	Question: Section/page	
1.1.1 Protein / p7	<ol> <li>Different people need different amounts of protein.</li> <li>a) Describe why most teenage boys need more protein than most teenage girls. (3 marks)</li> <li>b) Explain why women who are breastfeeding a baby need extra protein. (3 marks)</li> </ol>	
1.1.1 Protein / p7	<ul> <li>2. a) Identify which one of the following dishes is an example of protein complementation.</li> <li>A. Cheese on toast</li> <li>B. Apricot jam on toast</li> <li>C. Beans on toast</li> <li>D. Poached egg on toast</li> <li>b) Explain your answer in part a).</li> <li>(5 marks)</li> </ul>	
1.1.1 Protein / p7	3. a) State what is meant by a protein alternative. (3 marks)  b) Comment on why protein alternatives are useful to people who have decided to change from eating meat to a vegetarian diet. (3 marks)  c) Compare the nutritional value of red meat, fish, soya and mycoprotein. (4 marks)	

/ p16	1.	a)	State three uses of fats and oils in cooking. (3 marks)
1.1.2 Fats / p16		b)	State three foods that contain invisible fats or oils. (3 marks)
1.1.2		c)	Identify the similarities and differences between a fat and an oil. (4 marks)

1.1.2 Fats / p16	2.	c) d)	Explain why the pastry used for the vegetable flan in the recipe above is called 'shortcrust'. (2 marks) Why is it important to keep all the ingredients cool when making pastry? (1 mark) Outline why shortcrust pastry must be carefully handled. (1 mark) Outline what happens to the ingredients when the pastry is baked. (3 marks) Comment on why it is not advisable for people to regularly eat a lot of pastry products. (2 marks)	
1.1.2 Fats / p16	3.	a) b)	State three foods in which you would find a lot of saturated fats. (3 marks)  Explain why someone with a family history of heart disease might be advised to limit their intake of foods that contain high levels of saturated fats.  (3 marks)	

1.1.3 Carbohydrates / p21	1. Discuss why it would be better for young children to eat an apple rather than a drink of apple juice.  Give reasons for your answer.  (5 marks)	
1.1.3 Carbohydrates / p21	a) State the name of the process by which plants make carbohydrates. (1 mark)     b) Carbohydrates are classified into two main groups – what	
	are they? (2 marks)  c) State the names of two monosaccharides. (2 marks)	
	d) State the names of two disaccharides. (2 marks)	
	e) State the names of two polysaccharides. (2 marks)	
	f) Identify which carbohydrate the body uses for energy production during respiration. (1 mark)	

3. In their report published in 2015, 1.1.3 Carbohydrates / p21 the Scientific Advisory Committee on Nutrition (SACN) has recommended that people should reduce the amount of free sugars they consume to 5% of their total carbohydrate each day. a) Discuss why they have made this recommendation and explain what problems there might be in putting this into practice. (6 marks) b) Comment on how people can reduce their free sugar intake when buying their food, cooking and serving everyday meals for themselves and their families. (6 marks) 1.1.3 Carbohydrates / p21

4. Look at the Nutritional Facts and the ingredients list for this breakfast cereal.

#### **Crispy Crunchies**

Ingredients list: Wholegrain toasted wheat flakes, sucrose, rolled whole grain oats, rapeseed oil, maltodextrin, glucose, dextrose, fructose, salt

#### **Nutrition information:**

Nutrient	Per	Per serving
	100g	(30g)
Energy	2092kJ/	627kJ/
	500kcal	150kcal
Fat	11g	3.3g
of which:		
Saturates	0.4g	0.1g
Monounsaturates	0.6g	0.18g
Polyunsaturates	0.3g	0.09g
Carbohydrate	82g	24.6g
of which:		
Sugars	48g	14.4g
Starch	30g	9g
Fibre	4g	1.2g
Protein	3.0g	0.9g
Salt	0.4g	0.12g

a) Identify the different sugars on the ingredients list.

(4 marks)

- b) The breakfast cereal contains 14.4g of sugar per portion.
   Comment on whether you consider this to be a suitable amount of sugar for a child.
   (3 marks)
- c) Discuss whether or not you would consider this cereal to be a healthy choice for a child. Use the data from the label to explain your answer.

  (3 marks)

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# 1.1.4 Vitamins / p30

- 1. You are preparing the following main meal for four people:
  - Roast chicken.
  - Boiled new potatoes.
  - Carrots.
  - Broccoli.
  - Cabbage.
  - Gravy.
  - Fresh fruit salad.
  - Yogurt.

Explain, with reasons and examples, how you would minimise the loss of vitamins from the food as you prepare, cook and serve the meal. (10 marks)

1.1.4 Vitamins / p30	2.	a)	State why pregnant young children and opeople might need volume supplements. Give reyour answers.	elderly ⁄itamin
1.1.4		b)	Discuss why it is advice seek medical advice taking or giving vitar supplements. Give reyour answers.	before min

1.1.5 Minerals / p35	1.	a) b)	11 years onwards, people should eat no more than 6g of salt each day. Explain why there is concern about the amount of salt people eat. (5 marks)	
1.1.5 Minerals / p35	2.	·	Explain, giving reasons and examples, how some minerals and vitamins work together in the body. (6 marks)  Using the examples in the first part of your answer, plan a menu for a main meal (2 courses) for a family of 2 adults and 2 children (a boy of 10 years and a girl of 14 years) giving reasons for your choices. (8 marks)	

1.1.5 Minerals / p35	a) Suggest reasons for Laura's symptoms. (6 marks) b) Discuss ways in which Laura could improve her diet to help her feel better. (6 marks)
1.1.6 Water / p37	State three ways in which you could encourage young children to drink more water. (3 marks)

1.1.6 Water / p37		ed, # marks)	
1.1.6 Water / p37	3. Explain why an athlete wh taking part in a sports comin a hot country needs to a their water intake very care (4	petition control	