



## Cambridge O Level

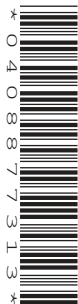
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NAME

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**FOOD & NUTRITION**

**6065/11**

Paper 1 Theory

**October/November 2022**

**2 hours**

You must answer on the question paper.

No additional materials are needed.

### INSTRUCTIONS

- Section A: answer **all** questions.
- Section B: answer **all** questions.
- Section C: answer **one** question.
- Use a black or dark blue pen. You may use an HB pencil for any diagrams or graphs.
- Write your name, centre number and candidate number in the boxes at the top of the page.
- Write your answer to each question in the space provided.
- Do **not** use an erasable pen or correction fluid.
- Do **not** write on any bar codes.

### INFORMATION

- The total mark for this paper is 100.
- The number of marks for each question or part question is shown in brackets [ ].

This document has **12** pages. Any blank pages are indicated.

**Section A**

Answer **all** questions.

You are advised to spend no longer than 45 minutes on Section A.

1 RDI is an item of information often found on a food label.

(a) State what is meant by RDI.

..... [1]

(b) List **four** other items of information often found on a food label.

1 .....

2 .....

3 .....

4 .....

[4]

[Total: 5]

2 Eggs are used to enrich dishes by adding nutritive value.

Name **two** fat-soluble vitamins found in eggs and state **three** functions of each of these vitamins.

vitamin 1 .....

functions of vitamin 1:

1 .....

2 .....

3 .....

vitamin 2 .....

functions of vitamin 2:

1 .....

2 .....

3 .....

[8]

3 (a) Name the substance that emulsifies fats during digestion.

..... [1]

(b) Describe the role of lipase in the digestion of fats.

.....  
.....  
..... [2]

[Total: 3]

4 Identify **one** different nutrient needed for each of the following functions:

(a) building bones and teeth

..... [1]

(b) formation of haemoglobin

..... [1]

(c) preventing night blindness

..... [1]

(d) making thyroxine

..... [1]

(e) promoting growth in children

..... [1]

(f) converting carbohydrate to energy.

..... [1]

[Total: 6]

5 Name **four** different foods that contain protein **and** help prevent constipation.

1 .....

2 .....

3 .....

4 .....

[4]

6 Name **four** different foods that can help prevent anaemia.

- 1 .....
- 2 .....
- 3 .....
- 4 ..... [4]

7 (a) State **three** reasons why food is fortified.

- 1 .....
- 2 .....
- 3 ..... [3]

(b) Name **one** fortified food product.

- ..... [1]
- [Total: 4]

8 (a) State **three** reasons why pregnant women should ensure an adequate intake of vitamin B<sub>9</sub> (folate).

- 1 .....
- 2 .....
- 3 ..... [3]

(b) Name **three** different foods that are a good source of B<sub>9</sub> (folate).

- 1 .....
  - 2 .....
  - 3 ..... [3]
- [Total: 6]

## Section B

Answer **all** questions.

- 9 (a) Complete the table to show the quantities of ingredients for making a Victoria sandwich cake.

ingredient	quantity
flour	100g
butter	
sugar	
egg	

[3]

- (b) Name **two** methods that could be used to make the Victoria sandwich cake.

1 .....

2 .....

[2]

- (c) State **one** different reason why each of the following types of flour would be suitable for making the Victoria sandwich cake:

- (i) white flour

..... [1]

- (ii) soft flour

..... [1]

- (iii) wholemeal flour

..... [1]

- (iv) self-raising flour.

..... [1]

- (d) Sometimes curdling of ingredients can happen during the mixing process.

- (i) State **two** causes of curdling.

1 .....

2 .....

[2]

- (ii) State **one** effect of curdling on the finished cake.

..... [1]

(e) State **two** methods of heat transfer used when baking the cake.

1 .....

2 ..... [2]

(f) Name **one** gas that will make the cake rise during baking.

..... [1]

(g) Caramelisation is one chemical change that takes place in the cake during baking. Describe the process of caramelisation.

.....

.....

..... [2]

(h) State **one** other chemical change that takes place in the cake during baking.

..... [1]

[Total: 18]

10 The kitchen should be a well-planned area in which to work. One design used for a kitchen layout is an L-shaped design. Name **three** other types of kitchen layout design.

1 .....

2 .....

3 ..... [3]

11 Fruit can be preserved by modified atmosphere packaging (MAP) or by canning.

(a) Name **three** other methods that can be used to preserve fruit.

- 1 .....
- 2 .....
- 3 ..... [3]

(b) MAP delays the growth of bacteria by replacing air in the package with other gases. Name **two** gases that may be used for MAP.

- 1 .....
- 2 ..... [2]

(c) Complete the following sentences:

- (i) When fruit is canned, it is heated in order to ..... [1]
- (ii) When fruit is canned, it is sealed in the can to ..... [1]

(d) State **one** impact of canning on the sensory properties of fruit.

..... [1]

(e) State **two** guidelines when buying canned fruit.

- 1 .....
- 2 ..... [2]

[Total: 10]

12 (a) Wheat is a cereal grain.  
Name **four** other cereal grains.

- 1 .....
- 2 .....
- 3 .....
- 4 ..... [4]

(b) Cereals are an important energy food.  
State **four** other reasons why cereals are an important part of the diet.

- 1 .....
- 2 .....
- 3 .....
- 4 ..... [4]

(c) White flour is produced when part of the wheat grain is removed in the refining process.

(i) Name **one** part of the wheat grain that is removed when producing white flour.  
..... [1]

(ii) Name **one** health problem that could occur if people eat mainly refined cereals.  
..... [1]

(d) Give **four** guidelines for storing white flour in the home.

- 1 .....
- 2 .....
- 3 .....
- 4 ..... [4]

[Total: 14]









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