



Rewarding Learning

ADVANCED

General Certificate of Education

Nutrition and Food Science

Assessment Unit A2 1

assessing

Option A: Food Security and Sustainability

or

Option B: Food Safety and Quality



ANF11

[ANF11]

Assessment

TIME

2 hours 30 minutes.

Assessment Level of Control:

Tick the relevant box (✓)

Controlled Conditions	
Other	

INSTRUCTIONS TO CANDIDATES

Write your Centre Number and Candidate Number on the Answer Booklet provided.

Choose either Option A or Option B.

Option A: Food Security and Sustainability.

Answer the **one** question in Section A and **three** questions from Section B.

Option B: Food Safety and Quality.

Answer the **one** question in Section A and **three** questions from Section B.

Indicate clearly on your Answer Booklet which option you have chosen.

INFORMATION FOR CANDIDATES

The total mark for this paper is 85.

Quality of written communication will be assessed in **all** questions.

Figures in brackets printed down the right-hand side of pages indicate the marks awarded to each question or part question.

Option A: Food Security and Sustainability

Section A

Answer the **one** question in this section.

- 1 (a) Describe how primary producers contribute to the problem of food waste. [10]
- (b) Explain the impact of food waste on the environment. [15]

Section B

Answer **three** questions from this section.

- 2 Consider the major challenges to achieving food security. [20]

- 3 Explore some of the reasons why food poverty is a significant issue for many people in Northern Ireland. [20]

- 4 Propose and justify advice to consumers on how to make food choices that have a positive impact on food security and sustainability. [20]

- 5 Present the arguments for and against the effects that a large supermarket has on local communities. [20]

Option B: Food Safety and Quality

Section A

Answer the **one** question in this section.

- 1 (a) Summarise the main principles of the EC regulation No. 852/2004 on the hygiene of foodstuffs. [10]
- (b) Describe how the owner of a sandwich bar could prevent the risk of microbiological contamination from listeria. [15]

Section B

Answer **three** questions from this section.

- 2 Discuss the possible theories for the increased incidence of food allergies. [20]
- 3 Evaluate the use of the following additives in food:
- colours
 - sweeteners
- [20]
- 4 Assess the possible risks to public health from the following heavy metals:
- mercury
 - lead
 - cadmium
- [20]
- 5 Food safety is a shared responsibility throughout the food chain. Discuss the role farmers must play to ensure food safety. [20]

THIS IS THE END OF THE QUESTION PAPER

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