

Cambridge International Examinations Cambridge International Advanced Level

FOOD STUDIES

Paper 1

9336/01 October/November 2014 3 hours

Additional Materials: Answer Booklet/Paper

READ THESE INSTRUCTIONS FIRST

If you have been given an Answer Booklet, follow the instructions on the front cover of the Booklet. Write your Centre number, candidate number and name on all the work you hand in. Write in dark blue or black pen. You may use an HB pencil for any diagrams or graphs. Do not use staples, paper clips, glue or correction fluid. DO **NOT** WRITE IN ANY BARCODES.

Answer **four** questions, **two** from Section A and **two** from Section B. Write your answers on the separate Answer Booklet/Paper provided. You are reminded of the need for good English and clear presentation in your answers.

At the end of the examination, fasten all your work securely together. The number of marks is given in brackets [] at the end of each question or part question.

This document consists of **3** printed pages and **1** blank page.



Section A

Answer two questions.

| 1 | (a) | Discuss the functions, sources and symptoms of deficiency of the following vitamins: | | | |
|---|-----|--|---|------------------|--|
| | | (i) | thiamine – vitamin B1; | [7] | |
| | | (ii) | niacin (nicotinic acid) – vitamin B3; | [4] | |
| | | (iii) | folate; | [6] | |
| | | (iv) | cobalamin – vitamin B12. | [4] | |
| | (b) | Exp | plain the effect of storage and cooking on the B vitamins. | [4] | |
| 2 | (a) | Dise | cuss the factors which affect a person's energy needs. | [7] | |
| | (b) | | three macro-nutrients which provide the body with energy and state how much e ilable from 1 g of each nutrient. | energy is [3] | |
| | (c) | Des | scribe how energy is released from each nutrient. | [12] | |
| | (d) | | plain the term 'energy balance' and describe the effects on the body when the alance. | ere is an [3] | |
| 3 | (a) | Dise | cuss the functions of water in the body. | [10] | |
| | (b) | | plain the importance of Non-Starch Polysaccharide (NSP/dietary fibre). Include info the functions, good sources and symptoms of a deficiency of NSP. | ormation [12] | |
| | (c) | Des | scribe the problems which may occur with a diet which is very high in NSP. | [3] | |
| 4 | (a) | Dise | cuss the nutritional value of eggs. | [10] | |
| | (b) | Des | scribe the effect of heat on eggs. | [5] | |
| | (c) | Exp | plain the uses of eggs in cookery. | [6] | |
| | (d) | Giv | e an account of the digestion of protein in the body. | [4] | |

https://xtremepape.rs/

Section B

3

Answer two questions.

| 5 | (a) | Explain the reasons for following a vegetarian diet. | |
|---|-----|--|---------------|
| | (b) | Discuss the nutritional problems, other than those connected with protein, which may occ the diet of a vegan and suggest ways of overcoming these problems. | ur in [12] |
| | (c) | Describe how HBV protein can be obtained in vegetarian diets. | [6] |
| 6 | (a) | Discuss the reasons for preserving food. | [4] |
| | (b) | Explain, with examples, the principles and methods of preservation. | [10] |
| | (c) | Describe how food should be stored to slow down food spoilage. | [6] |
| | (d) | Explain the term cross contamination and suggest how it can be avoided. | [2] |
| | (e) | Name three food poisoning bacteria and give a different example for each of a high risk in which the bacteria may be found. | food [3] |
| 7 | (a) | Outline the role of additives in processed food. | [10] |
| | (b) | Discuss the importance of food labelling. | [8] |
| | (c) | Identify the problems of supplying foodstuffs in your local environment. | [7] |
| 8 | (a) | Explain the reasons for cooking food. | [8] |
| | (b) | Describe, in detail, the methods of heat transference. Give an example of a cooking r for each. | |
| | (c) | List ways in which energy can be conserved when using only the hob (top of the stove). | [3] |

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