
flour	100 g
butter	
sugar	
egg	

			[3]
(b)	Nar	ne <b>two</b> methods that could be used to make the Victoria sandwich cake.	
	1		
	2		
			[2]
(c)		te <b>one</b> different reason why each of the following types of flour would be suitable king the Victoria sandwich cake:	for
	(i)	white flour	
			[1]
	(ii)	soft flour	
			[1]
	(iii)	wholemeal flour	
			[1]
	(iv)	self-raising flour.	
			[1]
(d)	Son	netimes curdling of ingredients can happen during the mixing process.	
	(i)	State <b>two</b> causes of curdling.	
		1	
		2	
			[2]
	(ii)	State <b>one</b> effect of curdling on the finished cake.	
			[1]

(e)	State <b>two</b> methods of heat transfer used when baking the cake.
	1
	2
	[2]
(f)	Name <b>one</b> gas that will make the cake rise during baking.
	[1]
(g)	Caramelisation is one chemical change that takes place in the cake during baking. Describe the process of caramelisation.
(h)	State <b>one</b> other chemical change that takes place in the cake during baking.
	[1]
	[Total: 18]
is a	kitchen should be a well-planned area in which to work. One design used for a kitchen layout n L-shaped design. ne <b>three</b> other types of kitchen layout design.
1	
2	
3	
	[3]

10

11

Fru	uit can be preserved by modified atmosphere packaging (MAP) or by canning.	
(a)	Name three other methods that can be used to preserve fruit.	
	1	
	2	
	3	
		[3]
(b)	MAP delays the growth of bacteria by replacing air in the package with other gases. Name <b>two</b> gases that may be used for MAP.	
	1	
	2	
		[2]
(c)	Complete the following sentences:	
	(i) When fruit is canned, it is heated in order to	
		[1]
	(ii) When fruit is canned, it is sealed in the can to	
		[1]
(d)	State <b>one</b> impact of canning on the sensory properties of fruit.	
		[1]
(e)	State <b>two</b> guidelines when buying canned fruit.	
	1	
	2	
		[2]
	[Ti	otal: 10]

12	(a)	Wheat is a cereal grain.  Name <b>four</b> other cereal grains.	
		1	
		2	
		3	
		4	[4]
	(b)	Cereals are an important energy food. State <b>four</b> other reasons why cereals are an important part of the diet.	
		1	
		2	
		3	
		4	[4]
	(c)	White flour is produced when part of the wheat grain is removed in the refining process.	
		(i) Name one part of the wheat grain that is removed when producing white flour.	
			[1]
		(ii) Name one health problem that could occur if people eat mainly refined cereals.	
			[1]
	(d)	Give <b>four</b> guidelines for storing white flour in the home.	
		1	
		2	
		3	
		4	[4]

[Total: 14]

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### **Section C**

### Answer either Question 13 or 14.

13 High levels of bacteria in food can result in food poisoning. Identify and explain personal, kitchen and food hygiene techniques to avoid causing food poisoning when preparing family meals. [15] **OR 14** Many households own a microwave oven. Discuss: reasons why a microwave oven is useful for an elderly person who lives alone safety when using a microwave oven. [15]


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