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Centre number

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Candidate number

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Surname

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Forename(s)

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Candidate signature

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I declare this is my own work.

# GCSE FOOD PREPARATION AND NUTRITION

## Paper 1 Food Preparation and Nutrition

Time allowed: 1 hour 45 minutes

### Materials

For this paper you must have:

- a black pen
- a pencil.

### Instructions

- Use black ink or black ball-point pen.
- Fill in the boxes at the top of this page.
- Answer **all** questions.
- You must answer the questions in the spaces provided. Do not write outside the box around each page or on blank pages.
- If you need extra space for your answer(s), use the lined pages at the end of this book. Write the question number against your answer(s).
- Do all rough work in this book. Cross through any work you do not want to be marked.

### Information

- The marks for questions are shown in brackets.
- The total number of marks available for this paper is 100.
- You are reminded of the need for good English and clear presentation in your answers.

For Examiner's Use	
Question	Mark
1	
2	
3	
4	
5	
6	
<b>TOTAL</b>	



J U N 2 1 8 5 8 5 W 0 1

IB/M/Jun21/E7

**8585/W**

**Section A** consists of multiple choice questions.

Answer **all** questions in this section.

There are 20 marks available.

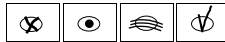
Only **one** answer per question is allowed.

For each answer completely fill in the circle alongside the appropriate answer.

CORRECT METHOD



WRONG METHODS



If you want to change your answer you must cross out your original answer as shown.



If you wish to return to an answer previously crossed out, ring the answer you now wish to select as shown.



For each question you should shade in **one** box.

An example is shown below.

Which food is high in protein?

**A** Cabbage



**B** Cheese



**C** Oranges



**D** Cucumber



0 1 . 1

Which of the following foods is a protein alternative?

[1 mark]

**A** Cheese



**B** Chicken



**C** Egg



**D** Tofu



0 1 . 2

Sodium is needed in the body to

[1 mark]

- A help absorb iron.
- B maintain water balance.
- C make teeth and bones strong.
- D protect connective tissue.

0 1 . 3

A diet deficient in Vitamin A can cause

[1 mark]

- A anaemia.
- B night blindness.
- C rickets.
- D scurvy.

0 1 . 4

Which bacteria are spread by coughing and sneezing?

[1 mark]

- A Campylobacter
- B E-coli
- C Listeria
- D Staphylococcus aureus

0 1 . 5

Which type of fish is most suitable for storing safely at an ambient temperature?

[1 mark]

- A Canned
- B Fresh
- C Frozen
- D Smoked

Turn over ►



0 1 . 6

The amount of greenhouse gases produced by human activity is known as

[1 mark]

A carbon footprint.

B fairtrade.

C food waste.

D genetic modification.

0 1 . 7

Chilled foods are best stored at

[1 mark]

A  $-18^{\circ}\text{C}$ B  $-3^{\circ}\text{C}$ C  $2^{\circ}\text{C}$ D  $9^{\circ}\text{C}$ 

0 1 . 8

Which one of these vitamins is an antioxidant?

[1 mark]

A Vitamin B

B Vitamin C

C Vitamin D

D Vitamin K

0 1 . 9

When making a sauce, gelatinisation is fully complete at

[1 mark]

A  $40^{\circ}\text{C}$ B  $60^{\circ}\text{C}$ C  $80^{\circ}\text{C}$ D  $100^{\circ}\text{C}$ 

0 1 . 1 0 An ingredient used to denature protein in a marinade is

[1 mark]

- A black pepper.
- B brown sugar.
- C lemon juice.
- D vegetable oil.

0 1 . 1 1 Flour is fortified with which mineral?

[1 mark]

- A Fluoride
- B Iodine
- C Iron
- D Phosphorus

0 1 . 1 2 Which food is an example of primary processing?

[1 mark]

- A Butter
- B Jam
- C Milk
- D Pasta

0 1 . 1 3 Which of the following vitamins are fat soluble?

[1 mark]

- A Vitamins A and B
- B Vitamins B and K
- C Vitamins C and D
- D Vitamins D and E

Turn over ►



0 1 . 1 4 Which of the following is a polysaccharide?

[1 mark]

A Fructose

B Glycerol

C Lactose

D Starch

0 1 . 1 5 The process of bread changing colour during baking is

[1 mark]

A dextrinisation.

B enzymic browning.

C gelatinisation.

D oxidation.

0 1 . 1 6 When making pastry, rubbing fat into flour to create a waterproof coating is called

[1 mark]

A caramelisation.

B coagulation.

C emulsification.

D shortening.



0 1 . 1 7 Which acid is produced when making yoghurt?

[1 mark]

A Ascorbic

B Citric

C Folic

D Lactic

0 1 . 1 8 Which of these ingredients is a high biological value protein?

[1 mark]

A Lentils

B Nuts

C Seeds

D Soya

0 1 . 1 9 Which food uses steam as its main raising agent?

[1 mark]

A Cakes

B Biscuits

C Profiteroles

D Scones

0 1 . 2 0 A person with lactose intolerance should avoid

[1 mark]

A eggs.

B gluten.

C milk.

D nuts.

20

Turn over ►



**Section B**Answer **all** questions in this section.

There are 80 marks available.

**0 2 . 1**

State three food safety points to consider when buying fresh fish.

**[3 marks]**

1 \_\_\_\_\_

\_\_\_\_\_

2 \_\_\_\_\_

\_\_\_\_\_

3 \_\_\_\_\_

\_\_\_\_\_

**0 2 . 2**

Explain the term sustainable fishing.

**[2 marks]**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**0 2 . 3**

Explain why the Eatwell Guide recommends eating two portions of fish each week, one of which is oily.

**[4 marks]**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



















0 4 . 2

Give three advantages and three disadvantages of intensive farming.

[6 marks]

Advantages

1 \_\_\_\_\_

\_\_\_\_\_

2 \_\_\_\_\_

\_\_\_\_\_

3 \_\_\_\_\_

\_\_\_\_\_

Disadvantages

1 \_\_\_\_\_

\_\_\_\_\_

2 \_\_\_\_\_

\_\_\_\_\_

3 \_\_\_\_\_

\_\_\_\_\_

0 4 . 3

Explain how consumers can reduce the amount of single-use plastic packaging when buying food.

[4 marks]

\_\_\_\_\_

\_\_\_\_\_

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**Turn over for the next question**

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**Turn over ►**

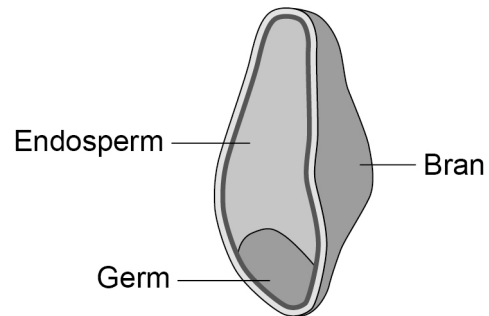






0 6 . 1

**Figure 1** shows the parts of a wheat grain. Milling is the process that turns wheat grain into flour.

**Figure 1**

Give **two** reasons for each milling stage.

**[4 marks]**

The first one has been done for you.

**Cleaning the grain**

1. To remove dirt.
2. To soften the grain.

**Crushing and rolling the grain**

1. \_\_\_\_\_
2. \_\_\_\_\_

**Sieving the crushed grain**

1. \_\_\_\_\_
2. \_\_\_\_\_



0 6 . 2

The following ingredients are used to make bread:

- warm water
- bread flour
- salt
- yeast

Complete the table to show **two** functional and/or chemical properties of each ingredient.

The first one has been done for you.

[6 marks]

Ingredient	Functional / Chemical Properties
Warm water (Example)	1. Binds the flour and other ingredients together. 2. Creates steam during baking.
Bread flour	1.  2.
Salt	1.  2.
Yeast	1.  2.

Turn over ►



0 6 . 3

Cheese scones were made which had the following faults:

- unpleasant flavour
- heavy texture
- uneven colour

Complete the table to show **two** possible reasons for each fault.

Do not repeat your answers

**[6 marks]**

Faults	Reasons for faults
Unpleasant flavour	1.  2.
Heavy texture	1.  2.
Uneven colour	1.  2.

16

**END OF QUESTIONS**



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2 8



2 1 6 G 8 5 8 5 / W

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