

- 1 Potato slices can be boiled in water or fried in oil before eating.

Give one advantage of frying potato slices in oil rather than boiling. [1 mark]

They cook faster or it gives a better flavour or provides nutrients or vitamin E. [1]

- 1 (a) (i) A test can be done with bromine water to determine the presence of polyunsaturated fats in oil.

Describe the test and how it shows the presence of polyunsaturated fat. [2 marks]

Bromine water goes from orange [1]

to colourless if polyunsaturated fat is present. [1] Remember not to say it goes 'clear'.

- 1 (a) (ii) What is the difference, in terms of the molecules, between saturated and polyunsaturated fats? [3 marks]

Polyunsaturated fats contain many [1]

double bonds [1]

between carbon atoms. [1]

Or saturated fats do not contain double bonds. [1]

You can't get this mark and the first one.

- 1 (a) (iii) It is possible to make olive oil into a solid at room temperature by reducing the percentage of polyunsaturated fat in it.

Describe how the percentage of polyunsaturated fat in olive oil is reduced. [3 marks]

React the polyunsaturated fat with hydrogen [1]

with a nickel catalyst [1]

at 60°C. [1]

You should try to name the catalyst here because it is mentioned in the spec.

(Total 9 marks)

End