

Examination

Food Tech.....

Section	Part	Question Number
3		28

Date

10/11/2011.....

Number of booklets
used for this question

1

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.

Q28.

Possible causes of deterioration and spoilage in fruit can be because foods may be frozen for a long period of time, to make sure they don't deteriorate during this process they have to be stored at a correct temperature.

Two ways food can be preserved for longer is to be picked just before it is ripe (as it will still have it's chance to) Some farmers put chemicals on their fruit before being picked to preserve the fruits life, as some customers don't like chemicals on their fruits that always isn't the best choice.

Also keep the fruit & veg section of your shop at a nice on-going temperature so ~~they~~ ~~the~~ the fruits ~~don't~~ ~~go~~ go off quicker than they should.