

Nutrition

2023 examination

Section 1 Questions 1 to 5 (55 marks)

Answer ***all*** questions in Section 1

Allow approximately 65 minutes

Section 2 Questions 6 to 9 (45 marks)

Answer ***all*** questions in Section 2

Allow approximately 65 minutes

Approved calculators may be used

Total time: 130 minutes

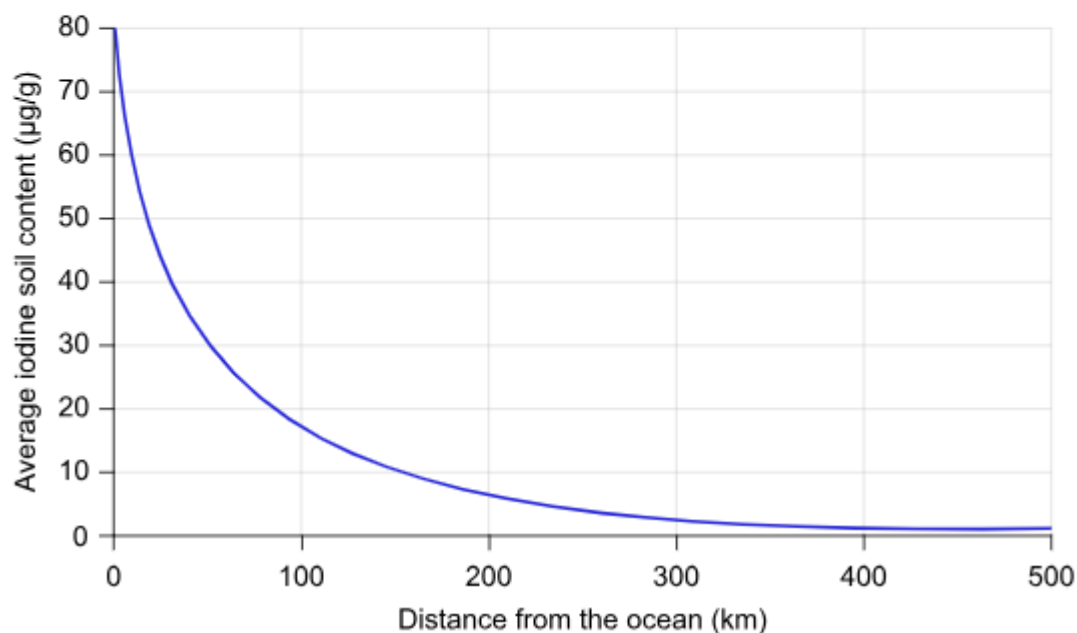
Total marks: 100

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Source 1

Information for part (c)

Iodine is naturally found in soils. The average content of iodine ($\mu\text{g/g}$) in soils has been measured at different sites with varying distances (km) from the ocean. A general representation of the data is shown in the graph below.



Source 2

Information for part (c)

Distance from the ocean for five agricultural towns in Australia

<i>Agricultural town</i>	<i>Distance from the ocean (km)</i>
Bundaberg	14
Carnarvon	5
Griffith	519
Mildura	399
Penola	72

Question 1 (a) to (d)

Iodine is an essential micronutrient.

(a) State **one** function of iodine in the human body.

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(1 mark)

To address mild iodine deficiency in the Australian population, a mandatory fortification program with iodised salt was implemented in 2009.

(b) (i) Define mandatory fortification and its purpose.

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(2 marks)

(ii) State the food product that is fortified with iodised salt in Australia.

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(1 mark)

Refer to Sources 1 and 2 when answering part (c).

(c) (i) Using the data from Source 1, describe the relationship between the iodine content of soil and its distance from the ocean.

ABC **B** *I* U x^2 x_2          

(2 marks)

(ii) Identify the town listed in Source 2 that is most likely to have the lowest iodine content in the soil.

Select your answer from the drop-down list:

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(1 mark)

- (iii) Explain how a low iodine content in the soil can lead to greater numbers of individuals with iodine deficiency in Australia.

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(2 marks)

- (d) Crop farming is an example of food production that can reduce soil quality.

Identify and explain **one** crop farming technique that can reduce soil quality, resulting in the depletion of iodine in the soil.

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(3 marks)

Source 1

Nutrition information per serving for Beer A and Beer NA

	<i>Average quantity per 375 mL serving</i>	
	<i>Beer A (4.5% alcohol)</i>	<i>Beer NA (0.0% alcohol)</i>
Energy (kJ)	552.0	348.8
Protein (g)	0.8	1.9
Fat, total (g)	0.4	0.0
Carbohydrate (g)	8.2	19.0
Alcohol (g)	13.2	0.0

Source 2

Contribution of each macronutrient to total energy for Beer A and Beer NA

<i>Macronutrient</i>	<i>Contribution to total energy (%)</i>	
	<i>Beer A (alcoholic)</i>	<i>Beer NA (non-alcoholic)</i>
Protein	2.4	9.1
Fat	2.7	0.0
Carbohydrate	24.8	90.9

Question 2 (a) to (b)(ii)

Refer to Sources 1 and 2 when answering Question 2.

Alcoholic products are not required to provide nutrition information in Australia and New Zealand. However, the tables in Sources 1 and 2 compare some nutrition information for an alcoholic beer (Beer A) and a non-alcoholic beer (Beer NA).

- (a) (i) Calculate the energy per serving provided by alcohol in Beer A.

(1 mark)

- (ii) Calculate the **percentage** of energy per serving provided by alcohol in Beer A.

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(1 mark)

The Obesity Policy Coalition (OPC) is a group of health organisations that advocates for evidence-based policy change to address obesity in Australia. For example, the OPC supports the Food Standards Australia New Zealand (FSANZ) review that is considering labelling options for alcoholic products. The OPC agrees with displaying the energy content (kJ). However, the OPC is advocating against including additional nutrition information, such as shown in Source 1.

- (b) (i) Use data to compare the carbohydrate content of Beer A and Beer NA.

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- (ii) Explain **one** possible reason why the OPC is advocating against including additional nutrition information on the labels of alcoholic products.

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(3 marks)

Source 1

Can A



Ingredients Organic chickpeas (60%), water, salt Nutrition information Servings per can: 2 Serving size: 120 g		
	<i>Quantity per serving</i>	<i>Quantity per 100 g</i>
Energy (kJ)	533	444
Protein (g)	9.0	7.5
Fat, total (g)	0.4	0.3
– Saturated (g)	<0.1	<0.1
Carbohydrate (g)	17.0	14.2
– Sugars (g)	<0.1	<0.1
Dietary fibre (g)	9.6	8.0
Sodium (mg)	373	311

Source 2

Can B

**Ingredients**

Chickpeas (60%), water, antioxidant (ascorbic acid)

Nutrition information

Servings per can: 3

Serving size: 80 g

	<i>Quantity per serving</i>	<i>Quantity per 100 g</i>
Energy (kJ)	214	267
Protein (g)	3.6	4.5
Fat, total (g)	0.1	0.2
– Saturated (g)	<0.1	<0.1
Carbohydrate (g)	6.8	8.5
– Sugars (g)	<0.1	<0.1
Dietary fibre (g)	4.7	5.9
Sodium (mg)	26	33

Question 3 (a) to (c)(iii)

Refer to Source 1 when answering part (a).

- (a) Referring **only** to Can A, discuss **one** marketing tool used by the manufacturer to increase the likelihood of consumers purchasing Can A.

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(2 marks)

Refer to the tables in Sources 1 and 2 when answering parts (b) and (c).

- (b) Each can of chickpeas contains a different ingredient that prolongs the shelf life of the chickpeas.

Identify the ingredient in each can and explain how they prolong shelf life.

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(4 marks)

Guideline 3b of the Australian Dietary Guidelines states:

Limit intake of foods and drinks containing added salt.

- Read labels to choose lower sodium options among similar foods.
- Do not add salt to foods in cooking or at the table.

- (c) Some individuals are advised by their health professionals to follow a low-salt diet.

- (i) State which can of chickpeas would be the more suitable choice for these individuals. Justify your answer using data from the sources.

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(2 marks)

(ii) State **one** function of sodium in the human body.

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(1 mark)

(iii) Explain **one** effect of a high salt intake on the human body.

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(3 marks)

Question 4 (a) to (c)

Diabetes is one of the top 10 causes of death globally. Since 1980, the number of people with diabetes has more than quadrupled.

- (a) (i) Identify **one** diagnostic tool that health professionals use to help diagnose diabetes.

[illegible]

(1 mark)

- (ii) Describe **one** way that an increased cost of living could be contributing to increased cases of type 2 diabetes.

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(2 marks)

- (b) Explain in detail how a diet high in monosaccharides and disaccharides can increase the risk of developing type 2 diabetes in the long term.

[illegible]

(5 marks)

Type 1 diabetes is an autoimmune disease that is not associated with poor diet and lifestyle. The immune system mistakenly identifies insulin-producing cells as foreign and attacks them. There is currently no cure for type 1 diabetes, but it can be managed by injecting insulin (a protein hormone) into the fat layer beneath the skin so that it is slowly absorbed into the bloodstream.

- (c) With reference to the information above and your knowledge of nutrition, explain in detail why insulin is not administered orally.

(4 marks)

Source

A growing number of studies have shown that a healthy and diverse intestinal microbiome can combine with other factors – including diet, lifestyle, and genetics – in improving bone density and delaying the onset of osteoporosis later in life.

Angie is a 58-year-old post-menopausal woman. To enhance the health of her intestinal microbiome, her health professional has recommended that she consume the types of food and beverages shown below.



Source: adapted from Shahrohani | Dreamstime.com

Question 5 (a) to (e)

Refer to the source when answering Question 5.

- (a) (i) Identify **one** food or beverage in the source that contains **probiotics**.

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- (ii) State how **probiotics** can increase the diversity of the intestinal microbiome.

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- (b) (i) Identify **one** food or beverage in the source that contains **prebiotics**.

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- (ii) Explain how **prebiotics** can increase the diversity of the intestinal microbiome.

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- (c) The microbiome synthesises some important nutrients in the intestines.

State **one** nutrient that the microbiome synthesises **and** explain its function in the body.

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(2 marks)

(d) Studies have also found that the intestinal microbiome can increase the absorption of vitamin D.

(i) Identify **one** food or beverage in the source that has a high concentration of vitamin D.

(1 mark)

(ii) Explain the role of vitamin D in bone development.

(2 marks)

(e) Identify and explain how **one** physiological factor mentioned in the source increases Angie's risk of developing osteoporosis.

(3 marks)

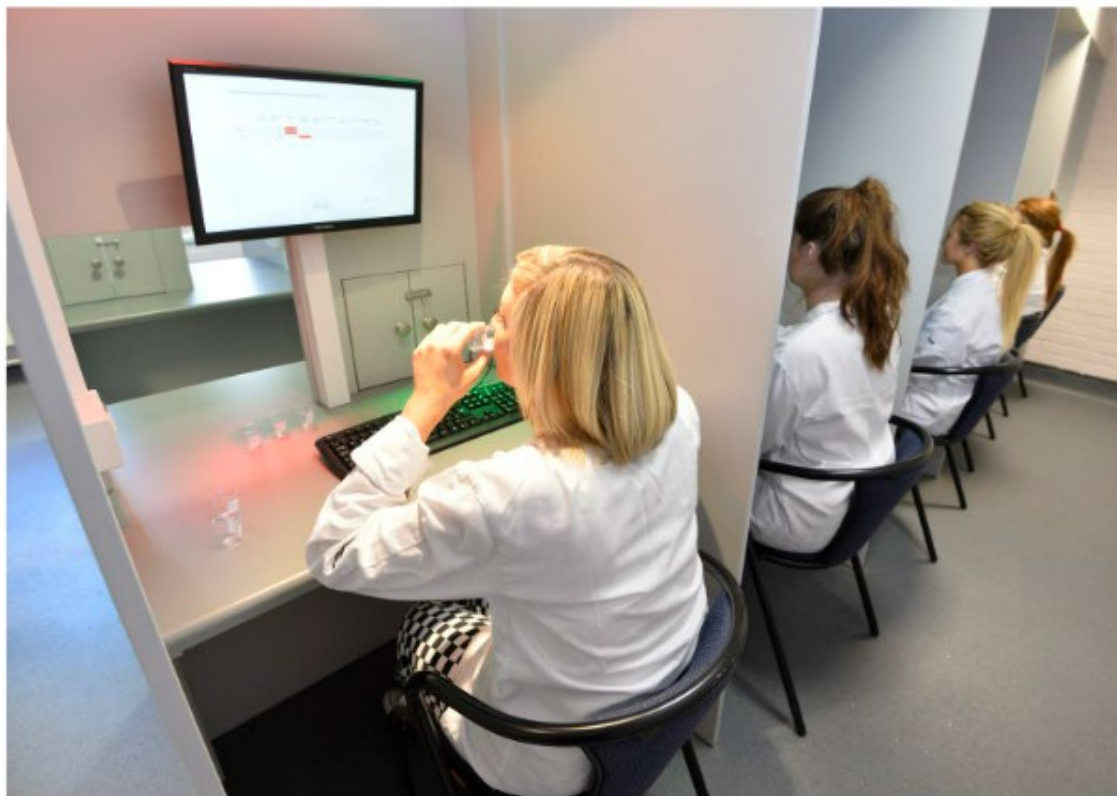
Source 1

An investigation was conducted by a food company that produces muesli bars to test the impact of product labelling on consumer acceptance. All muesli bars used in the investigation were identical, as they were taken from the same production batch, known as 'factory typical'. Sixty participants were each provided with three identical muesli bars. However, the three bars were labelled differently, as below:

- New and improved
- Consumer complaint
- Factory typical

Each participant taste-tested the three muesli bars, but did not know that the bars were identical (factory typical). The sensory evaluation was conducted using a set of sensory booths (see image below).

The participants were asked to rate many features of the three muesli bars, including degree of liking. Refer to Source 2 for the scale and Source 3 for the results.



Source: Ulster University, viewed 2 August 2023, www.ulster.ac.uk

Source 2

Scale for degree of liking

<i>Degree of liking</i>	<i>Description</i>
9	Extremely like
8	Very much like
7	Moderately like
6	Slightly like
5	Neutral
4	Slightly dislike
3	Moderately dislike
2	Very much dislike
1	Extremely dislike

Source 3

Results of the investigation

<i>Label on muesli bar</i>	<i>Average degree of liking</i>
New and improved	7.9
Consumer complaint	3.6
Factory typical	5.9

Question 6 (a) to (c)

Refer to Sources 1 to 3 when answering Question 6.

- (a) State the independent variable for the investigation described in the sources.

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(1 mark)

- (b) (i) Explain why the muesli bars used for all three samples were identical.

[illegible]

(2 marks)

- (ii) Explain **one** effect of using the sensory booths displayed in Source 1 on the reliability of the data in this investigation.

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(2 marks)

- (c) Use data from the investigation to justify **one** recommendation that could be made to a marketing manager of the food company regarding product labelling for the muesli bars.

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(4 marks)

Source 1

A food company decided to add a double chocolate chip muffin to its range of products for sale. The company's test kitchen developed three different muffins and the company conducted a sensory evaluation investigation to determine which one would be the most popular, so that the company could start manufacturing that particular muffin.

In the investigation, six adolescent female taste-testers sampled the three different muffins (J, K, and L) and recorded their scores for each sensory characteristic being tested using a **just-right scale**, as shown in the table below. The average scores were then calculated and analysed, as shown in Sources 2 and 3.

The just-right scale used for the muffins

To **view the whole table**, use the scroll bars at the bottom and side of the table, or close the Reference Materials pane on the left-hand side of the screen.

Sensory characteristic	Descriptions of scores				
					
	1	2	3	4	5
Taste (sweetness)	Too unsweet	Slightly too unsweet	Just right	Slightly too sweet	Too sweet
Texture (moistness)	Too dry	Slightly too dry	Just right	Slightly too moist	Too moist
Appearance (colour)	Too pale	Slightly too pale	Just right	Slightly too dark	Too dark
Flavour (chocolate)	Not chocolatey enough	Slightly not chocolatey enough	Just right	Slightly too chocolatey	Too chocolatey
Texture (density)	Too spongy	Slightly too spongy	Just right	Slightly too dense	Too dense

Source 2

Average scores of the three muffins for a range of sensory characteristics

<i>Sensory characteristic</i>	<i>Average score</i>		
	<i>Muffin J</i>	<i>Muffin K</i>	<i>Muffin L</i>
Taste (sweetness)	3	5	1
Texture (moistness)	4	2	5
Appearance (colour)	4	1	5
Flavour (chocolate)	4	2	2
Texture (density)	2	2	4

Source 3

Average sensory characteristics for the three muffins, represented as a star profile (radar graph)



Question 7 (a) to (c)

Refer to Sources 1 to 3 when answering Question 7.

- (a) Identify **one** psychological factor that may not be able to be controlled for the individuals participating in sensory evaluation investigations, **and** explain how it could affect the results collected.

ABC ✓	B	I	U	$\times^2$	$\times_2$	$\frac{1}{3}$	$\frac{1}{4}$	$\frac{1}{5}$	$\frac{1}{6}$	$\frac{1}{7}$	$\frac{1}{8}$	$\frac{1}{9}$	$\frac{1}{10}$	$\frac{1}{11}$	$\frac{1}{12}$	$\frac{1}{13}$	$\frac{1}{14}$	$\frac{1}{15}$	$\frac{1}{16}$	$\frac{1}{17}$	$\frac{1}{18}$	$\frac{1}{19}$	$\frac{1}{20}$	$\frac{1}{21}$	$\frac{1}{22}$	$\frac{1}{23}$	$\frac{1}{24}$	$\frac{1}{25}$	$\frac{1}{26}$	$\frac{1}{27}$	$\frac{1}{28}$	$\frac{1}{29}$	$\frac{1}{30}$	$\frac{1}{31}$	$\frac{1}{32}$	$\frac{1}{33}$	$\frac{1}{34}$	$\frac{1}{35}$	$\frac{1}{36}$	$\frac{1}{37}$	$\frac{1}{38}$	$\frac{1}{39}$	$\frac{1}{40}$	$\frac{1}{41}$	$\frac{1}{42}$	$\frac{1}{43}$	$\frac{1}{44}$	$\frac{1}{45}$	$\frac{1}{46}$	$\frac{1}{47}$	$\frac{1}{48}$	$\frac{1}{49}$	$\frac{1}{50}$	$\frac{1}{51}$	$\frac{1}{52}$	$\frac{1}{53}$	$\frac{1}{54}$	$\frac{1}{55}$	$\frac{1}{56}$	$\frac{1}{57}$	$\frac{1}{58}$	$\frac{1}{59}$	$\frac{1}{60}$	$\frac{1}{61}$	$\frac{1}{62}$	$\frac{1}{63}$	$\frac{1}{64}$	$\frac{1}{65}$	$\frac{1}{66}$	$\frac{1}{67}$	$\frac{1}{68}$	$\frac{1}{69}$	$\frac{1}{70}$	$\frac{1}{71}$	$\frac{1}{72}$	$\frac{1}{73}$	$\frac{1}{74}$	$\frac{1}{75}$	$\frac{1}{76}$	$\frac{1}{77}$	$\frac{1}{78}$	$\frac{1}{79}$	$\frac{1}{80}$	$\frac{1}{81}$	$\frac{1}{82}$	$\frac{1}{83}$	$\frac{1}{84}$	$\frac{1}{85}$	$\frac{1}{86}$	$\frac{1}{87}$	$\frac{1}{88}$	$\frac{1}{89}$	$\frac{1}{90}$	$\frac{1}{91}$	$\frac{1}{92}$	$\frac{1}{93}$	$\frac{1}{94}$	$\frac{1}{95}$	$\frac{1}{96}$	$\frac{1}{97}$	$\frac{1}{98}$	$\frac{1}{99}$	$\frac{1}{100}$
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(3 marks)

- (b) Identify which of the three muffins the company should manufacture to maximise sales, and use data to provide at least **two** justifications for your answer.

Select your answer from the drop-down list:

Justifications:

ABC ✓	B	I	U	$\times^2$	$\times_2$	$\frac{1}{3}$	$\frac{1}{4}$	$\frac{1}{5}$	$\frac{1}{6}$	$\frac{1}{7}$	$\frac{1}{8}$	$\frac{1}{9}$	$\frac{1}{10}$	$\frac{1}{11}$	$\frac{1}{12}$	$\frac{1}{13}$	$\frac{1}{14}$	$\frac{1}{15}$	$\frac{1}{16}$	$\frac{1}{17}$	$\frac{1}{18}$	$\frac{1}{19}$	$\frac{1}{20}$	$\frac{1}{21}$	$\frac{1}{22}$	$\frac{1}{23}$	$\frac{1}{24}$	$\frac{1}{25}$	$\frac{1}{26}$	$\frac{1}{27}$	$\frac{1}{28}$	$\frac{1}{29}$	$\frac{1}{30}$	$\frac{1}{31}$	$\frac{1}{32}$	$\frac{1}{33}$	$\frac{1}{34}$	$\frac{1}{35}$	$\frac{1}{36}$	$\frac{1}{37}$	$\frac{1}{38}$	$\frac{1}{39}$	$\frac{1}{40}$	$\frac{1}{41}$	$\frac{1}{42}$	$\frac{1}{43}$	$\frac{1}{44}$	$\frac{1}{45}$	$\frac{1}{46}$	$\frac{1}{47}$	$\frac{1}{48}$	$\frac{1}{49}$	$\frac{1}{50}$	$\frac{1}{51}$	$\frac{1}{52}$	$\frac{1}{53}$	$\frac{1}{54}$	$\frac{1}{55}$	$\frac{1}{56}$	$\frac{1}{57}$	$\frac{1}{58}$	$\frac{1}{59}$	$\frac{1}{60}$	$\frac{1}{61}$	$\frac{1}{62}$	$\frac{1}{63}$	$\frac{1}{64}$	$\frac{1}{65}$	$\frac{1}{66}$	$\frac{1}{67}$	$\frac{1}{68}$	$\frac{1}{69}$	$\frac{1}{70}$	$\frac{1}{71}$	$\frac{1}{72}$	$\frac{1}{73}$	$\frac{1}{74}$	$\frac{1}{75}$	$\frac{1}{76}$	$\frac{1}{77}$	$\frac{1}{78}$	$\frac{1}{79}$	$\frac{1}{80}$	$\frac{1}{81}$	$\frac{1}{82}$	$\frac{1}{83}$	$\frac{1}{84}$	$\frac{1}{85}$	$\frac{1}{86}$	$\frac{1}{87}$	$\frac{1}{88}$	$\frac{1}{89}$	$\frac{1}{90}$	$\frac{1}{91}$	$\frac{1}{92}$	$\frac{1}{93}$	$\frac{1}{94}$	$\frac{1}{95}$	$\frac{1}{96}$	$\frac{1}{97}$	$\frac{1}{98}$	$\frac{1}{99}$	$\frac{1}{100}$
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(3 marks)

- (c) Using the information from the sources, explain **one** limitation of the investigation's method that could affect the ability to make a valid conclusion.

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(2 marks)

Source 1

*Information for parts (a) and (b)***Intermittent fasting**

A dieting trend called 'intermittent fasting' has gained popularity on social media recently. One version of intermittent fasting involves the following daily instructions:

- no breakfast
- restricting food intake to within an 8-hour window only
- no restrictions on the type and amount of food and drink during the 8-hour window
- fasting (no food or beverages, except water) for the remaining 16 hours of the day
- water allowed at any time.

A 25-year-old male named Erno decided to try this version of intermittent fasting with the goal of losing weight. After a few weeks of following this diet, Erno's bowel movements became irregular, and he experienced multiple cases of constipation. Erno consulted a dietitian who made recommendations including eating breakfast daily and increasing fibre in his diet instead of intermittent fasting.

Source 2

*Information for part (c)***FiberX**

Australian researchers and engineers have recently developed a new product, FiberX, which is a manufactured form of dietary fibre made by modifying starches extracted from crops such as wheat and corn. FiberX is resistant to digestion in the human gut and could be added to foods to help the approximately 70% of Australians who do not have an adequate intake of fibre. Sensory evaluation studies show that the addition of FiberX can increase fibre by approximately 20% in many foods without affecting taste, colour, or texture. FiberX is not yet commercial.

Question 8 (a) to (c)(ii)

Refer to Source 1 when answering parts (a) and (b).

- (a) (i) Explain why not eating breakfast as part of the intermittent fasting could be contributing to Erno's constipation.

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- (ii) Explain **one lifestyle** management strategy that can help prevent constipation.

[illegible]

(2 marks)

- (b) Explain **one** way that a diet high in soluble fibre could help Erno lose weight.

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Refer to Source 2 when answering part (c).

- (c) Use your understanding of the interaction between science and society to discuss:

- (i) how society has influenced the development of FiberX.

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(2 marks)

- (ii) how the potential application of FiberX in the food production industry could affect the health system.

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Source 1

Introduction

The day after a recent evening wedding reception, about half of the guests developed symptoms associated with food poisoning, such as diarrhoea, vomiting, and stomach cramps.

As food poisoning is a notifiable disease in Australia, an investigation into the business that prepared and served the food was undertaken. At the reception, the guests were served the same entrée and dessert, but were given the choice of the beef or the chicken main course (see menu in Source 2). Stool samples from several guests and samples of the four dishes served were obtained and tested for bacteria (see Source 3 for results, and Source 4 for information about the bacteria tested for). The storage conditions of the main ingredients used in the dishes were also documented (see Source 2), as well as a temperature log of the fridge (see Source 5).

Source 2

Reception menu and storage conditions for ingredients

To **view the whole table**, use the scroll bars at the bottom and side of the table, or close the Reference Materials pane on the left-hand side of the screen.

	<i>Dish</i>	<i>Storage conditions for the main ingredients (before cooking and serving)</i>	
Entrée	Gnocchi with pumpkin, spinach, garlic, basil pesto, and parmesan cheese	Gnocchi, pumpkin, spinach, parmesan cheese	Fridge
		Garlic, basil pesto	Pantry
Main course (choice of either)	Grass-fed beef porterhouse steak, served with roast potatoes and asparagus	Beef, asparagus	Fridge
		Potatoes	Pantry
	Chicken breast filled with Swiss cheese and ham, served with broccolini and mashed potatoes	Chicken, Swiss cheese, ham, broccolini	Fridge
		Potatoes	Pantry
Dessert	Wedding cake: vanilla sponge cake, served with strawberries and cream	Cake (made elsewhere and delivered in refrigerated van)	Pantry, until 30 minutes before serving
		Strawberries, cream	Fridge, until 30 minutes before serving

Source 3

Testing for bacteria

Stool samples from several affected guests and food samples from the four dishes served were tested for the presence of genetic material from six bacteria that are commonly associated with food-borne illnesses and poor food-handling techniques. The results are shown in the table below.

<i>Legend</i>	
–	not detected
+	trace
++	common
+++	abundant

To **view the whole table**, use the scroll bars at the bottom and side of the table, or close the Reference Materials pane on the left-hand side of the screen.

<i>Bacteria tested for</i>	<i>Bacterial genetic material detected</i>				
	<i>Stool sample</i>	<i>Entrée</i>	<i>Beef main</i>	<i>Chicken main</i>	<i>Dessert</i>
<i>Escherichia coli</i> (<i>E. coli</i>)	+	–	+	+	–
<i>Salmonella</i>	+++	–	+	+++	–
<i>Listeria</i>	–	–	–	–	–
<i>Clostridium botulinum</i> (botulism)	–	–	–	–	–
<i>Clostridium perfringens</i>	–	–	–	–	–
<i>Staphylococcus aureus</i>	+	–	–	–	+

Source 4

Information about the bacteria tested for

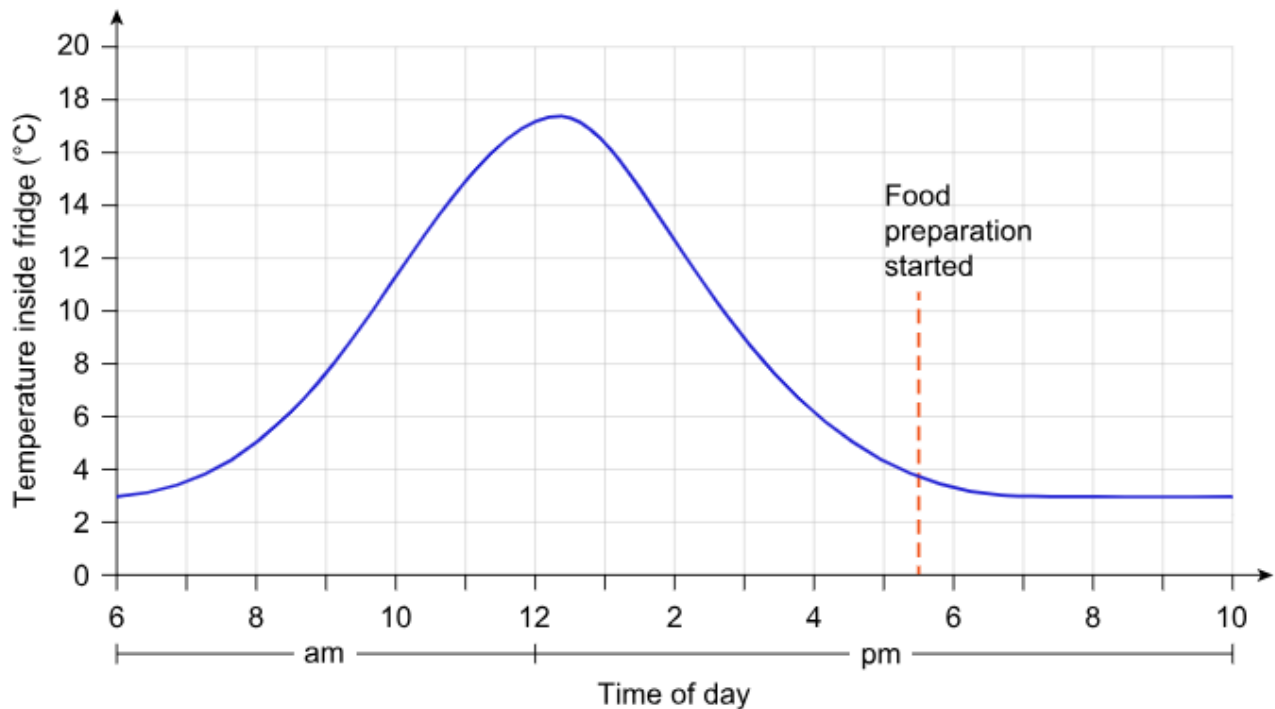
To view the whole table, use the scroll bars at the bottom and side of the table, or close the Reference Materials pane on the left-hand side of the screen.

<i>Bacteria</i>	<i>Main symptoms</i>	<i>Onset of symptoms</i>	<i>Some common sources</i>
<i>Escherichia coli</i> (<i>E. coli</i>)	Diarrhoea, vomiting, stomach cramps	3–4 days	Raw/undercooked beef, raw vegetables, raw milk, raw sprouts
<i>Salmonella</i>	Diarrhoea, fever, stomach cramps, vomiting, headache	6 hours to 6 days	Undercooked chicken, meats, and eggs; raw fruits and vegetables
<i>Listeria</i>	Vomiting, severe stomach cramps, diarrhoea	2 weeks	Soft cheeses, melons, raw sprouts, raw milk
<i>Clostridium botulinum</i> (botulism)	Difficulty swallowing, blurry vision, slurred speech, difficulty breathing, muscle weakness	18–36 hours	Improperly canned or damaged canned foods; fermented foods
<i>Clostridium perfringens</i>	Diarrhoea, stomach cramps, but no vomiting	6–24 hours	Chicken, turkey, beef, pork, gravy
<i>Staphylococcus aureus</i>	Usually does not cause illness in healthy individuals; if it does, symptoms include nausea, vomiting, stomach cramps, diarrhoea	0.5–8 hours	Skin and nose of 25% of population; foods not cooked after handling

Source: adapted from Centers for Disease Control and Prevention: Food Poisoning Symptoms, U.S. Department of Health & Human Services, viewed 8 August 2023, www.cdc.gov

Source 5

Temperature log of fridge



Question 9

Read Sources 1 to 5, then answer Question 9.

Using evidence from the sources and your knowledge of nutrition:

- identify the type of bacteria that is most likely to have caused the food poisoning
- identify the dish and the ingredient that are most likely responsible for the food poisoning **and** discuss the evidence that you used to make your conclusions
- identify a possible explanation for the shape of the graph in Source 5 **and** use data to explain in detail the significance with regards to food safety at this reception
- identify **one** alternative storage method that is relevant to the ingredient that you have identified as the likely source of the food poisoning **and** explain its mechanism in preserving this ingredient
- explain why fluids containing added salts are usually a better option than plain water for relieving some symptoms of food poisoning.

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(16 marks)

Final checklist

- ☐ I have reviewed my work
- ☐ I understand that by selecting 'Next' I cannot return to the examination

Next