



Rewarding Learning

ADVANCED

General Certificate of Education

2025

Nutrition and Food Science

Assessment Unit A2 1

assessing

Option A: Food Security and Sustainability

or

Option B: Food Safety and Quality

[ANF11]



ANF11

THURSDAY 29 MAY, AFTERNOON

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 by ticking the relevant box on page 2.

Please take a new page at the start of each question.

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 – parts **(a)** and **(b)**.

- 1 (a) Outline the economic benefits of Fairtrade for producer countries. [10]
- (b) Describe how the Northern Ireland Beef and Lamb Farm Quality Assurance Scheme is helping to deliver sustainable food. [15]

Section B

Answer **three** questions from this section.

- 2 Discuss the support provided by FareShare and The Trussell Trust to reduce food poverty in the UK. [20]
- 3 Explore food choices consumers could make to help improve food security and sustainability. [20]
- 4 Consider how primary producers and consumers may contribute to food waste. [20]
- 5 Discuss the impact of animal farming on the following:
- climate change
 - water
 - soil. [20]

Option B: Food Safety and Quality

Section A

Answer the **one** question in this section – parts **(a)** and **(b)**.

- 1 (a) Outline the possible risks to health from consuming food contaminated with campylobacter. [10]
- (b) Explain how quality assurance standards improve food safety during primary production. [15]

Section B

Answer **three** questions from this section.

- 2 Discuss how consumers can reduce the risk of microbial contamination from the following foods:
- shellfish
 - eggs
 - fruit and vegetables
 - herbs and spices.
- [20]
- 3 Explain how Good Manufacturing Practice (GMP) is used by food manufacturers to ensure safe food production.
- [20]
- 4 Evaluate the use of the following additives in food:
- preservatives
 - flavour enhancers.
- [20]
- 5 Discuss how the Food Standards Agency (FSA) ensures food is safe for consumers with a food allergy or intolerance.
- [20]

THIS IS THE END OF THE QUESTION PAPER

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