

Examination

Food Technology
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Section	Part	Question Number
3	1	28

Date

10/11/2011
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Number of booklets  
used for this question

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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 the fruit can be caused by the way the crops have been planted.

It can also have something to do with transport, there also could have been animals in the crops which could lead to spoilage and also the way they are choosing to preserve the fruit itself.

b) The food product once it has been preserved must have a label on it stating what is in the product, what it's called and also information to people with diseases ~~but~~ <sup>in case</sup> ~~unless~~ they might get a serious reaction.

c) Canning - is a great production method that both packages and extends the shelf life of these fruit products.

Snap Freezing - is the best method when you want to create a fast process that will last long. If the produce lasts fairly long then the more you will sell <sup>the product</sup> ~~the product~~.

Additional writing space on back page.