

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS

GCE Ordinary Level

**MARK SCHEME for the May/June 2011 question paper
for the guidance of teachers**

6065 FOOD AND NUTRITION

6065/01

Paper 1 (Practical), maximum raw mark 100

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

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Page 2	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

Section A

- 1 (a) (i) Elements in fats and oils
carbon – hydrogen – oxygen
3 × 1 mark [3]
- (ii) Functions of fat
energy
stores energy for later use
warmth
insulation
protects internal organs
formation of cell membrane
stores fat-soluble vitamins (or named Vitamins A and D)
provides essential fatty acids
makes food more palatable
increases energy value of food without adding bulk
gives a feeling of fullness after a meal
adds flavour
provides texture
any 5 correct points at 1 mark each [5]
- (iii) Saturated fats
contain all the hydrogen they can hold
molecule composed of single bonds/no double bonds (can show on a diagram)
solid
3 × 1 mark [3]
- e.g. butter, lard, dripping, suet, dairy cream, coconut oil etc.
2 points 2 points = 1 mark [1]
- (iv) Polyunsaturated fats
can accept more hydrogen/do not contain maximum number of hydrogen atoms
more than one double bond in the molecule (can show on diagram)
liquid/found as oils
3 × 1 mark [3]
- e.g. corn oil, soya oil, sunflower oil, groundnut oil, sesame oil, olive oil
some fish oils e.g. mackerel
2 points 2 points = 1 mark [1]
- (v) Problems associated with a diet high in saturated fats
contains cholesterol
sticks to artery walls/arterial plaque
narrows them
blocks arteries
restricts blood flow
can lead to CHD
high blood pressure, varicose veins, haemorrhoids, angina, strokes (max. 2)

Cholesterol 1 mark
6 other facts = 6 points 2 points = 1 mark [4]

Page 3	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

- (vi) Digestion and absorption of fat in small intestine
in duodenum – fats are emulsified – by bile – from the liver – stored in gall bladder – breaks fats into small droplets – to give a greater surface area – lipase – from pancreatic juice – converts fats to glycerol – and fatty acids – lipase – intestinal juice – fatty acid – glycerol
in ileum – fats are absorbed into lacteal – in villi – recombine to form fats – mix with lymphatic fluid – then join blood circulatory system – as insoluble fats
10 points (at least 2 on absorption)
2 points = 1 mark [5]
- (b) (i) Functions of calcium
building of bones and/or teeth
maintenance of bones/teeth
clotting of blood
functioning of muscles
functioning of nerves
3 × 1 mark [3]
- (ii) Sources of calcium
milk – cheese – bread (fortified) – bones of canned fish – hard water – green vegetables
2 points 2 points = 1 mark [1]
- (iii) Vitamin D
1 mark [1]
- (iv) rickets – osteomalacia – osteoporosis
1 mark [1]
- (c) Importance of iron
forms haemoglobin – red pigment in blood – picks up oxygen – forms oxyhaemoglobin – transports oxygen around the body/to cells – oxidises glucose – to produce energy
deficiency causes anaemia – gives a pale colour – causes tiredness/lethargy – headaches – dizziness
8 points 2 points = 1 mark [4]
- (d) Meals for convalescents and those recovering from surgery

follow doctor's advice	may need to avoid certain foods etc
protein	repairing/body-building
low-fat diet	difficult to digest fat
low energy	not as active
iron	to replace blood lost
vitamin C	to absorb iron
calcium after fractures	repair damaged bone
vitamin D	to absorb calcium
small, frequent meals	easier to digest/breaks monotony
10 points	2 points = 1 mark

[5]

[Section A Total: 40]

Page 4	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

Section B

2 (a) Shortcrust pastry method with reasons

sift flour	to aerate – to remove lumps
rub in fat	fingertips – coolest part of hand – hands raised to trap air
should look like breadcrumbs	
add cold water	avoid melting fat
mix with a round-bladed knife	keeps everything cool – stiff dough
knead lightly	firm dough – to avoid pressing out air
chill	allow fat to harden – cool trapped air
	allows gluten to relax – easier to roll
12 points	2 points = 1 mark

[6]

(b) Rules for rolling pastry

Do not turn pastry over.
 Roll in one direction.
 Do not use too much flour for dredging.
 Use short, forward strokes.
 Avoid pressing down on the pastry.
 Do not stretch the pastry.
 Lift pastry on rolling pin to turn.

4 points

2 points = 1 mark

[2]

(c) Dishes using shortcrust pastry

fruit pies, meat pies, Cornish pasties, quiches, jam tarts, curry puffs etc
 4 points (without repetition e.g. only 1 fruit pie)

2 points = 1 mark

[2]

(d) Choice of flour and fat

plain flour	air is raising agent
not self-raising flour	contains baking powder
	air is raising agent in shortcrust pastry
wholemeal/brown flour	adds fibre – fat – colour – flavour
	vitamin B – calcium
margarine	for colour – flavour
butter	for colour – flavour
lard	good shortness – lacks flavour – and colour
mixture of lard and margarine	combines shortening power with colour and flavour
10 points (names of ingredients or qualities)	
	2 points = 1 mark

[5]

Page 5	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

- 3 (a) (i) Saving money
- | | | |
|--|---|------------|
| <p>buy foods in season</p> <p>buy in bulk</p> <p>do not buy too much at once</p> <p>grow own fruit and vegetables</p> <p>reduce use of ready-prepared food/
convenience foods</p> <p>use cheaper protein food</p> <p>use pulses</p> <p>only cook the amount required</p> <p>have a shopping list</p> <p>use left-overs</p> <p>look for special offers</p> <p>do not have fixed meal plans</p> <p>supermarket's own brands are
cheaper</p> <p>use 'money off' coupons</p> <p>compare prices between shops for
'best buy'</p> <p>compare prices per 100g/unit</p> <p>shop locally</p> <p>10 points</p> | <p>cheaper – better quality – good quality food –
to last until needed – prevents waste</p> <p>economies of scale</p> <p>may be wasted – may not have suitable storage</p> <p>cost of seeds only</p> <p>no added labour costs</p> <p>cheap cuts of meat – use eggs, milk and cheese</p> <p>mix with other LBV protein to give HBV</p> <p>saves waste</p> <p>reduces impulse buys</p> <p>to prevent waste</p> <p>check 'sell by' dates etc</p> <p>look for bargains</p> <p>can bulk buy and pass savings to customer</p> <p>to get best value</p> <p>save transport costs etc</p> <p>2 points = 1 mark</p> | <p>[5]</p> |
|--|---|------------|
- (ii) Saving fuel
- | | | |
|---|--|------------|
| <p>use microwave</p> <p>use quick methods</p> <p>steam foods</p> <p>use only the oven for meal</p> <p>batch bake</p> <p>use only the hob for meal</p> <p>reduce size of flame</p> <p>use pressure cooker</p> <p>use convenience foods</p> <p>keep lid on pan</p> <p>do not overcook food</p> <p>cut potatoes into smaller pieces</p> <p>do not preheat oven too long</p> <p>cook only the amount of food
required</p> <p>turn off electric cookers before end
of cooking time</p> <p>have flat-based pans</p> <p>boil only the amount of water
required for tea etc</p> <p>choose materials which are good
conductors of heat for pans e.g.
cast iron, copper etc</p> <p>match size of pan base to hotplate
size etc</p> <p>10 points</p> | <p>less time (less fuel)</p> <p>e.g. frying/grilling</p> <p>low heat – several dishes at once</p> <p>several dishes at once</p> <p>can use some and freeze some</p> <p>no need to heat oven</p> <p>wastes fuel if flames reach up sides of pans</p> <p>quicker – several items at once</p> <p>prevents loss of heat</p> <p>less cooking time (less fuel)</p> <p>switch off burners when not using</p> <p>to avoid reheating</p> <p>use residual heat</p> <p>to have good contact between hotplate and pan</p> <p>2 points = 1 mark</p> | <p>[5]</p> |
|---|--|------------|

Page 6	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

(b) Convenience foods

Advantages:

saves time (quick to prepare)
saves energy (not tiring)
easy to prepare
easy to store
easy to transport
little waste
can be kept for emergencies
consistent result
wide variety available
may have extra nutrients added e.g. vitamin C to dried potato
cook may not have the ability to prepare the product well e.g. puff
pastry
easy to use

Disadvantages:

more expensive than fresh
must follow instructions carefully for good results
small servings
nutrients lost during processing not replaced
low in dietary fibre
high in fat
high in sugar
high in salt
artificial colourings and flavourings may be added
use of additives – long-term effects not known etc

10 points covering both areas

2 points = 1 mark

[5]

4 (a) (i) Causes of food spoilage

yeast – moulds – bacteria

3 points

(ii) Conditions for growth of micro-organisms

warmth – moisture – food – time – oxygen – pH

3 points

1 mark for each 2 points

[3]

(b) Reduce risk of food contamination when:

(i) Shopping

clean shops
no pets
no insects
insect electrocutor
food covered
clean garments/aprons
no nail varnish
no licking fingers
no blowing into bags
use tongs for handling
different equipment for raw and cooked foods
raw and cooked foods stored separately
assistants not handling money and food
gloves/hair nets at meat counters
date stamps on fresh foods

Page 7	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

careful choice of fresh foods e.g. meat and fish
 beware at market stalls – customers touching – insects – near dust and traffic pollution
 staff should have hand-washing facilities – food not near waste etc.
 8 points 2 points = 1 mark [4]

(ii) Storing food

store perishables e.g. meat, fish, milk in refrigerator – temperature 1°C – 5°C – slows bacterial growth
 use food in rotation – observe date stamps – do not mix old and new foods e.g. milk
 store raw meat at bottom of refrigerator – so liquid does not drip onto food below
 do not overpack refrigerator – must allow air to circulate – to maintain temperature – check regularly
 cool left-overs rapidly – use within 24 hours – or freeze – prevent bacterial growth – do not keep food warm – bacteria multiply quickly at around 37°C
 store food in clean containers – cover – dry food in airtight containers – prevent moisture causing moulds
 check dry goods regularly – for weevils – clean shelves regularly – check for cockroaches – store food away from open windows and bins – avoids flies etc – clean storage area regularly – check for inedible food, crumbs, spills etc
 check dents, 'blown' cans etc.
 8 points 2 points = 1 mark [4]

(iii) Preparing and cooking food

frozen food must be thawed before cooking – Salmonella in poultry, eggs etc – food must reach 70°C in centre for 2 minutes – to kill bacteria – use different equipment for raw and cooked food – thaw thoroughly
 wash up in very hot soapy water – to remove grease and to kill bacteria – use clean tea towels or drain utensils – reduce risk of introducing bacteria to clean utensils
 wipe up spills and crumbs – to avoid attracting insects – clean surfaces
 do not use dish clothes for floor
 get rid of waste quickly – wrap up – pour away liquids – waste bin outside kitchen – so vermin/mosquitoes are not attracted
 wear clean overall – short nails – so bacteria not passed to food
 no coughing or smoking near food – bacteria transferred to food
 no pets in food preparation area – carry fleas etc. on bodies – keep animals' dishes separate from those for the family – bacteria from animals to humans
 sick people should not cook – bacteria passed via food to others
 bleach dish cloths – boil frequently – to sterilise – use disposable cloths – avoid spreading bacteria
 cover cuts with waterproof plaster – avoid passing bacteria via food
 don't leave food uncovered – flies bring diseases etc

N.B. Avoid repetition. Do not allow 'to prevent contamination' (in question).
 Only allow 'cross-contamination' once if relevant in the answer.
 8 point 2 points = 1 mark [4]

Page 8	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

- 5 (a) (i) Nutrients in milk
protein – fat – calcium – phosphorus – vitamin A/retinol – vitamin D/cholecalciferol
– vitamin B1/thiamine – riboflavin/B2 – carbohydrate/sugar
vitamin B (allow once if specific examples not given)
8 points 2 points = 1 mark [4]
- (ii) Advice, with reasons, on storage of milk
keep in a cool place/refrigerate bacteria reproduce more slowly
store in clean containers so bacteria in container cannot contaminate milk
do not mix old and new milk if older milk is beginning to sour, will affect
new milk
cover prevent dust, insects
do not store near strong-smelling foods milk becomes tainted; it absorbs the smell
e.g. cheese, onions
store in a dark place/away from sunlight riboflavin destroyed by exposure to sunlight
use within two or three days souring begins
store and use UHT as fresh if opened exposed to bacteria from air
dried milk in airtight containers to prevent absorption of moisture
when reconstituted, use and store as suitable food for bacterial growth
fresh milk
6 points 2 points = 1 mark [3]
- (iii) (a) souring of milk
lactic acid bacteria – act on lactose – changing it to lactic acid – curdles – sour
flavour
4 points 2 points = 1 mark
- (b) milk boils over
protein coagulates on heating – forms a skin – water in milk turns to steam –
cannot evaporate – builds up under skin – pushes up skin – boils over when
skin reaches top of pan
4 points 2 points = 1 mark [4]
- (b) (i) Pasteurisation
either milk heated to not less than 72°C (162°F) – for at least 15 seconds
or milk heated to 63°C (145°F) – for 30 minutes
cooled rapidly – to discourage growth of remaining bacteria
bottled as soon as possible
harmful bacteria (causing Tuberculosis) destroyed
flavour not affected (4 points)
- (ii) UHT
heated at 132°C – for 1 second
rapidly cooled – packed into foil-lined containers – sealed
does not affect colour – or nutritional value
kills harmful bacteria – kills souring bacteria (4 points)
8 points 2 points = 1 mark [4]

Page 9	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

6 (a) Reasons for cooking food

to give hot food in cold weather – e.g. soup
to improve attractiveness/colour – e.g. to change red haemoglobin to brown
smell stimulates appetite – e.g. curry
makes food digestible by cooking starch – e.g. potatoes
reduces bulk so that more nutrients can be absorbed – e.g. cabbage
adds variety – e.g. cakes and casseroles
makes food safe to eat/kills bacteria – e.g. milk and chicken
destroys toxins – red kidney beans must be boiled for 15 mins
prevents spoilage – meat etc
tenderises – e.g. meat improves flavour – e.g. roast meat
necessary for some processes – e.g. thickening sauces
improves flavour – e.g. meat extractives, toast, fried food etc
easier to eat – meat etc
creates new dishes – cakes, casseroles etc
10 points – 5 reasons + 5 examples 2 points = 1 mark

[5]

(b) Herbs and spices

herbs – edible grasses, leaves
e.g. parsley, sage, thyme, rosemary, tarragon, coriander, mint, chives
(1 point for each pair) – allow no more than 2 points (4 e.g.)
spices – from root, stem, flower or seed, bark
e.g. nutmeg, cinnamon, cloves, ginger, mace, pepper, mustard
(1 point for each pair) – allow no more than 2 points (4 e.g.)
can be use dried or fresh
store dried herbs in dark places – to preserve colour
e.g. of use – fish in parsley sauce, sage in stuffing, mint sauce with roast lamb
e.g. of use – gingerbread, mustard in cheese sauce, pepper in soup
(not more than 2 examples of use of each to be credited)
stimulate flow of digestive juices – aids digestion
give colour – flavour – aroma to dishes – use in small amounts
may be used in infusions – herbal teas, tarragon vinegar etc
DO NOT credit medicinal uses
freshly ground spices have a superior flavour
etc
10 points 2 points = 1 mark

[5]

(c) Uses of eggs in cookery

as a main dish – omelette, eggs au gratin
snack – egg sandwich, scrambled or poached eggs
thickening – protein coagulates at 60°C – custard, sauces, lemon curd
binding – protein sets, holding ingredients together – stuffings, beefburgers
setting – protein sets and holds filling – quiche
coating – protein sets around food keeping out fat and protecting from heat – Scotch eggs, fried fish
enriching – adds nutrients to a dish – cakes (also adds moisture and shortness)
lightening – traps air – whisked sponge, soufflé
glazing – brown, shiny surface on pastry dishes
garnishing – chopped white and sieved yolk on dressed crab, savoury flan
emulsifying – holds oil and vinegar in suspension – mayonnaise
clearing – whisked egg white folded into consommé
etc
10 points (5 uses + 5 examples) 2 points = 1 mark

[5]

Page 10	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2011	6065	01

- 7 (a) Nutritional value of pulses
 LBV – protein – (soya HBV) – fat – carbohydrate/starch – dietary fibre (NSP) – iron – thiamine – nicotinic acid – calcium
 6 points 2 points = 1 mark [3]
- (b) Examples of pulses
 butter beans – haricot beans – mung beans – adzuki beans – borlotti beans – split peas – lentils – soya beans – chick peas – flageolet beans – black-eyed beans – dhal – peanuts/ground nuts
 4 points 2 points = 1 mark [2]
- (c) Importance of pulses
 easily produced
 dry so easily stored
 cheap to produce
 can be mixed with another LBV food – to give HBV protein – complementation
 filling
 give variety to meals
 valuable in vegan diet
 4 points 2 points = 1 mark [2]
- (d) TVP
 Textured Vegetable Protein
 made from soya beans – HBV protein
 (must give these 2 points – asked in question)
 textured and flavoured to resemble meat
 shaped into cubes or granules
 cheaper alternative to meat
 used as a meat substitute – in sausages , pies, curries etc
 can be used as an extender by mixing with meat
 no waste
 low in fat
 conforms with dietary guidelines – reduction in saturated fat
 useful for vegetarians
 iron, thiamine and riboflavin can be added
 can be used in canteen meals
 used in convenience foods e.g. Pot Noodles
 needs little cooking etc
 8 points 2 points = 1 mark [5]
- (e) Preparing and cooking dried red kidney beans
 soak – to take up water lost during drying – to allow them to soften – swell – cook more quickly
 boil – for 15 minutes during cooking time – destroys toxins – which occur naturally in kidney beans – prevents food poisoning
 6 points 2 points = 1 mark [3]

[Section B Total: 60]