



Rewarding Learning

ADVANCED

General Certificate of Education

2019

Nutrition and Food Science

Assessment Unit A2 1

assessing

Option A: Food Security and Sustainability

or

Option B: Food Safety and Quality

[ANF11]

TUESDAY 4 JUNE, MORNING



ANF11

TIME

2 hours 30 minutes.

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) Explain how choosing foods with the following labels could help the environment:

- Marine Stewardship Council
- Conservation Grade.

[10]

(b) Discuss the benefits of buying local food for the consumer, the community and the environment.

[15]

Section B

Answer **three** questions from this section.

- 2 Explain how climate change and intensive farming can threaten food security. [20]

- 3 Suggest possible reasons for food poverty in the UK and describe the consequences for those who cannot afford to buy food. [20]

- 4 Discuss the potential barriers which may prevent consumers from making sustainable food choices. [20]

- 5 Explain why consumers waste food and outline the environmental consequences of such waste. [20]

Option B: Food Safety and Quality

Section A

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

- 1 (a) Outline the possible risks associated with preservatives in food. [10]
- (b) Describe the role of the European Food Safety Authority (EFSA) in ensuring food additives are safe. [15]

Section B

Answer **three** questions from this section.

- 2 Discuss current global food safety challenges. [20]
- 3 Explain the work of the Environmental Health Practitioner (EHP) in relation to food safety and port health. [20]
- 4 Assess the potential risks to food safety from veterinary medicines and animal feed. [20]
- 5 Explain how consumers can reduce the risk of microbial contamination from the following foods:
- poultry
 - eggs
 - shellfish
 - fruit and vegetables. [20]

THIS IS THE END OF THE QUESTION PAPER

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