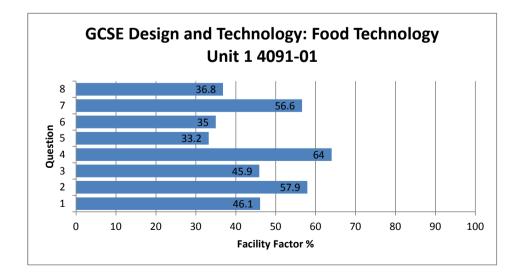


# GCSE Design and Technology: Food Technology Unit 1 4091-01

?	?	?	?	?	?	?
Question Title	N	Mean	S D	Max Mark	FF	Attempt %
1	1586	6.9	2.7	15	46.1	99.9
2	1584	5.8	1.7	10	57.9	99.8
3	1575	4.6	2.3	10	45.9	99.2
4	1582	16	4.6	25	64	99.6
5	1580	3.3	1.6	10	33.2	99.5
6	1583	5.3	2.5	15	35	99.7
7	1583	11.3	3.5	20	56.6	99.7
8	1575	5.5	2.4	15	36.8	99.2

All Candidates' performance across questions



10

Marked out of 60 60 minutes

- 5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.
  - (a) Put a tick (/) in the table below to indicate the correct method of production that matches each of the statements.
     [2] One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			J
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.			

(b) Name the industrial equipment shown below.



(i) .....

(ii)

(iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

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Examiner only

Examiner (C) Food manufacturers have to 'scale up' to enable them to produce food products in volume. Explain what a manufacturer has to do to a recipe to 'scale up'. [2] \_\_\_\_\_ When a food product goes into large scale production a manufacturing specification will (d) have been written. Explain why a manufacturing specification is needed. [2] 

11

only

60 minutes

10

#### Marked out of 60

- 5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.
  - (a) Put a tick (/) in the table below to indicate the correct method of production that matches each of the statements.
     [2] One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			1
A single product made for the specific needs of a customer.	~		unar :
A specific number of the same food product made as a small scale production system.		~	

(b) Name the industrial equipment shown below.



(i) Racy oven

(ii) Duran meezer

(iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

or components ar me same nie by serting each Layer ar a dyperent temperature.

Examiner only

(c) Food manufacturers have to 'scale up' to enable them to produce food products in volume	Examiner only
Explain what a manufacturer has to do to a recipe to 'scale up'. [2	1
They have to multiply the amount of ingredients	
used but also use food depo CIM to speed up the	
(d) When a food product goes into large scale production a manufacturing specification w have been written.	"
Explain why a manufacturing specification is needed. [2	]
This is so a crear range of points can be used in orde	
to expirisince essnilly mare me desured product.	
Bur also so each product non is valuable as if	
a mistaire is made on a large scale mere u	
be vors of wastage.	

11

Turn over.

10

Marked out of 60

- 5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.
  - (a) Put a tick (/) in the table below to indicate the correct method of production that matches each of the statements. [2]
     One example has already been completed.

60 minutes

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.		Service -	1
A single product made for the specific needs of a customer.	~	/	en pices
A specific number of the same food product made as a small scale production system.		~/	102

(b) Name the industrial equipment shown below.



(i) Rachoven X

(ii) Durch freezer >

(iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2] Marcos They could coon several dipatent products or components at the same time by setting each layer at a different temperature.

Examiner only

[2]

Examiner only Food manufacturers have to 'scale up' to enable them to produce food products in volume. (c) Explain what a manufacturer has to do to a recipe to 'scale up'. [2] They have to multiply the amount of ingredients used but also use food depo CIM to speed up the When a food product goes into large scale production a manufacturing specification will (d)have been written. Explain why a manufacturing specification is needed. [2] This is so a clear range of points can be used in orde to expire successfully make me desured product. But also so each production is valuable as if a mistaire is made on a large scale mere il be los of wastage.

11

10

Marked out of 60

60 minutes

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  - (a) Put a tick (/) in the table below to indicate the correct method of production that matches each of the statements.
     [2] One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			1
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.		/	

(b) Name the industrial equipment shown below.



(i) Decu oven

00		015
		0 0
Contraction of the local division of the loc		

(ii) Blast Chiller

(iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2] The decu over means a number of products can be cooved

at different remperatures at one time the blase chiller More produces can be made in short time produces

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Examiner only

Explain what a manufacturer has to do to a recipe to 'scale up'. [2] They use a bigger amount of everything in the recipe. Vecping the Vatuo he same. When a food product goes into large scale production a manufacturing specification will (d) have been written. Explain why a manufacturing specification is needed. [2] To make sure everything is done corretly and everyone moves what they are doing.

(c)

Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Turn over.

Examiner only

10

Marked out of 60

- 60 minutes
- This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks. 5.
  - Put a tick (/) in the table below to indicate the correct method of production that matches (a) [2] each of the statements. One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.			

Name the industrial equipment shown below. (b)



Give a detailed reason why a manufacturer would use the equipment shown in (iii) [2] (i) when manufacturing food products. The decu over means a number of products can be cooved

at different remperitures at one time the blase chiller Quiculy Buthot them means be made in short time down Can Cool Lood produces MORE

Examiner only

[2]

2

(c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.
 Explain what a manufacturer has to do to a recipe to 'scale up'.
 [2]

They use a bioper amount of everyming in the recipe. Keeping the Vatuo he same. When a food product goes into large scale production a manufacturing specification will (d) have been written. [2] Explain why a manufacturing specification is needed. To make sure everything is done concerty and everyone moves what they are doing. 4091 010011

Turn over.

Examiner

10

### Marked out of 60

- 60 minutes
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Large numbers of identical products made continuously over a long period of time.		Miles Mary	1
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.		/	

(b) Name the industrial equipment shown below.



(i) <u>OVIN</u>



(iii) Give a detailed reason why a manufacturer would use the equipment shown in
 (i) when manufacturing food products. [2]

(ii)

The oven is used to make different products of the same time. Fach compartment can be neared to different temperatures. This enables quick production.

Examiner only

Food manufacturers have to 'scale up' to enable them to produce food products in volume. (c)

Explain what a manufacturer has to do to a recipe to 'scale up'.

increase quantities of the ingredients needed to to addited produce nor of the product. enable

(d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed.

To give the manufacturer aerailed steps to tell them now to make the product. This is written by the designer to the manufacturer.

4091

Examiner only

[2]

10

Marked out of 60

60 minutes

- 5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.
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Large numbers of identical products made continuously over a long period of time.		HI. Min	1
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.		/	

(b) Name the industrial equipment shown below.



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Examiner only

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11

4091 010011

Examiner only

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[2]

- 6. This question is about Materials and Components. It is worth a total of 15 marks.
  - (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make each product.
     [3]

Food Product	Type of flour used
Victoria Sandwich Cake	
Éclairs	
Content of the second s	

#### Examiner only

*(b)* The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.

	1
¥	4
2	5
	Red I
5	1

(C)

Typical Valu	ies Per Pack
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

(i) The sandwich contains 15.2g of protein. State the main protein source. [1]
(ii) The fibre content of the sandwich is low at 1.8g. Identify two changes you could make to the sandwich to increase the fibre content. [2]
Change 1: [2]
Change 2: [2]
When apples are peeled they can go brown. Give one cause of the browning effect and one method of preventing it. [2]
Cause of browning: [2]

Method of prevention: [1]

Examiner only The shelf life of milk is extended by a method that involves the application of heat. (d) Name and explain a method used to extend the shelf life of milk. Name: [1] Explanation: ..... [2] (e) The potato bake shown in the picture below contains a white sauce. During the making of the white sauce it is heated which causes the starch to gelatinise. Describe the main stages of gelatinisation. [3] 

- 6. This question is about Materials and Components. It is worth a total of 15 marks.
  - (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make each product.
     [3]

Food Product	Type of flour used
Victoria Sandwich Cake	Self-raising hour
Éclairs	Strong plain plair
	prain pour
Shortcrust pastry mince pie	in the second states and generalized

Examiner only

[1]

(b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.

13

Typical Value	es Per Pack
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

(i) The sandwich contains 15.2g of protein. State the main protein source.

cheise

(ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: Include more regerables

Change 2: Add Other ingrediens

(c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: The apple can go brown due to [2]
the enzymes. The air causes the food to derenarate
And it's begins to be bronen down orange Method of prevention: Place in propose Juice or a liquid [1]
In order to prevent browning and shop the air reaching it.

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Turn over.

- (d) The shelf life of milk is extended by a method that involves the application of heat. Name and explain a method used to extend the shelf life of milk.
   Name: Pasterinsana [1]
   Explanation: The multiplication is heated and so any bactena is hursed as it can easily multiply [1]
   Correaning it goes off and can be a now [2]
- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise. Describe the main stages of gelatinisation. [3] The main stages are the Storch materiales being heared causing the molecules to pop and break dawn this preventions. Then the molecules are coored dawn and preserved.

Examiner only 6. This question is about Materials and Components. It is worth a total of 15 marks.

(a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
Victoria Sandwich Cake	Self-raising from
Éclairs	Strong plain plair
Chortcrust pastry mince pie	prain pour

Examiner only

Examiner only

[1]

(b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.

Typical Value	es Per Pack
Energy	272 kca
Protein	15.2g
Carbohydrates	36.5g
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Fibre	1.8g

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cheise

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In order to prevent browning and shop the air reaching it.

	the second second second second that involves the application of heat	Examiner only
(a		
	Name and explain a method used to extend the shelf life of milk.	1
	Name: <u>Pasterinsana</u> [1]	
	Explanation: The muin is heated and so any	
	bacrena is huled as it can easily multiply	
	ackaning meaning it goes one and can be a new [2]	
(6	e) The potato bake shown in the picture below contains a white sauce.	
	During the making of the white sauce it is heated which causes the starch to gelatinise.	
	Describe the main stages of gelatinisation. [3	1 <b>O</b>
	The main stages are me starch more uses being	•
	heared causing me molecules to pop and	
	brean down this preventiona Then the molecules	
	are coored down and preserved	

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     [3]



13

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Typical Valu	es Per Pack
Energy	272 kca
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

(i) The sandwich contains 15.2g of protein. State the main protein source.

[1]

Examiner only

- Cheese
- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: USE whole mean bread.

Change 2: Add AUES OF SERGS to bread.

(c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: (e) Oxi discition.		in oxygen	in the our,	[2]
Method of prevention: .	ut in lemo	n juice.		[1]
Turny	war-lor	Questio /		

(*d*) The shelf life of milk is extended by a method that involves the application of heat. Name and explain a method used to extend the shelf life of milk.

14

Name: Eva pora tion. [1] Explanation: All of the water is taken out backeria have no change of surviving [2] ......

Examiner only

[3]

(e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

It thickens, turns into a gen texture. the Starch Stretches <u>\</u>

ALC: NOT

- 6. This question is about Materials and Components. It is worth a total of 15 marks.
  - (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make each product.
     [3]

Examiner only



The nutrition information is shown alongside.

Typical Valu	es Per Pack
Energy	272 kca
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

The sandwich contains 15.2g of protein. State the main protein source. (i)

Cheese The fibre content of the sandwich is low at 1.8g. Identify two changes you could (ii) make to the sandwich to increase the fibre content. [2] Change 1: USE whole mean bread. Change 2: Add nuts or seeds to bread. When apples are peeled they can go brown. Give one cause of the browning effect and

one method of preventing it. Cause of browning: reacting when ax yoen in the cur, [2] Oxidisation. [2] 2 Method of prevention: Dut in Lemon Juice. [1]

only The picture below shows a typical cheese sandwich which may be sold in supermarkets. (b)

13

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(C)

Turn over.

Examiner

[1]

(d) The shelf life of milk is extended by a method that involves the application of heat.Name and explain a method used to extend the shelf life of milk.

14

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Examiner only

[3]

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It thickens, Evens into a gen receivre. the Starch Stretches .

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    [3]

Image: Note of the second se	Food Product	Type of flour used
Éclairs	Victoria Sandwich Cake	suf raiting pour.
		self raising flour.
	Éclairs	plain plour

(b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.

- Contraction	Typical Values Per Pack		
3	Energy	272 kcal	
3	Protein	15.2g	
E.	Carbohydrates	36.5g	
Reduces	Fat	22.2g	
1000	Fibre	1.8g	

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Change 1: VIR MO

Change 2:

(c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of brow	wning:	ada	10	HU	appl	flice	reads	h
the air	around	Ĩt ·				•		

Method of prevention: The apples can be be stored in unon juice. [1] This stopy than from going brown because of the acidity of the unon-which acts as a preservative.

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[2]

Examiner only (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk. Name: tvauluation [1] 10 Explanation: MIK [2]

Examiner only

[3]

(e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

the inquid the starch second present reacts with the other ingredients to tricken the sauce.

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Examiner only

Food Product	Type of flour used	
Victoria Sandwich Cake	suf raiting futur.	
Éclairs	self raising flow.	
	plain plour	
Shortcrust pastry mince pie	distant would use the equiport	

(b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.

Typical Values Per Pack		
Energy	272 kca	
Protein	15.2g	
Carbohydrates	36.5g	
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D K) Change 1: ...V

Change 2:

(C) When apples are peeled they can go brown. Give one cause of the browning effect and one method of preventing it. apple suce

He 10 Cause of browning:

and Method of prevention:  $(\omega)$ U - [1] going brown because of the ac preservative. as MUM-MUUI U uai

Examiner only

[1]

		Examiner only
(d)	The shelf life of milk is extended by a method that involves the application of heat.	
	Name and explain a method used to extend the shelf life of milk.	
	Name: <u>EVALOUIATON</u> . [1]	0
	Explanation: M MIN U MULLUMIU HULLE I U	
	reduction in the volume of milk. This makes the	
	milk a higher concentration. [2]	0
(e)	The potato bake shown in the picture below contains a white sauce.	$\bigcirc$
Di n		
	During the making of the white sauce it is heated which causes the starch to gelatinise.	
	Describe the main stages of gelatinisation. [3]	0
14	white sauce complour is used as a thickener. There is	$\bigcirc$
<u>st</u> (	arch present in the complair. As the plan disatues into	
H	e liquid the starch second propond reacts with the	
OF	her ingredients to thicken the rauce.	
		1
		V
		C
		6

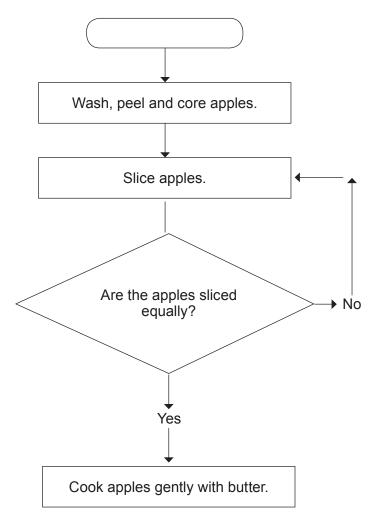
## Examiner only

[3]

- 8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.
  - (a) ICT, CAD and CAM are frequently used in food technology when developing new products.

Complete the table below by placing a **tick** (/) in the correct column.

Statement	ΙCT	CAD	САМ
Computers controlling machinery.			
Using computers to present information.			
Using computers to develop ideas.			



(i) Explain the meaning of the term 'flowchart'. [2]

(ii) Complete the table below by stating the meaning of **each** of the symbols used in the flowchart. [3]

21

Symbol	Meaning

(iii) Explain why flowcharts are used by manufacturers when making products. [2]

(iv) Explain why it is important for feedback to happen straight away when manufacturing a food product like the apple crumble. [2]

[3]

(c) Explain what is meant by 'quality control'.

.....

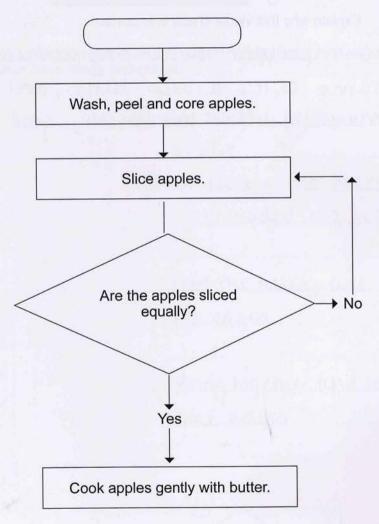
**END OF PAPER** 

[3]

- 8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.
  - (a) ICT, CAD and CAM are frequently used in food technology when developing new products.

Complete the table below by placing a tick ( $\checkmark$ ) in the correct column.

Statement	ICT	CAD	CAM
Computers controlling machinery.			~
Using computers to present information.	~		
Using computers to develop ideas.		V	



Examine
only

[2]

[3]

(i) Explain the meaning of the term 'flowchart'.

The a A visual image showing the process of maning from one step to unother

(ii) Complete the table below by stating the meaning of each of the symbols used in the flowchart.
 [3]

Symbol	Meaning
	Beginning
	Quality assurance tost
	] physicai making process

- (iii) Explain why flowcharts are used by manufacturers when making products. [2] They're used by successfully show the stage to bang matter correction order to see if the product is upphy and mat
- (iv) Explain why it is important for feedback to happen straight away when manufacturing a food product like the apple crumble. [2]

It's important as they need to be portrad cur correctly

in order for them to Goon of the same time as

(c) Explain what is meant by 'quality control'.

Quality control is Chearing products during

Manufacture in order to see it mey're good enough or

ne size or me diced apples before coorning so

mey're au me same.

## END OF PAPER

For continuation only.

86 Til) the specification points are being mer it can anso be used as a remender to see home if it's being made correctly 86 IV) there's a specific order for making the product. If somening i incorrect men it needs to be more corrected was in order for the test of the Making process to be successful.

22

Examiner only

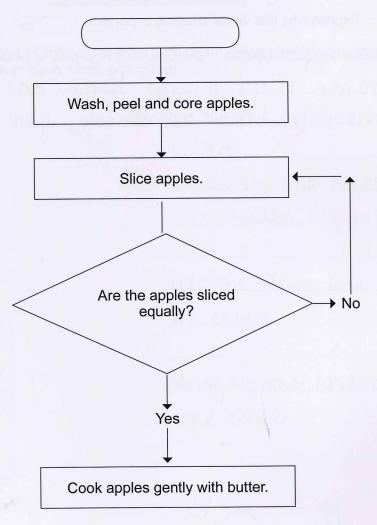
[3]

3

- 8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.
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Statement	ICT	CAD	CAM
Computers controlling machinery.		/	
Using computers to present information.	~~~		
Using computers to develop ideas.		V	



(i)

21

Complete the table below by stating the meaning of each of the symbols used in the (ii) flowchart. [3]

Examiner only

2

[3]

[2]

Symbol	Meaning
	Beginning x
	> Quality assurance test ×
to be making the and	physical making process

- [2] Explain why flowcharts are used by manufacturers when making products. (iii) They're used by Juccessn 14 show the stage echi order to see it the product U Works and mat
- Explain why it is important for feedback to happen straight away when manufacturing (iv) [2] a food product like the apple crumble.

It's important as mey need to be portured but correctly

in order for them to Goon at the same time as

- Explain what is meant by 'quality control'. (C)
- Quality control is Chearing products during

be good enough or Manufacture in order to see if they

htting the specification properly For example checking me Size of the liced apples before cooring so

mey're au me same.

## **END OF PAPER**

For continuation only.

8 bil) the specification points are being met it can anso be used as a remender to see home if it's being made correctly. 86 IV) there's a specific order for maning the product. It somening i incorrect men it needs to be more corrected your in order for the test of the Making process to be successful.

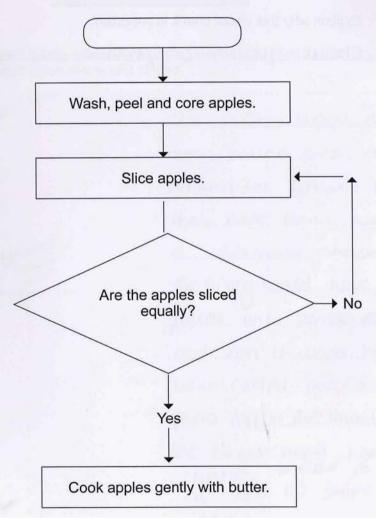
Examiner only

- This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks. 8.
  - ICT, CAD and CAM are frequently used in food technology when developing new products. (a) [3]

Complete the table below by placing a tick ( $\checkmark$ ) in the correct column.

Statement	ICT	CAD	CAM
Computers controlling machinery.			V
Using computers to present information.	/		
Using computers to develop ideas.		~	101

An example of a flowchart for the beginning of the making of an apple crumble is shown (b) below.



Examiner only

(i) Explain the meaning of the term 'flowchart'. [2] <u>CI Series of instruction in an order to foccou</u>

(ii) Complete the table below by stating the meaning of **each** of the symbols used in the flowchart. [3]

Symbol	Meaning
	Start of process
	> Control checu
	Action / process.

(iii) Explain why flowcharts are used by manufacturers when making products. [2] Easy to follow instructions follow Checus

(iv) Explain why it is important for feedback to happen straight away when manufacturing a food product like the apple crumble. [2]

To Sort the problem out before moving on.

[3]

Explain what is meant by 'quality control'. (C)

Checuing each product is the same quality eg maining sure each thing is the same size and OUY

END OF PAPER

8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.

20

(a) ICT, CAD and CAM are frequently used in food technology when developing new products.

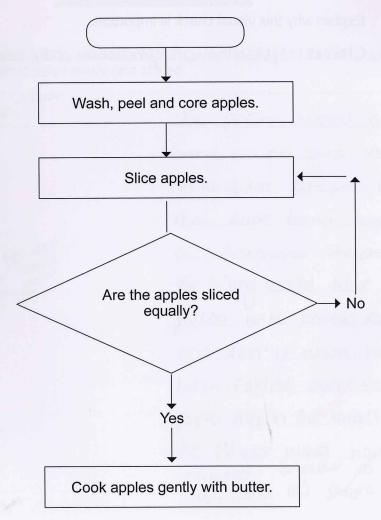
Examiner only

3

[3]

Complete the table below by placing a tick ( $\checkmark$ ) in the correct column.

Statement	ICT	CAD	CAM
Computers controlling machinery.			V
Using computers to present information.	~		
Using computers to develop ideas.		~/	(1)



(i)	Explain the meaning of the term 'flowchart'.	[2]	Examiner only
<u>C.</u>	Series of instruction w	CCU DIGE FO FOLLOW	$\bigcirc$
(ii)	Complete the table below by stating the mean flowchart.	ning of <b>each</b> of the symbols used in the [3]	52
	Symbol	Meaning	
		start be process	
		quality ontrol check	$\bigcirc$
	AC	Lion/ process.	
(iii) .Ea	Explain why flowcharts are used by manufa		0
(iv)	Explain why it is important for feedback to hap a food product like the apple crumble.	[2]	1
	lain what is meant by 'quality control'.	[3]	Ø 1
	g each product is the s naiwing sure each thing is th		
	END OF PAPER		/

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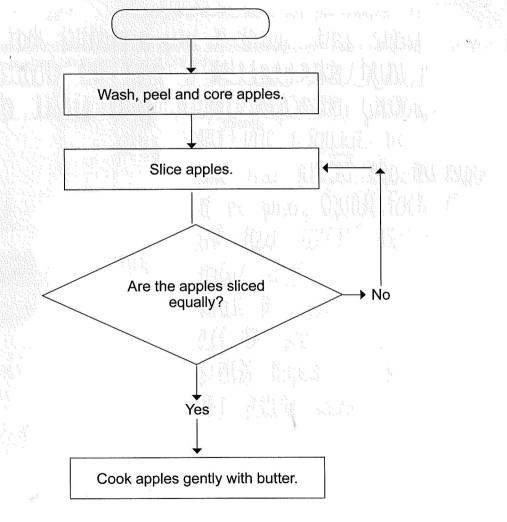
\*

- 8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.
  - (a) ICT, CAD and CAM are frequently used in food technology when developing new products.
     Complete the table below by placing a tick (/) in the correct column. [3]

Examiner only

Statement	ІСТ	CAD	CAM
Computers controlling machinery.			
Using computers to present information.			
Using computers to develop ideas.			

(b)



Explain the meaning of the term 'flowchart'.

(i)

(ii)

raut mait mow) the How	promount of a
JUCF.	
Complete the table below by stating the r	meaning of <b>each</b> of the symbols used in the
flowchart.	[3]

A.10

Examiner only

[2]

Symbol	Meaning
	compatingredients.
	avality watrol checks
	method.

(iii) Explain why flowcharts are used by manufacturers when making products. [2] .10 QI.

Explain why it is important for feedback to happen straight away when manufacturing (iv) a food product like the apple crumble. [2]

changed if son R runa u The made. froduct Ù the 501 W

Explain what is meant by 'quality control'. [3] (C) quality of the product the HR manufactured in OCHU bung U unarove R the cha 010 the

## **END OF PAPER**

8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.

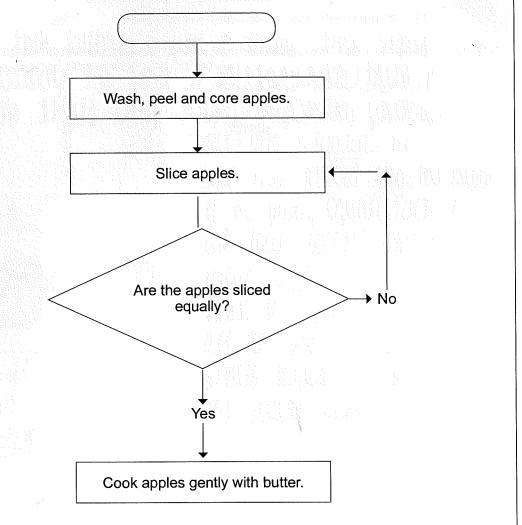
20

(a) ICT, CAD and CAM are frequently used in food technology when developing new products.
 Complete the table below by placing a tick (/) in the correct column. [3]

Examiner only

Statement	ІСТ	CAD	CAM
Computers controlling machinery.			
Using computers to present information.			1
Using computers to develop ideas.			

(b)



<ul><li>(ii) Complete the table below by stating flowchart.</li></ul>	g the meaning of <b>each</b> of the symbols used in the [3]	0
Symbol	Meaning	
	appage ingredients.	
	> avality control checks	
	method.	
	by manufacturers when making products. [2]	
aualtil control checks.	ry-step method including	
(iv) Explain why it is important for feedb a food product like the apple crum The product (an then	back to happen straight away when manufacturing ble. [2]	r C
(iv) Explain why it is important for feedb a food product like the apple crum	back to happen straight away when manufacturing ble. [2] H Changed If comething U HE FROALLE I BUNG MADE.	۲ ۲ ۲