



Rewarding Learning

**ADVANCED**

General Certificate of Education

2022

---

# Nutrition and Food Science

Assessment Unit A2 1

*assessing*

Option A: Food Security and Sustainability

**or**

Option B: Food Safety and Quality



**[ANF11]**

**WEDNESDAY 15 JUNE, 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.

## 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 the impact of animal farming on water quality and soil health. [10]
- (b) Explain how the Linking Environment and Farming (LEAF) organisation is helping to deliver more sustainable food choices for the consumer. [15]

## Section B

Answer **three** questions from this section.

- 2 Discuss the suggestion that consumers can protect the environment by changing their food choices. [20]

- 3 “There are 1.66 million farmers and workers spread across more than 73 countries participating in Fairtrade.”

© Fairtrade Foundation 2019

Explain how the Fairtrade Foundation works to make things better for these farmers and workers. [20]

- 4 Describe what is being done to reduce food poverty in the UK by FareShare and The Trussell Trust. [20]

- 5 Describe how WRAP UK aims to reduce food waste. [20]

## Option B: Food Safety and Quality

### Section A

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

- 1 (a) Describe the main sources of salmonella in the food chain. [10]
- (b) Explain how a Hazard Analysis Critical Control Point (HACCP) system in a food business could prevent contamination from salmonella. [15]

## Section B

Answer **three** questions from this section.

- 2 Explain how quality assurance standards are used by food manufacturers to ensure safe food production. Provide examples to support your answer. [20]
  
- 3 Explain how food allergen labelling and information regulations ensure food safety for individuals with an allergy. [20]
  
- 4 Discuss the work of the Food Standards Agency (FSA) in relation to food safety. [20]
  
- 5 Explain the potential food safety risks of pesticide residues and describe how these risks can be reduced. [20]

---

**THIS IS THE END OF THE QUESTION PAPER**

---





Permission to reproduce all copyright material has been applied for.  
In some cases, efforts to contact copyright holders may have been unsuccessful and CCEA  
will be happy to rectify any omissions of acknowledgement in future if notified.