



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education
Advanced Subsidiary Level and Advanced Level

FOOD STUDIES

9336/01

Paper 1

October/November 2007

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 a soft pencil for any diagrams, graphs or rough working.

Do not use staples, paper clips, highlighters, glue or correction fluid.

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 from this section.

- 1 (a)** Define the term, 'malnutrition'. [2]
- (b)** Discuss the following diseases and their prevention:
- (i)** nightblindness; [3]
 - (ii)** scurvy; [5]
 - (iii)** kwashiorkor; [5]
 - (iv)** anaemia; [5]
 - (v)** obesity. [5]
- 2 (a)** Describe the primary and secondary structure of protein molecules. [6]
- (b)** Discuss the characteristics of globular and fibrous proteins. Illustrate your answer with named examples. [8]
- (c)** Write an informative paragraph on the coagulation of protein. [6]
- (d)** Explain, with examples, the Maillard reaction. [5]
- 3 (a)** Explain why people might follow a vegan diet. [5]
- (b)** Discuss ways in which an adequate supply of High Biological Value (HBV) protein could be included in a vegan diet. [8]
- (c)** Identify and discuss problems, other than obtaining an adequate supply of HBV protein, which could be associated with a vegan diet. Suggest ways in which these problems could be solved. [12]
- 4 (a)** Fats and oils are composed of the same chemicals. Identify and explain differences between fats and oils. [10]
- (b)** Explain the following terms and give examples to illustrate your answer:
- (i)** hydrogenation; [3]
 - (ii)** smoke point. [5]
- (c)** Describe the digestion and absorption of fats and oils. [7]

Section B

Answer **two** questions from this section.

- 5 (a) Cereals are grown in all parts of the world. Discuss the importance of cereals and their products. [5]
- (b) Wheat grains can be milled to produce flour. Identify and describe different types of wheat flour and suggest uses for each type. [12]
- (c) Starch is the primary component of wheat. Describe and explain:
- (i) the effect of moist heat on starch; [6]
 - (ii) the effect of dry heat on starch. [2]
- 6 (a) Give advice, with reasons, on the choice of fat and flour for making successful shortcrust pastry. [8]
- (b) Describe the changes which take place when shortcrust pastry is made and baked. [6]
- (c) State, with reasons, rules which must be followed when rolling shortcrust pastry. [6]
- (d) Discuss the advantages and disadvantages of frozen, ready-made pastry. [5]
- 7 (a) Discuss, with examples, the reasons why some families use convenience foods. [8]
- (b) Explain the possible effects of processed food on an individual's health. [8]
- (c) Explain the use of the following additives in processed food:
- (i) emulsifiers; [3]
 - (ii) colourings; [3]
 - (iii) sweeteners. [3]
- 8 (a) State and explain the reasons for cooking food. Give examples to illustrate your answer. [8]
- (b) Discuss factors which influence the choice of cooking methods. [5]
- (c) Describe and explain the changes which take place when:
- (i) an egg is boiled; [6]
 - (ii) meat is cooked by a moist method. [6]

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