



GCSE

150/02

**ENGLISH
FOUNDATION TIER
PAPER 2**

A.M. THURSDAY, 12 November 2009

2 hours

ADDITIONAL MATERIALS

Resource Material for use with Section A.

A 12 page answer book.

INSTRUCTIONS TO CANDIDATES

Answer **all** questions in Sections A and B.

Write your answers in the separate answer book provided.

You are advised to spend your time as follows:

Section A – about 50 minutes

Section B

Q. B1 – about 35 minutes

Q. B2 – about 35 minutes

INFORMATION FOR CANDIDATES

Section A (Reading): 40 marks.

Section B (Writing): 40 marks.

The number of marks is given in brackets at the end of each question or part-question.

SECTION A: 40 marks

Answer **all** the following questions.

The **Resource Material for use with Section A** is a leaflet, “What a waste!”, produced by Mid Sussex District Council.

The extract on the opposite page is a newspaper article by Martin Hickman.

Look at the ‘What a waste!’ leaflet and answer the following questions.

- A1.** (a) What percentage of waste is recycled in Mid Sussex? [1]
 (b) What percentage of the food we buy in the UK is thrown away? [1]
 (c) Give **three** examples of unavoidable food waste that could be composted. [3]
 (d) Explain the difference between ‘Use by’ and ‘Best before’ dates on food. [2]
 (e) Give **three** examples of ways to avoid wasting fruit and vegetables. [3]

A2. How does the leaflet try to encourage readers to get involved in reducing food waste?

You should write about:

- what it says;
- how it says it;
- the use of pictures and illustrations. [10]

Now look at the newspaper article ‘Britain’s colossal food waste is adding to climate change’ on the opposite page.

Look at the first three paragraphs.

A3. List **five** reasons why action on food waste is needed. [5]

Now look at the rest of the article.

A4. What do we learn about the Waste & Resources Action Programme (WRAP) and its work? [5]

To answer this question you will need to make use of both texts.

A5. These two texts are both about food waste. Compare and contrast what they say about:

- which foods are regularly wasted;
- the reasons why food gets wasted. [10]

Britain's colossal food waste is adding to climate change

British shoppers were warned yesterday that they must swap their wasteful habits with food by buying less and eating leftovers if the UK is to play its part in preventing climate change. The amount of food wasted is now increasing by a million tonnes each year.

Research shows that Britons throw away one third of their food, at an enormous financial and environmental cost. Annually, the UK dumps 6.7 million tonnes of perfectly good food each year, costing the average home over £400; for a family with children, the annual cost rises to £610. Most of this unnecessary waste – which nationally costs £8 billion – is sent to rubbish dumps where it rots, producing the dangerous greenhouse gas, methane.

The Environment Minister said, “These findings are staggering, and at a time of global food shortages this kind of wastefulness becomes even more shocking. Preventing waste has to be a top priority.” Another government adviser described the amount of food wasted as “an outrageous scandal”.

The Waste & Resources Action Programme (WRAP) is a government-funded agency that has been investigating food waste. It has conducted research that showed consumers were, in effect, dumping one in three bags of shopping straight in the bin.

In an attempt to change attitudes, WRAP has devised a campaign ‘Love Food Hate Waste’, launched yesterday by TV chefs Ainsley Harriott and Marco Pierre White. These two chefs are backing WRAP’s advertising campaign that encourages people to plan their shopping, and make meals from leftovers.

WRAP’s estimate of waste was compiled after polling almost 3,000 households and getting 300 people to keep diaries of what food they threw away. Although 90 per cent of people thought they threw away little, the true picture was revealed by the diaries.

WRAP said most waste happened because people had “over-shopped” as a result of not planning meals in advance. People also failed to keep their fridges cold enough, and threw away edible food that had passed its ‘best before’ date. About 30 per cent of households were particularly wasteful, mostly busy younger working people aged 16-34 and families with school-age children. Fruit and vegetables were the most binned food, followed by stale bread.

The ‘Love Food Hate Waste’ campaign includes a website, www.lovefoodhatewaste.com, which gives advice and practical ideas on food preparation, storage and recipes.

Martin Hickman

SECTION B: 40 marks

Answer Question B1 and Question B2.

In this section you will be assessed for your writing skills, including the presentation of your work. Take special care with handwriting, spelling, punctuation and layout.

Think about the purpose and audience for your writing.

A guide to the amount you should write is given with each question.

B1. Your local council wants to encourage re-cycling and to reduce waste. They have suggested:

- separating re-cyclable waste from rubbish;
- charging to collect rubbish;
- fining people who don't re-cycle;
- only collecting rubbish every two weeks instead of every week.

Write a letter to your local council giving your opinion on some or all of these suggestions.

[20]

The quality of your writing is more important than its length. You should write about one to two pages in your answer book.

B2. Write a lively article for a teenage magazine about a famous person you either admire or dislike.

[20]

The quality of your writing is more important than its length. You should write about one to two pages in your answer book.



GCSE

150/02-A

**ENGLISH
FOUNDATION TIER
PAPER 2**

A.M. THURSDAY, 12 November 2009

Resource Material for use with Section A

There are lots of ways to reduce food waste

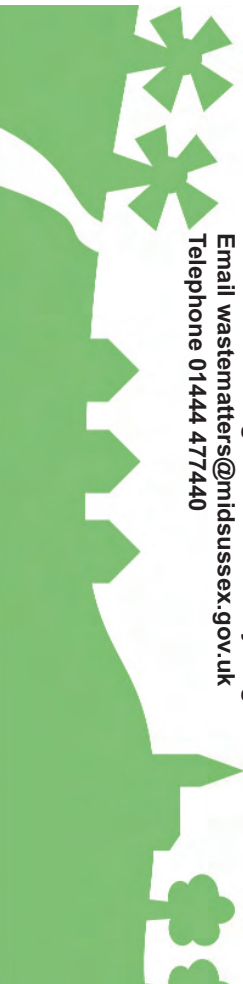
Here are some tips to get you started

- Most fruit and veg can be kept in the fridge to make it last longer.
- Check what's in your cupboard or freezer – not forgetting the back of your fridge – before you shop for more.
- If you are tempted by 'buy one get one free' offers, be sure you can use everything, or alternatively freeze a portion.



- Older vegetables can be made into meals such as soups, curries or casseroles.
- Try planning your meals for the week ahead and buy what you need.
- Buying fresh fruit and veg twice a week rather than bulk buying will mean you throw less away, eat fresher goods, and probably save money too.

For further information please look at our website
www.midsussex.gov.uk/refuse&recycling
Email wastematters@midsussex.gov.uk
Telephone 01444 477440



What a waste!



We already recycle 40% of our waste in Mid Sussex, but around 30% of what is left is food. Most of this is, or once was, perfectly good food.





Throwing away good food is a terrible waste. In the UK we throw away about 30% of all the food we buy. That's one shopping bag out of every three!

The main reasons for this are:

- Too much was prepared
- We don't use up 'leftovers'
- We forgot what was in the cupboard and missed its 'Use-by' date

Some food waste is made up of things like peelings and cores, but the majority is, or once was, perfectly good food. If we planned, stored and managed our food better, we could reduce our food waste and save ourselves money.

On average UK households spend £420 a year on food that they then throw away. For example, each day 1.3 million unopened yoghurt pots, 5,500 whole chickens, and 440,000 ready meals are thrown away in the UK. Add to this the cost for local authorities to send this waste to huge rubbish dumps and the total cost is high.

Food waste sent to rubbish dumps generates methane, a greenhouse gas far more powerful than carbon dioxide. Methane increases the problem of global warming. Eliminating this waste would have the same impact on carbon emissions as taking 1 in 5 cars off UK roads.



Home Composting

Home composting is a great way to prevent unavoidable food waste such as peelings, cores, eggshells and teabags ending up in rubbish dumps, and can do wonders for the garden. West Sussex County Council offers compost bins at subsidised prices. Please call 0845 077 0757 for details.



Date Labels Explained

Use-by

'Use-by' dates are usually found on chilled products such as cooked meats, soft cheeses and dairy-based desserts. In terms of safety, never eat products after this date, and observe storage instructions.

Best before

'Best before' dates are usually on longer shelf life foods such as frozen, tinned or dried goods, and refer to quality rather than safety. It should be safe to eat food after the 'best before' date, but food may no longer be at its best.

