

Examination

Food technology
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Section	Part	Question Number
3		28

Date

10/11/11
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Number of booklets used for this question	1
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Instructions

- Write your Centre Number and Student Number at the top of this page.
- In the boxes provided write the name and date of this examination, and the number(s) of the question(s) attempted in this booklet.
- If you have not attempted the question, you must still hand in the Writing Booklet, with the words 'NOT ATTEMPTED' written clearly on the front cover.
- Write using black or blue pen. (Black pen is recommended.)
- You may ask for an extra Writing Booklet if you need more space.
- **You may NOT take any Writing Booklets, used or unused, from the examination room.**

Start here.

a) The possible causes of deterioration and spoilage in fruit, is that if the fruit is left out in the sun too long, then the fruit starts to go brown and squishy and that is one sign of deterioration and spoilage in the fruit.

Another cause of deterioration and spoilage in fruit, is that if you leave it in the fridge too long or if you leave it on the bench, then it will go off and then you will have to chuck it away into the bin.

b) The legislative requirements for the labelling of a preserved fruit product, is that it has been preserved, then it has to say so on the label. If it doesn't and then someone that is allergic to one of the preserving ingredients, then eats it and gets sick, then the company is at fault.

c) Two preservation processes that could be used to extend the shelf-life of the fruit would be to make it into Jam or tin it in juices so that

when they wanted it next, they could
Just open the tin and get the fruit
out of it.

Additional writing space on back page.