

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS

GCE Ordinary Level

**MARK SCHEME for the May/June 2009 question paper
for the guidance of teachers**

6065 FOOD AND NUTRITION

6065/01

Paper 1 (Written), 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 2009	6065	01

- 1 (a) (i) Elements in fat**
carbon – hydrogen – oxygen
(3 × 1 mark) [3]
- (ii) Other sources of energy**
Carbohydrate/starch/sugar – protein
(2 × 1 mark) [2]
- (iii) Uses of energy**
Mechanical energy/movement/work etc.
Chemical energy/for metabolic reactions/digestion etc.
Heat/maintain body temperature/to keep warm etc.
Electrical energy/transmission of nervous impulses etc.
Basal metabolism/heartbeat/blood circulation/breathing etc.
Growth
(4 × 1 mark) [4]
- (b) (i) Functions of vitamin A**
production of visual purple
helps vision in dim light
healthy skin
formation of mucous membranes
helps to resist infection
antioxidant
(3 × 1 mark) [3]
- (ii) Sources of vitamin A**
milk – cheese – butter – liver – eggs – fish liver oil (or named e.g.) –
oily fish (or named e.g.) – green leafy vegetables (or named e.g.) –
papaya – carrot – red meat – margarine etc.
(4 × 1 point) (2 points = 1 mark) [2]
- (iii) Deficiency of vitamin A**
night-blindness (1 mark) [1]
- (iv) Functions of vitamin D**
promotes absorption of calcium/phosphorus
formation of bones/teeth
maintenance of bones/teeth
(2 × 1 mark) [2]
- (v) Sources of vitamin D**
oily fish (or named e.g.) – fish liver oil (or named e.g.) – milk –
cheese – margarine – eggs – sunshine – butter – red meat
(4 × 1 point) (2 points = 1 mark) [2]
- (vi) Deficiency of vitamin D**
rickets/osteoporosis/osteomalacia
(1 mark) [1]

Page 3	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

(c) (i) Digestion of fat in the duodenum

bile – from liver – stored in gall bladder – emulsifies fat –
 increases surface area – breaks into small droplets –
 lipase – from pancreatic juice – converts fat to fatty acid – and glycerol
 (6 × 1 point) (2 points = 1 mark)

[3]

(ii) Absorption of fat in the ileum

lacteal – in villi – connected to lymphatic system –
 absorbs glycerol and fatty acid – recombine to form fats –
 mix with lymphatic fluid – join blood circulation – as insoluble fat
 (4 × 1 point) (2 points = 1 mark)

[2]

(d) (i) Importance of Non-Starch Polysaccharide/NSP (dietary fibre)

absorbs water – in colon – making faeces soft – and bulky –
 and easy to expel – regularly – helps to clear waste –
 binds food residues – stimulates peristalsis –
 gives muscles something to grip –
 prevents constipation – hernias – haemorrhoids – cancer of colon – diverticular disease
 – varicose veins etc.
 helps to remove toxins – reduces cholesterol –
 gives feeling of fullness – limits intake of other nutrients etc.
 (8 points) (2 points = 1 mark)

[4]

(ii) Sources of NSP

green, leafy vegetables – fruit skins – whole grain cereals – bran –
 wholemeal bread – brown rice – pulses – nuts – potato skins –
 celery – tomato seeds – dried fruit – fruit and vegetables etc.
 (4 points) (2 points = 1 mark)

[2]

Page 4	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

(e) (i) Uses of Water

forms part of protoplasm in cells – 70% of body is water
 constituent of body fluids – saliva/blood/digestive juices/lymph etc.
 required in metabolic reactions – all processes take place in solution
 aids absorption – nutrients dissolve in water for easy absorption
 keeps mucous membranes moist – protect body from infection
 lubricates joints – prevents ends of bones damaging each other
 maintain body temperature/cool body – lost in perspiration
 needed during lactation – for milk production
 maintain water balance – continually being lost – needs replacing
 helps to eliminate waste – from kidneys as urine
 helps to keep faeces soft – prevents constipation etc.

(4 uses – 1 point each + 4 pieces of additional information)

(8 points) (2 points = 1 mark)

[4]

(ii) Water deficiency

Dehydration (1 mark)

[1]

(iii) Symptoms of dehydration

headache – lethargy – thirst – constipation – dry mouth – dizziness – faint – dry skin etc.

(2 points) (2 points = 1 mark)

[1]

(iv) Groups requiring additional water

lactating mothers – water required for production of milk for baby
 manual workers – water lost in perspiration/to keep cool
 athletes/active people – to keep cool/replace water lost in perspiration
 those who live in hot climates – water evaporated to keep cool
 those who have lost blood in accidents/surgery – fluid volume replaced
 sufferers from diarrhoea/vomiting – water loss must be replaced etc.

(3 groups × 1 point + 3 reasons × 1 point)

(6 points) (2 points = 1 mark)

[3]

[Section A Total: 40]

Page 5	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

2 (a) (i) Conduction

through solids – or liquids – by contact – molecules vibrate rapidly – neighbouring molecules vibrate – generate heat – pass heat to adjoining molecules – rate varies according to medium
e.g. metal spoon in hot liquid – frying bacon in pan – cake in cake tin etc.
(6 points (including 1 example)) (2 points = 1 mark)

[3]

Convection

through liquids – and gases – molecules become less dense – rise – colder molecules fall – they are heated – convection currents – until a constant temperature is reached – heat energy is transferred by the movement of the gas or liquid molecules
e.g. boiling potatoes/steaming fish/baking a cake etc.
(6 points (including 1 example)) (2 points = 1 mark)

[3]

Radiation

no medium – i.e. no heated molecules – through space or vacuum – rays from source of heat – travel in straight lines – fall onto food in their path – because of electro-magnetic waves – e.g. heat rays are infra-red rays – absorbed by food – space between heat source and food is not heated – food needs to be turned etc.
e.g. grilled steak/spit-roasted chicken – barbecued sausages etc.
(6 points (including 1 example)) (2 points = 1 mark)

[3]

(b) Advantages and disadvantages of cooking in a microwave oven

Advantages

quick – fuel saved – no pre-heating necessary – no mess in oven – sides stay cool so spills do not burn on – saves cleaning time – same dish can be used for cooking and serving – less washing up – micro-organisms destroyed – by heating of water molecules – minimum loss of water-soluble vitamins – little or no cooking liquid – maintains colour of vegetables – quick cooking – heat produced immediately – can be used for defrosting – safer than leaving food in a warm kitchen – re-heats food very quickly – less destruction of nutrients etc.

Disadvantages

no browning – no crispness of outside – no dry heat – no cooking smells – food enclosed by hermetically sealed door – not suitable for large pieces of food/joints of meat/chicken etc. – depends on an appropriate electricity supply – rays only penetrate 4 cm – no metal dishes or metal decorations on china – causes arcing – can damage magnetron – easy to overcook – because of speed of cooking – cannot easily judge when cooked – not brown/crisp to guide – standing time allows cooking to continue – therefore may overcook – bones may conduct heat – different thickness of food cook unevenly – may get dry areas – food needs to be turned/moved round frequently – may need more attention than other methods of cooking – liquids need to be stirred – for even cooking – otherwise 'hot spots' occur – only small amounts of food can be cooked at once – usually only 1 shelf – when cooking for a group other methods may be required in addition etc.
(12 points (at least 2 points from each area))

(2 points = 1 mark)

[6]

Page 6	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

3 (a) Points to consider when meal planning

(N.B. Do NOT credit 'well balanced' or points on nutrition.)

climate/time of year – hot meals in cold weather –
 e.g. soup in Winter/salads in Summer
 equipment available – may need freezer for dessert/baking tins etc.
 vary colour – e.g. not mince and potatoes followed by chocolate dessert/tomato soup then tomatoes in main course
 vary flavour – do not repeat flavours in courses –
 e.g. fish with lemon sauce followed by lemon meringue pie
 vary texture – avoid pastry in two courses etc.
 meals should be attractive – use garnishes/decorations
 consider cost – use LBV protein/eggs/cheap cuts of meat
 season – use fruit and vegetables in season – cheaper
 availability of food – use left-overs/garden produce/local produce
 shopping facilities – may need to buy fresh produce daily
 skill of cook – may not know how to make choux pastry etc.
 time available – may need to use quick methods e.g. frying/grilling
 likes and dislikes – avoid food not enjoyed – waste
 special requirements – consider vegetarians/diets etc.
 ages of people taking meal – e.g. old may need easily digested food –
 manual workers may need greater quantity of food
 occasion – birthday party/packed meal/Christmas lunch
 consider whole meal – not an elaborate first course then simple dessert
 number to serve – quantity required – to have enough food/to avoid waste
 religion – Hindus do not eat beef/Jews do not eat pork etc.
 (5 points + 5 examples = 10 points)
 (2 points = 1 mark)

[5]

(b) Dietary needs of pregnant women

sufficient HBV protein – growth of foetus
 calcium and/or phosphorus – building bones/teeth
 vitamin D – to absorb calcium
 iron – for baby's first six months –
 – prevent anaemia in mother
 vitamin C – to absorb iron
 vitamin A – for baby's eyesight
 NSP – prevent constipation
 reduced fat – difficult to digest
 reduced sugar – less active so less energy used
 folate/folic acid – prevent neural tube defects/spina bifida
 (5 nutrients + 5 reasons – 1 point each)
 (10 points) (2 points = 1 mark)

[5]

Page 7	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

(c) Problems associated with a diet high in fat

Heart Disease

causes coronary heart disease (CHD) – hypertension – strokes –
poor blood circulation – linked to high levels of cholesterol –
cholesterol deposited on artery walls – narrows arteries – blocks –
flow of oxygen in blood stopped – angina occurs if arteries are narrow –
reduced oxygen supply – chest pain – during exercise/exertion –
heart attack – if coronary arteries blocked –
stroke – if blocked blood vessels in brain

Obesity

may be caused by over-eating – eating more than body needs –
excess stored as fat – under skin – adipose tissue – around internal organs
known as obesity if more than 1/3 of body weight is fat – usually less active
less likely to burn off excess by exercise –
inactivity may lead to more weight gain – puts a strain on the heart – hypertension – CHD –
diabetes – arthritis –
problems during surgery – lack of self-esteem – breathless etc.

(10 points) (2 points = 1 mark)

[5]

4 (a) Different uses of sugar in the preparation of family meals

sweetening	– tea/coffee etc.
aerating	– creaming with margarine for rich cakes
feeding yeast	– bread-making
preserving	– jam has high sugar concentration
flavour	– demerara sugar for coffee etc.
decorating cakes	– royal icing/butter icing etc.
confectionery	– sugar heated to form caramel etc.
glazing	– sugar and water boiled/glaze for sweet breads
brown baked goods	– sprinkled on biscuits before baking etc.
prevents gluten formation	– rich cakes – gives a softer result
retards enzyme action	– frozen fruit etc.
syrup (liquid) in cakes	– melted method e.g. gingerbread/already liquid

(5 uses of sugar points + 5 examples of use)

(10 points) (2 point = 1 mark)

[5]

Page 8	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

(b) Rules, with reasons, for successful shortcrust pastry

- sieve dry ingredients – to aerate – to remove lumps
 - lift hands out of bowl – aerates – keeps fat cool
 - use fingertips – coolest part of hand – avoid melting fat
 - use hard fat – can rub into small pieces without melting
 - no more than ½ fat to flour – otherwise difficult to rub in
 - measure/weigh accurately – to ensure correct proportions
 - weak/soft flour – low gluten
 - plain flour – air is raising agent
 - not too much water – soft dough would need more flour –
– alters proportion of fat to flour
 - keep everything cool – cold air expands more than warm air
– prevents melting of fat
 - use cold equipment/cold fat/cold water for mixing –
– to keep everything cool
 - not too much flour for rolling out – alters proportions – makes pastry dry
 - avoid re-rolling – additional handling develops gluten – toughens
 - handle lightly – to avoid pressing out air
 - do not turn pastry over – more flour would be needed – toughens pastry
 - do not stretch pastry when rolling – shrinks during baking
 - roll with short, sharp strokes in a forward direction – avoid stretching pastry
 - use light, even pressure – to avoid stretching pastry and pressing out air
 - allow pastry to relax in a cool place before baking –
gluten relaxes, cools trapped air, prevents shrinkage
 - bake in a hot oven/gas mark 7/210°C/425°F –
– cooks starch so that fat can be absorbed
 - if oven too cool – fat melts and runs out before starch is ready to absorb it
 - if oven too hot – overcooked on outside before inside is cooked
- (10 points (including at least 2 reasons))
(2 points = 1 mark)

[5]

(c) HBV protein for vegans

- soya beans – only plant product with HBV protein –
 - soya products – flour – tofu – milk – tempeh – (**not** soya oil) (max. 2 e.g.)
 - TVP – spun to make fibres – resembles texture of meat –
e.g. sausages – mince – chunks – burgers (max. 2 e.g.)
 - mixture of LBV protein foods – cereals/nuts/pulses – in same meal –
e.g. beans on toast – lentil soup and bread etc. (max. 2 e.g.)
 - complementary proteins – improves overall quality of protein –
essential amino acids lacking in one are compensated by the other –
HBV + LBV protein foods eaten together – e.g. soya and cereals etc.
- (10 points) (2 points = 1 mark)

[5]

Page 9	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

- 5 (a) **Nutrients in fish**
protein – fat – vitamin A – vitamin D – iodine – vitamin B –
calcium – fluorine – sodium/salt
(6 points) (2 points = 1 mark) [3]
- (b) **Methods of preserving fish**
- | | |
|----------------|--|
| Freezing | – bacteria cannot multiply at low temperatures
water frozen/unavailable |
| salting | – water removed by osmosis – unavailable to bacteria |
| drying | – water evaporated – bacteria need water to multiply |
| pickling | – pH unsuitable for bacterial growth |
| smoking | – chemicals from wood smoke destroy micro-organisms |
| canning | – bacteria destroyed by heat
air-tight seal prevents entry of more bacteria |
| vacuum packing | – air removed from packaging – bacteria cannot thrive etc. |
- (3 methods 3 × 1 point)
(3 explanations 3 × 1 point)
(6 points) (2 points = 1 mark) [3]
- (c) (i) **Reasons for coating**
to protect food from intense heat of fat/to prevent over-cooking
to prevent loss of moisture/juices from food
to prevent food breaking up
to avoid absorption of fat
(3 × 1 mark) [3]
- (ii) **Coatings**
batter
egg and seasoned flour
egg and breadcrumbs
beaten egg and oatmeal
(2 × 1 mark) [2]
- (iii) **Safety points when frying**
pan for deep frying not more than half full of oil –
so fat does not overflow when food added
lower food gently into fat – to avoid splashing fat
do not overfill pan with food – danger of overflowing
do not overheat fat – may ignite
make sure food is dry – water turns to steam and splutters
make sure equipment is dry – danger from splashing
pan handle turned in – in case it is knocked over
back burner if possible – less chance of being knocked over
flat base on frying pan – so it sits securely on hotplate
do not leave unattended – may ignite/overflow
turn heat off if fat begins to smoke – fat is near flash point
(4 safety points + 4 reasons)
(8 points) (2 points = 1 mark) [4]

Page 10	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

6 (a) Fatless sponge cake

(3 eggs – given in question)

75 g plain flour (allow SR)

75 g (caster) sugar

(4 points) (2 points = 1 mark)

[2]

- (b)** whisk – eggs and sugar – over hot water – with electric hand mixer – until thick and creamy/leaves a trail – to introduce air – sieve flour – to aerate – to remove lumps – fold in flour – with a metal spoon/palette knife – to prevent air loss – add flour in thirds – weight of flour would press out air – cutting action – figure of eight – to avoid loss of air – continue until no dry flour seen – to give an even consistency – pour – into greased and floured/greased and lined tin – do not spread – air bubbles will break – tilt to give even thickness – bake in preheated oven so rising can begin immediately –
 Swiss roll – 225°C/425°F/gas mark 7 for 7–10 minutes
 Sponge cake – 200°C/400°F/gas mark 6 for 15–20 minutes
 until golden brown – firm to the touch – shrinks from sides of tin – (max. 2)
 cool on a wire rack – to allow steam to escape

DO NOT credit rolling Swiss roll or any cake decoration.

(12 points) (2 points = 1 mark)

[6]

(c) Changes during baking

air expands – gas rises – pushes up cake mixture – protein coagulates – at 60°C – around air bubbles – sets risen shape – open texture – sugar caramelises – Maillard browning – reaction of protein and sugar – starch grains absorb water – from egg – swell – gelatinise – flour on outside dextrinises – effect of dry heat – browns – dries on outside – forms a crust – steam – from egg – evaporates – helps to raise cake –
 (8 points) (2 points = 1 mark)

[4]

(d) Reasons for a close texture

insufficient whisking
 air knocked out during folding in of flour
 did not use a cutting action to add flour – whisked/beat in flour
 used wooden spoon or electric mixer for adding flour/did not use metal spoon to incorporate flour
 continued folding after all of flour was incorporated
 not baked immediately
 oven temperature too low
 insufficient baking etc.
 (4 points) (2 points = 1 mark)

[2]

(e) Uses

Swiss roll – sponge flan – chocolate sponge cake – sponge fingers etc.
 (2 points) (2 points = 1 mark)

[1]

Page 11	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE O LEVEL – May/June 2009	6065	01

7 (a) **Causes of food spoilage**

yeast – moulds – enzymes – moisture loss
(4 points) (2 points = 1 mark)

[2]

(b) (i) bacteria dormant/unable to reproduce (1 mark)

(ii) bacteria reproduce slowly (1 mark)

(iii) bacteria reproduce rapidly (1 mark)

(iv) bacteria killed/destroyed (1 mark)

[4]

(c) **Use of refrigerator**

cover food

to prevent drying – cross-contamination
absorption of smells

do not over-pack

must allow cold air to circulate

clean containers

reduce risk of cross-contamination

raw meat at bottom

so juices cannot drip onto other foods

raw and cooked foods separate

– prevent cross-contamination

keep temperature 1°C – 7°C

slow down bacterial growth

temperature must not be below 1°C – water freezes – spoils texture of food

do not freeze food in ice-box

temp. not low enough – large ice crystals

fruit and vegetables in crisper

not too cold – retain moisture/crispness

use in rotation

food should be used when in best condition

check expiry dates

food unsafe if beyond 'use by' date

do not mix old and new foods

bacteria from old pass to new –

reduces shelf-life of newer food etc.

(10 points) (2 points = 1 mark)

[5]

(d) **Ways to avoid transfer of bacteria during food preparation**

clean surfaces – free from bacteria – wash with hot soapy water –

clean equipment – dry in open air – or with clean tea towel –

wash food/clean thoroughly before cooking –

different equipment for raw and cooked food –

to prevent cross-contamination – different coloured chopping boards etc. –

high standard of personal hygiene –

wash hands after visiting toilet/handling raw meat/rubbish etc.

clean apron – hair tied back/covered short/clean fingernails –

no nail polish – cut covered with waterproof plaster –

do not cook if suffering from infectious illness – no smoking –

no coughing/spitting over food – do not lick fingers –

wash tasting spoon before using again – no flies in kitchen –

do not allow animals in kitchen – dogs to have own bowls, not family's –

no cracked or chipped equipment – no left-over food lying around –

wrap food waste – dispose of regularly – cover bin – disinfect –

boil/sterilise dish cloths and tea towels –

make sure frozen food is thoroughly thawed –

so bacteria are destroyed by heat during cooking –

do not defrost then re-freeze food – cover food – etc.

(8 points) (2 points = 1 mark)

[4]

[Section B Total: 60]