# EXTENDED TASKS FOR GCSE MATHEMATICS

A series of modules to support school-based assessment



MIDLAND EXAMINING GROUP SHELL CENTRE FOR MATHEMATICAL EDUCATION





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#### Authors

This book is one of a series forming a support package for GCSE coursework in mathematics. It has been developed as part of a joint project by the Shell Centre for Mathematical Education and the Midland Examining Group.

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working with the Shell Centre team, including Alan Bell, Barbara Binns, Hugh Burkhardt, Rosemary Fraser, John Gillespie, Richard Phillips, Malcolm Swan and Diana Wharmby.

The project was directed by Hugh Burkhardt.

A large number of teachers and their students have contributed to this work through a continuing process of trialling and observation in their classrooms. We are grateful to them all for their help and for their comments. Among the teachers to whom we are particularly indebted for their contributions at various stages of the project are Paul Davison, Ray Downes, John Edwards, Harry Gordon, Peter Jones, Sue Marshall, Glenda Taylor, Shirley Thompson and Trevor Williamson.

The LEAs and schools in which these materials have been developed include *Bradford*: Bradford and Ilkley Community College; *Derbyshire*: Friesland School, Kirk Hallam School, St Benedict's School; *Northamptonshire*: Raunds Manor School; *Nottinghamshire*: Becket RC Comprehensive School, Broxtowe College of Further Education, The George Spencer Comprehensive School, Chilwell Comprehensive School, Greenwood Dale School, Fairham Community College, Haywood Comprehensive School, Farnborough Comprehensive School, Kirkby Centre Comprehensive School, Margaret Glen Bott Comprehensive School, Matthew Holland Comprehensive School, Rushcliffe Comprehensive School; Leicestershire: The Ashby Grammar School, The Burleigh Community College, Longslade College; *Solihull*: Alderbrook School, St Peters RC School; *Wolverhampton*: Heath Park High School, Our Lady and St Chad RC School, Regis School, Bury St Edmonds.

Many others have contributed to the work of the project, notably the members of the Steering Committee and officers of the Midland Examining Group - Barbara Edmonds, Ian Evans, Geoff Gibb, Paul Lloyd, Ron McLone and Elizabeth Mills.

Jenny Payne has typed the manuscript in its development stages with help from Judith Rowlands and Mark Stocks. The final version has been prepared by Susan Hatfield.

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### Introduction

PLAN IT is one of eight such 'cluster books', each offering a lead task which is fully supported by detailed teacher's notes, a student's introduction to the problem, a case study, examples of students' work which demonstrate achievement at a variety of levels, together with six alternative tasks of a similar nature. The alternative tasks simply comprise the student's introduction to the problem and some brief teacher's notes. It is intended that these alternative tasks should be used in a similar manner to the lead task and hence only the lead task, has been fully supported with more detailed teacher's notes and examples of students' work.

The eight cluster books fall into four pairs, one for each of the general categories: Pure Investigations, Statistics and Probability, Practical Geometry and Applications. This series of cluster books is further supported by an overall teacher's guide and a departmental development programme, IMPACT, to enable teacher, student and departmental experience to be gained with this type of work.

The material is available in two parts

Part One		The Teacher's Guide	
		IMPACT	
	Pure Investigations	I1 - Looking Deeper	
		I2 - Making The Most Of It	
	Statistics and Probability	S1 - Take a Chance	
		S2 - Finding Out	
Part Two	Practical Geometry	G1 - Pack It In	
		G2-Construct It Right	
	Applications	A1-Plan It	
		A2-Where There's Life, There's Maths	

This particular 'cluster book', PLAN IT, offers a range of materials designed to support students as they pursue applications tasks within any GCSE mathematics scheme. The material has been designed and tested, as extended tasks, in a range of classrooms. A total of about twelve to fifteen hours study time, usually over a period of two to three weeks, was spent on each task. Many of the ideas have been used to stimulate work for a longer period of time than this, but any period which is significantly shorter has proved to be rather unsatisfactory. These applications tasks are intended to arouse students' interest in, and understanding of, the world in which they live. As they pursue these tasks students will be involved in selecting materials and mathematics to use for their chosen task, checking they have sufficient information, working methodically and reviewing their progress, interpreting mathematical information presented in oral, written or diagrammatic form, as well as in making and testing hypotheses.

It is important that students should experience a variety of different types of extended task work in mathematics if they are to fully understand the depth, breadth and value of the subject. The tasks within this cluster concern real life situations, and they are intended to be tackled practically. However, it is important that this practical approach should be followed up using reasoning, calculation and proof, according to the individual need and ability of each student. The common element amongst all the items within this cluster is the idea that the students should be involved in planning or organising an event, or some other aspect of their everyday life, using information they have collected.

Clearly, there are many styles of classroom operation for GCSE extended task work and it is intended that this pack will support most, if not all, approaches. All the tasks outlined within the cluster books may be used with students of all abilities within the GCSE range. The lead task The Celebration may be used with a whole class of students, each naturally developing their own lines of enquiry. It is intended that all the tasks within the cluster may be used in this manner. However, an alternative classroom approach may be to use a selection, or even all, of the ideas within the cluster at one time, thus allowing students to choose their preferred context for their applications task. There is, however, a further more general classroom approach which may be adopted. This is one that does not even restrict the task to that of an applications nature. In this case some, or all, of the items within this cluster may be used in conjunction with those from one or more of the other cluster books, or indeed any other resource. The idea is that this support material should allow individual teacher and class style to determine the mode of operation, and should not be restrictive in any way.

Teachers who are new to this type of activity are strongly advised to use the lead tasks.

These introductory notes should be read in conjunction with the general teacher's guide for the whole pack of support material. Many of the issues implied or hinted at within the cluster books are discussed in greater detail in The Teacher's Guide.

# 2 The Celebration

The lead task in this book is called *The Celebration*. It is based on a real life situation and provides a rich and tractable environment for applications type coursework tasks at GCSE level.

The task is set out on pages 7 - 9 in a form that is suitable for photocopying for students.

The Teacher's Notes begin on page 10. These pages contain space for comments based on the school's own experiences.





As you complete this task you will be involved in planning something like a birthday celebration for a group of friends. You can go about this in any way that you like.

You do not have to consider a birthday celebration, it can be anything that you would like to organise, or you feel would be useful to you in the future. You may choose to go in any direction that you wish. Basically you can plan or organise anything that interests you, for whatever reason and in any way.

If possible, try to link it to something that you are going to have to do in real life, whether it is in the near future or just a possibility in the long term. You will be able to gain a lot from this experience, even if it is only a dummy run at organising something. You may be lucky enough to have the chance of putting your plan into action.

Don't forget to record all your ideas and decisions as you go along. These need to be discussed in your final report. Your report should outline your problem and how you tackled it. It should include any information you collected, any decisions you made, comparisons of alternatives, calculations made, and many more things.



Write down a list of all the jobs involved in making breakfast.

Now think about how long each job takes, and in what order these jobs need to be carried out. During your group discussion, you may find it helpful to write each job on a piece of paper, together with the time needed, so that you can move them around on the table as you talk about the different possible orders in which the jobs can be done.

What other things do you need to think about when you are planning how to make breakfast?

What if you had to cook a traditional breakfast for a large number of your friends? Would it make any difference?



#### The Celebration - Teacher's Notes

The ability to plan and organise is an important skill in everyday life. It usually involves us in applying our basic mathematical knowledge so that we can make more informed decisions. It is unusual to find adults, even mathematics teachers, using higher level mathematics to solve everyday problems in mathematics. However, mathematics used at a suitable level is a powerful aid in decision making. *The Celebration* is a piece of work which fits into the area of Applications of mathematics and provides students with an opportunity to plan and organise a wide variety of events.

This type of activity is a very popular one in mathematics classrooms, although it often degenerates to the collection of pictures from magazines, and the carrying out of a small number of very basic calculations. We anticipate that students who complete a piece of GCSE coursework under this heading, will become involved with their problem in a different way, and at a different level, than has been indicated above.

Naturally, the problem will motivate and interest the students more highly if it actually belongs to them. Therefore, it is suggested that this work should, if possible, be linked to something which they could be, or are likely to be, involved in. The initial suggestion is that the context could be a birthday celebration.

Many contexts have been, or may be, explored under this heading. Some are more well known than others. These include

- \* Planning a trip
- \* Organising a disco
- \* Catering for a wedding, party, anniversary or similar event
- \* Planning a meal for a large group
- \* Organising a young child's birthday party
- \* Planning a barbecue

- \* Organising the school's sports day
- \* Organising a charity event
- \* Having the family to stay
- \* Organising a club.

Clearly, the context chosen will determine what type of mathematics may be involved in the solution to the problem, but there is likely to be considerable common ground amongst most problems. This is likely to include

- \* Planning of time
- \* Costing
- \* Quantity
- \* Value
- \* Comparing alternatives
- \* Data collection
- \* Data representation
- \* Ratio and proportion
- \* Percentage
- \* Estimation.

Initially, it is often difficult for students to think of something they would like to plan, and then to decide how they should go about it. Therefore, we offer an initial small group activity, followed by a brainstorming session, before students select their own context and begin to consider the details of their own individual planning and organising tasks.

When students are working on GCSE extended tasks, it is impossible to give a lesson by lesson plan, but it could be useful to outline what may happen over the two to three week period which the work will probably span.

#### Understanding and Exploring the Problem

The resource sheet *Making Breakfast* offers a task which has proved helpful when encouraging students to think about organising and planning events. This task is in a form which is suitable for handing out to small groups of, say, three or four students. Immediately, they can become involved in discussing and thinking about this type of activity. Naturally, each group will tackle the problem at their own level, and make the task as difficult as is appropriate at this stage. However, there is some degree of flexibility for the teacher, and the making breakfast activity may simply be used as a brief introduction, or as a slightly longer task.

Some discussion points which are likely to arise during this stage of the work are

- \* Which jobs cannot be done until others have been completed?
- \* Which jobs can be done at the same time?
- \* Are you waiting or working for most of the time?
- \* Which jobs are the most crucial?

Such questions lead on to the idea of critical path diagrams and these could be introduced here, although this is not intended to be the main focus. Indeed, the use of such mathematics in a very simple case may serve only to suggest the contrived nature of using such techniques, and that the method lacks any power since the problem can be considered using less powerful mathematics.

However, it certainly is useful here if the students record their decisions using some form of diagram. This can help both you as a teacher, and your group to develop notes which form a suitable basis for final reports. Each student can briefly explain her problem, and illustrate her particular solution together with anything she discovers or notices during her work. This then stands both as a miniature model of what the students' final reports may look like or, indeed, form a part of the report itself.



At the end of this introductory task, which will probably take approximately an hour, the overall task should be explained to the students. It may be useful to give them some preliminary notice of the work on this extended task, so that they can think about possible contexts which are of personal interest for their work.

#### Devising and Planning Individual Studies

A brainstorming session is very valuable at this stage to help generate lots of ideas, as well as possible approaches to one or two of the ideas suggested. One useful way of developing this is to ask each student to write down as many ideas as they can in a short period of time, before sharing their ideas with others in their small group. Each small group should reach some degree of consensus about which ideas are worth pursuing, and how they might go about it.

Finally, each group should report on a few of their ideas to the whole class. The whole class reporting back session will involve the teacher in chairing the discussion, and trying to involve as many students as possible. It is also useful to select one or two of the ideas, and to ask members of the group to expand further on these. Other students can be invited to add their ideas to the those already suggested.

The next few lessons will probably involve each student in thinking about a few events they may wish to plan and organise, choosing a particular context and thinking about how they are going to tackle their own individual problems. During this stage, it is worthwhile emphasising a range of mathematical skills and processes which students may wish to use such as those listed on page 11. However, it is important that this list should not merely be written down by the teacher. During the whole class reporting back session, students should be encouraged to identify useful mathematical skills and processes within the context they wish to explore. After the class reporting back session, it is likely that the suggested list will have emerged, as well as others.



#### Implementing Plans and Pursuing Ideas

This next period of time will involve students in pursuing their individual lines of enquiry. The teacher's role here is almost entirely one of acting as a consultant and resource. Wherever possible, students should take the initiative and assume responsibility for their own progress. Their work may involve them in collecting relevant information and data outside school hours, and sometimes over a period of time. Clearly the situation has implications for the organisation of lesson time on the part of the teacher. During our project trials, many teachers found that it was best to move to a one lesson per week approach whilst such data was being collected and compared. This avoids wasted time in the classroom while waiting for information.

This phase provides a valuable opportunity for the teacher to talk to individual students about their work. Information gained during this period will prove extremely valuable for assessment purposes, since the teacher will naturally develop a greater awareness of each student's work, and acquire much more evidence than can be learned from merely reading the final reports.

During this time the teacher will need to emphasise the importance of each student keeping a careful record of their work, so that the final report made by each individual student contains an accurate and detailed account of information collected and analysed, together with decisions taken.

#### Reviewing and Communicating Findings

Before embarking on the final written report, it may be useful for each student to briefly outline to their own small group what they have done so far. Apart from the obvious advantages in personal and social development, this helps a student to clarify their own ideas about their work to date.

It is important that students should begin to review and analyse what they have discovered sufficiently early, to complete the task well. Some students tend to continue collecting information





until time runs out, and are rather reluctant to organise or analyse it.

In our trial classrooms, some students appeared to be surprised at the amount of time it takes to organise information, and to consider all aspects of the task, before making final decisions and recommendations.

The assessment will naturally be based on the final report which a student submits, together with the knowledge of the student's work which the teacher has gained through observation and discussion during the whole period in which the work has been completed.

This problem may be tackled by students of all abilities, since they will set themselves tasks within their capabilities, and then demonstrate their ability and knowledge through their own solutions to issues which are of some personal significance.

Whilst we have made it clear that greater motivation is achieved with student ownership of the task, this is also true if the student is organising a task which is really going to happen. Again, during our trials, we saw groups organising a variety of events which they actually carried through. These include

- \* A meal at Pizzaland followed by a matinee showing at the local cinema, for a group of about six students
- \* A day trip to the seaside
- \* A school disco
- \* A charity break-time ice cream stall
- \* A sherbert factory for a week
- \* A cake production line to supply local shops and stores
- \* A papier mâché brick making process for the local group of senior citizens
- \* A charity coffee bar

etc.



Fourth Year

Higher/Intermediate Level.

The work was done in the second half of a term. In order to give time for thought and research, I introduced the idea a week before the half-term break and asked the students to go away and think of an event they would like to plan. This made it wider than just a celebration, but I felt it was important that they should do something that they had chosen, and therefore would have an interest in. This was their second piece of GCSE Coursework in the fourth year but they had completed two 'trial runs' during their third year. This was a top set of 28 students from a year group of 130.

The last lesson before half-term, we used the Making Breakfast activity which was quite useful, if only to make some of the students realise they had no idea of catering in quantity! It did give them a brief insight into the problems of time planning, and reminded them of the topics they needed to research over half-term. I suppose that this activity could be used in a variety of ways, but it went well for us when we used it in this manner and so I would probably do it again.

After half-term when the work began, there was a huge range in the progress made, I suppose this will always happen with this sort of approach. Some students had done a lot of preparation, and were well into their events. Others were struggling to get beyond a list of jobs, with no idea of ordering, timing or detail. This was particularly true of weddings and discos which sounded good, but actually proved quite difficult to structure. These students required quite a lot of prompting which worried them as they know I make notes on any help given. They felt rather frustrated by their own lack of knowledge and their need to ask for help. We managed to assemble a collection of 'planner' booklets and cookery books which helped, but I did not really start collecting them early enough. This is a reflection on the fact that I had not really thought carefully enough about what they would need, perhaps these are now things that departments ought to think about collecting, but I suppose this is one of the skills for the students to develop themselves, knowing where to find information.

I think almost all the students were rather anxious about not getting enough mathematics into the work, as they do not see logical thinking, ordering of activities, planning, and the weighing up of alternatives as mathematics, perhaps this was an initial fear of mine, which I have passed on. I discussed this issue with the Shell Centre Team and they reassured me on this matter, and it is interesting to read the Moderator's comments on the pieces of work from my students which have been included in this book. Maybe we all need to take a broader view of mathematics within this area of coursework. The students worked hard at doing scale plans, areas, costing and ratios to get what they considered mathematics into their work. However, this was sometimes rather contrived and therefore contributed very little to the project.

From the teacher's point of view, it was a very demanding activity as the students were asking questions on an enormous range of topics, some of which I knew little about. The idea that they all had basically the same problems was quite hard for them to grasp. It may be an idea next time to attempt to have a 'worries session' where they can all state their problems in order to support each other, make suggestions, and perhaps give advice to each other.

We always encourage our students to write up as they go along, when doing a piece of coursework, but this piece did not seem to lend itself to that in the same way that previous work had. However, quite a lot of finished sections were in evidence during the latter part of the work. All the students had their work ready by the deadline date. I suppose the write up issue depends very much on the individual student and their chosen activity.

One worrying aspect for me was the relatively low scores (grade C) achieved by a few of the most able students in the group. They were also worried and have asked to do another piece of work, possibly to submit instead. Perhaps this was because they did not challenge themselves sufficiently within the task as I had presented it. Alternatively, I suppose it could be said that the students who are good at 'usual mathematics' may not be the best at this type of work and we should be looking for broader achievement. Certainly, some students achieved top grades, so there is scope for this. If I'm honest, this problem probably crops up at the end of every piece that we do. I wonder if a scheme of submitting the best 3 from 4 will become the eventual norm?

Taken overall, I think the students enjoyed their work and found it a refreshing change.

We are hoping to submit some of the work as a Home Economics (Food) unit in a Design course. I learned a lot about fishing, ski slopes, and golf tournaments, amongst other things. We would all like to try out the London weekend visit to a rock concert at Wembley Stadium, which one student planned.

# 4

## Alternative Tasks

Relationships

Kit It Out

Turn It In

Locations

Map It Out

Fit To Eat

#### Alternative Tasks

#### General Notes

The six alternative tasks are all intended to be used in the same way as the lead task, The Celebration. The teacher's notes for each task are brief and should be read and considered in conjunction with those for The Celebration. The student's notes are in the same form as those for the lead task. The student's notes offered for the six alternative tasks in this cluster book are all written in a similar style. They outline the context of study to the student and offer one or two problems to be considered. This provides the student with an opportunity to consider the problem and gain some understanding of it. Students are then encouraged to investigate the problem in any way they wish. Some further suggestions are offered which may be used if the teacher feels this is appropriate for any individual student, group or class. These suggestions provide further ideas for investigation without prescribing exactly what should happen.



From The Real World and Mathematics, Hugh Burkhardt, published by Blackie and Son



Scientists have discovered evidence to suggest that there was once a penguin 150cm tall.

They have measured the heights and weights of some of the penguins that are alive today, and they have calculated the average height and weight for five different types of penguin. Their results are as follows

Height in cm	Weight in kg
114	29.48
94	15.88
65	5.44
56	3.18
41	1.13
	Height in cm 114 94 65 56 41

\* What do you think was the weight of this now extinct penguin? You may wish to suggest reasons why it became extinct.



From The Real World and Mathematics, Hugh Burkhardt, published by Blackie and Son

Many things in everyday life are connected by relationships. You may wish to investigate one particular everyday situation and look for some relationships. Some possible situations include

- \* Pendulums
- \* Balls bouncing
- \* Double Glazing
- \* Holidays
- \* Alcohol
- \* Planets
- \* Paper sizes
- \* Shoe sizes
- Clothes sizes

#### Relationships - Teacher's Notes

Tasks such as this benefit tremendously if students are encouraged to discuss the issues involved as they work in small groups of about three or four. This introductory task is designed to encourage students to search for possible relationships between the heights and weights of existing penguins, in order to attempt to determine the probable weight of a now extinct penguin using its height.

Finding relationships between variables using a table of values such as this can be quite difficult, since errors and approximations in measurements are likely to be involved. However, if students plot weight against height for the values given, these appear to lie on a smooth curve. Students should be encouraged to suggest a range of possible relationships from merely looking at the curve. For some students, statements such as 'when the height gets bigger the weight gets even more bigger' may be appropriate. For others, mathematical symbolism and discussion may be appropriate. For example,  $W \propto H^2$ ,  $W \propto H^3$ , etc. Commonsense is also often useful in such circumstances. Some students, probably those who have considered the relationship in a more mathematical form, may argue that the weight of a body is proportional to its volume and, perhaps, the volume is proportional to the cube of the height. Investigating ideas such as this for the data provided gives us

> <u>H</u><sup>3</sup> = 50255, 52303, 50482, 55225, 60992. W

If we make allowances for errors, it look as if

 $W = \frac{H}{37}^{3} \text{ approximately.}$ 

Extending their graph, or using this rough approximation, students can determine the possible weight of the extinct penguin. Some students may then chose to investigate possible relationships between the heights and weights of other things; human beings, perhaps.

However, the main task is not to solve this rather closed problem. Through discussing the

introductory task, it is intended that students should begin to consider everyday situations and to look for possible relationships between variables. It is anticipated that students will identify the variables present and that they will perform experiments, or alter one variable at a time, so that they can determine how changes in each variable affects the system. Each student needs to investigate a particular situation and collect information which enables her to determine the relationships between the variables involved. Determining these relationships is not an end in itself. When we know what relationships exist, we can predict possible future outcomes.

Some possible avenues for further investigation include the time of swing of a pendulum, or the height of bounce of different balls. Some students may find it interesting to consider everyday situations such as the cost of double glazing. Is there a relationship between the overall cost and the size of the glass needed or the perimeter? Investigating the amount of alcohol in the blood at various times after drinking different amounts, could be of interest to others. These latter two situations are discussed in *The Language of Functions and Graphs*, produced by the Shell Centre. Many further examples from this pack, including the topic of The Missing Planet are also possible areas for investigation.

Some students may find it stimulating to consider the cost of holidays in a particular brochure. Does the cost depend upon factors such as, distance travelled, the cost of hotels, number of nights? Alternatively, some students may find it stimulating to consider the prices at which they might market some items they could produce themselves. Attempting to make allowances for all the factors involved, and all the materials they would need to buy, could prove extremely interesting.

It is again important for students to feel that they own their tasks and to have some degree of choice. It may require a considerable amount of discussion if students are to find their own directions throughout their work. Our role as teacher is very much one of a listener and counsellor.



Amjid's parents have agreed to refurbish his bedroom so that he has more space to complete his GCSE coursework tasks.

He thinks that the most important thing he needs is a large flat surface, so that he can write and spread his books around at the same time.

He is keen to get a clean, modern effect, and he has seen the desk shown above in a self-assembly pack.

The desk top measures 120 cm x 60 cm and it is 72 cm high. The back panel is 40 cm high. It is finished in a black ash effect and it costs  $\pounds$  34.99.

Similar black ash effect board is available in 8 feet lengths, the 60 cm width costs £11.25 and the 40 cm width costs £8.45.

Do you think he should buy the kit?





#### Kit It Out - Teacher's Notes

This starting task is intended to encourage students to discuss situations in which it is possible to achieve a desired end point in several ways. It provides opportunities for students to consider a range of possible courses of action, each of which makes differing demands in terms of money, time, skills available and the quality of the final product.

Purchasing an item of personal interest is a common situation in modern everyday life and this usually entails making a variety of decisions. The completion of a study such as this ought to equip students with some of the skills needed to make informed rather than haphazard decisions of this nature.

The introductory task is straightforward and sufficient information is supplied to get students into the task as they sort out what materials they need to buy. We have deliberately chosen not to supply the costs of fittings, since we feel it more appropriate that students should discuss how they are going to construct the desk and find prices which are relevant to their needs. It may even be that students will wish to use the prices of an alternative desk and materials.

What is essential is that students should consider different ways of obtaining their desk, and that they should think about factors such as

- \* How much does it cost?
- \* How long does it take?
- \* What skills does it need?
- \* Do I need tools I don't already own?
- \* What will be the quality of the final product?

etc.

The introductory task could be given to students as they work in pairs. Each pair should examine the problem in detail, then make and record their decision together with their reasons for taking this particular line of action. It is interesting then for a later group to examine the variety of views held by the pairs of students.

After working on the introductory task, students should be able to suggest other things which are available both ready made and in kit form, and which they would find interesting to investigate.

A brainstorming session, with one student acting as a scribe, could produce a list of possibilities on the blackboard or a wall poster. The list may well include

- \* A garden shed
- \* A pre-erected or personally built brick garage
- \* A rabbit hutch
- \* Fitted wardrobes for their bedroom
- \* A go-cart
- \* Soccer posts and net
- \* A house extension
- \* Clothes
- \* Packed lunches for the whole family
- \* A holiday of some kind
- \* A wedding reception

and many more.

As students develop their work, both on the initial task and their personal investigations, through discussion of their various endeavours, they may discover that

- \* It can be very expensive to buy tools for a single job
- \* Hiring tools, is cheaper, but are they safe and reliable?
- \* Many jobs need more than one person available
- \* Mistakes are easily made and they can be expensive

- \* Some parts of some jobs really do need more than DIY tools and skills
- \* Some decisions lead to many more decisions
- \* It is oversimplistic to assume that buying things ready made, or in kit form, is always more expensive than buying the materials
- \* Purchased labour may be expensive but it is efficient.

Students may look at several related items or one of major significance. Again students will need to be encouraged to record their work through sketches, notes and costing, as they go along. Some students may write up their work in this manner while others will use their notes to do this on completion of the topic.

Clearly the depth of analysis and the range of alternatives considered will depend entirely upon the ability of each individual student.





You and your family may be coping with a similar situation. If so, you may wish to collect some information which will help you to make your decision.

Alternatively, you may be able to forecast that you and your family will need to make an important decision in the near future.

You may wish to investigate this situation, as fully as you can, and to collect all the information you would need if you had to make your decision now. This will help you to spring into action if a crisis situation suddenly emerges. Decisions taken in haste can be very expensive.

#### Turn It In - Teacher's Notes

We have probably all experienced an event similar to the one used as a starter for this task. Our car, or some other expensive piece of equipment breaks down or needs repairing. What should we do?

Students should be encouraged to discuss the issues involved as they work in small groups, maybe in pairs. Some of the questions raised and suggestions made, may include the following

- \* Is it really worth repairing?
- \* What will a similar replacement cost?
- \* What is it worth if you turn it in?
- \* Should you buy a new one?
- \* Are credit or H.P. terms available?
- \* What is the total credit or H.P. cost?
- \* Can you withdraw savings to pay cash?
- \* What interest will you lose if you withdraw savings?
- \* What would you like to do?
- \* What can you afford to do?

Students may find it helpful to list the issues they need to consider on separate pieces of paper. They can then try to organise their random thoughts, as they attempt to reason their way through the argument before making their recommendations. After students have discussed the situation presented, they then need to identify a similar situation and gather some information for themselves. The list of questions they may need to answer could look quite formidable. Even a simple question such as "How much will the repair cost?" will produce a different answer from each garage approached and hence complicate the situation further. While there may be a manufacturer's recommended price for a new car, each retailer probably offers a different discount, which will depend upon whether you turn in the old one or not. If you do turn it in, the good

discount may disappear. If you decide to sell it yourself, this can cause a delay and you may not be able to sell it without its MOT.

Many students may chose to explore the situation presented in our introductory task from a personal viewpoint. Potentially, this is a rich task, it gives rise to the gathering of much information, which needs to be organised, and analysed. Questions such as

- \* Should I buy a Metro or a Skoda?
- \* When should I change my car?
- \* New or nearly new?
- \* Which car depreciates the most?

all form interesting practical studies involving many mathematical ideas. Graphical representation and a wide variety of calculations are often involved, as well as personal preferences. In order to answer some of the questions already listed, students may chose to refer to data produced by the magazine *Which*?, or one of the motoring organisation reports or journals.

Some students may wish to consider running costs and depreciation. Each model produced by each manfacturer has different running costs and different depreciation rates. Running costs include insurance rates and these vary from person to person, as well as from model to model. Is there one model which is best for one type of person and another for others?

Although many students may wish to explore situations relating to cars, other students may prefer to pursue different topics, which are of greater interest to them. It may be that some students would find it stimulating to consider issues such as, 'Should we extend our house or move home?', or other questions relating to things of personal interest. Whatever situation is considered, the issues are likely to be the same.

Most of the contexts suggested within this task will require a great deal of data collection; local newspapers, advertising magazines and trade books are all valuable sources of information.



The diagram above is a map of a city in which all roads run north-south or east-west. The stars mark seven supermarkets.

A company which supplies bread daily to each of these supermarkets needs to build a new bakery.

\* Where do you think the bakery should be located so that total delivery costs are minimised?




The Regional Health Authority of FITSHIRE has agreed to build a new modern hospital with equipment and amenities for the twenty first century.

\* If the hospital is to serve the whole region, where do you think it should be located?

You may find it interesting to look at a map of your own home town or city and find where the hospitals, fire service, schools, shopping centres, railway station, bus station, etc. have been located.

\* Do you think they are well placed to serve the needs of the local community?

# Locations - Teacher's Notes

The main task suggested involves students in looking at, and making maps of, their home environment and considering whether their local hospitals, fire services etc. are well placed to serve the needs of the community.

Two introductory tasks are offered, but it is important that students should not spend too much time on them. Consequently, it is suggested that teachers should offer just one of these tasks according to the ability of the students.

As usual, students will benefit from discussing and working on the introductory tasks in small groups, followed by a class discussion of their findings and suggestions. However, this could still mean that each student has an opportunity to look at the task themselves before they embark on any such discussion.

In the first task we are concerned to minimise total delivery costs. Students will need to consider what this involves and write down their assumptions. For example

- \* Minimise total distance travelled
- \* Each supermarket needs a separate delivery
- \* A delivery van can supply the need of all (or more than one) supermarket in one journey.

Students may wish to follow up this introductory task by considering whether their home area would provide a good location for some particular new industry.

The computer program SALESMAN which is in the pack *Teaching with a Micro Maths 1* is a useful introduction to a consideration of in what order should a salesman who lives in a specific place visit ten towns to keep his journey as short as possible.

With our first task, the length of each particular stage of the journey is not crucial as long as the total distance travelled is minimised.

The second, alternative, starting task will again benefit if students discuss the issues involved as they work in small groups. In this case, students will again be making assumptions, which should be written down. These may include

- \* The hospital should be located fairly centrally
- \* The size of the towns needs to be taken into account
- \* The road network should be considered
- \* The motorway will provide fast travel
- \* The motorway may also provide patients who need emergency treatment.

The main task suggested will involve students in considering their local environment and related issues according to their individual abilities. It could require the use of

- \* Map reading skills
- \* Accurate map drawing
- \* Timetable reading skills
- \* Calculations involving time of travel
- \* Calculations involving cost of travel
- \* Finding the populations of towns and cities in the area
- \* Finding the centre of gravity for the region when each town has been weighted appropriately for the factors which are felt to be important.

Whilst we have suggested hospitals and delivery points many other services such as schools, clubs, sports centres, churches, telephone boxes, post boxes, etc. may be considered in a local area or city community. Some work of this nature is discussed in relation to positioning a post box in *Solving Real Problems with Mathematics* Vol. 2 by the Spode Group. Some students may wish to continue with the first task, working with the initial task data or that provided with the SALESMAN software.



Extended Tasks for GCSE Mathematics : Applications









Orienteering is sometimes described as *the thinking sport*. Orienteers have to pass through each check point, and complete the course in the *shortest time* possible. It is a sport which is growing in popularity, because it demands both physical and mental skills.

Map reading is very important. Orienteering maps show contour lines, and orienteers need to learn how to imagine what the land is like from looking at these contours.

Orienteering maps also show what is growing on the land and whether you can run, walk or have to fight it.

- \* Try to describe the journeys of three orienteers who travel to A from B, C and D.
- \* Describe the route you would take to travel from B to D.
- \* You may find it interesting to investigate a local orienteering course and to describe your experiences.

# Map It Out - Teacher's Notes

These introductory tasks are designed to provide an opportunity for students to discuss a variety of issues relating to travel, as they work in small groups. When we need to travel to another town or city it is fairly straightforward to look at a map and find how far away it is. However, determining the best way to get there, how long it will take, and how much it will cost, can be quite complex. The tasks are designed as alternative starters and not as a set to be completed for the entire extended task.

Even when we know we want to travel to a particular place there are a variety of issues to be considered including

- \* Some trains are much slower than others
- \* It may be quicker to travel in and out of, say London, although the distance travelled may be greater
- \* Some days/trains/times are more expensive
- \* If may be quicker to drive on to a motorway, even if the journey is much longer
- \* Driving through towns and cities at certain times of day may take a long time because of heavy traffic
- \* Driving through bottlenecks, such as the Dartford Tunnel on the M25, may cause considerable delays at certain times of day
- \* When travelling by bicycle we need to take into account not only distance, but steep inclines.

It is important that students should move away from the starting task and begin to look at their local situation and individual circumstances, as they formulate and attempt to solve their own travel problems.

The resource sheet Orienteering is provided as a starter for students who may prefer to consider travelling on foot, and in a more rural environment. The problems which arise may appear to be different but, in essence, this task makes similar demands on students. They need to look at maps and at the same time consider other factors

- \* What does the land look like?
- \* What speed can they run?
- \* What speed do they walk?
- \* What speed is possible in terrain labelled *fight*?
- \* How does the incline affect speed?
- \* When is it preferable to make a detour?

Some interesting extended work has come from students attempting to model a 3D structure from the contours given on a map. Other interesting work has been completed by students considering leaving different junctions on motorways for various towns, villages and cities.

Students ought to consider their local area at all times and may well be limited to the school environment. Work relating to this area could include

- \* The development of a maths trail
- \* A contoured map of the school site
- \* Routes to school from all the roads in the catchment area which avoid congestion.

As with most applications in GCSE mathematics, it is important that the context for the study belongs to the student. Whilst we have suggested a few areas for student investigation it is likely that the variety of suggestions in a typical class will be much broader than those in our list. However, this particular task may be one for the more experienced group.



Then choose what you think is a healthy meal from the same menu.

\* Use the information provided on the following resource sheets as you try to decide whether the food you enjoy is healthy.

Is your healthy meal really healthy?

\* You may find it interesting to record what you and your family eat in a normal day or week, and then try to analyse your diet.



FIT TO EAT : continued

# NUTRITION

The food we eat provides us with energy, and enables us to build and repair our bodies. It also helps us to control the production of energy and the processes of growth and repair.

Most foods contain the following nutrients, which perform the functions shown.



Recommended Daily Requirements

	Energy	Protein	Iron	Vitamin C
	kcal	g	mg	mg
Boys 15-17	2 880	72	12	30
Girls 15-17	2 150	53	12	30
Men 18-34 {Moderately	2 900	72	10	30
Men 35-64 active}	2 750	69	10	30
Women 18-54	2 150	54	12	30
Women Pregnant	2 400	60	13	60

Note: Many people refer to kilocalories (kcal) as calories.

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6         Milk, UHT         0         65         273         3.3         1.3         3.8         4.7         88         1.20         0.1         40         0.03         0.13           7         Wilk, Uht         0         355         1.31         3.6         1.13         3.2.8         41         1.0         0.32         0.13         0.13         0.13         0.13         0.23 <t< td=""><td>1,362 8.3 9.0 11.3 69 2</td><td>280 0.2</td><td>0.06</td><td>0.51 2.3</td><td>2 0.09 4 1 2.91 3 5</td></t<>	1,362 8.3 9.0 11.3 69 2	280 0.2	0.06	0.51 2.3	2 0.09 4 1 2.91 3 5
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FIT TO EAT : continued 3333833 \$ 41 44444 520 448 Ň, 610 58 52 85 52 53 Vitamin D 0.76 0 7.94<sup>3</sup> 7.94<sup>3</sup> 0 0 0 222.50 12.50 7.50 1.75 87 000000 000000000 Vitamin C ŝ 000000 0 0 00000 000000 2354952030 Nicotinic acid equivalent mg 4.9 6.7 3.1 7.1 7.0 2.6 3.7 0.1 1.3 5.9 5.9 0.4 0.8 0.9 0.5 Ribo-0.07 0.10 0.10 0.18 0.18 0.18 0.18 0.18 0.36 0.23 0.47 å ----Thia-0.10 0.04 0,09 0.07 0.28 0.05 0.06 0.06 0.00 0.06 ñ 00000 Vitamin A (retinol equivalent) µ g 008000 From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO 000440 0 \$ 820805588 Iron ğ 0.3 0.5 0.7 1.2 1.4 2.9 2.0 0.3 1.6 0.4 0.6 1.5 1.4 6.7 0.8 0.5 0.5 0.5 Calcium 220 35 26 26 ã 584888 50 22 040-12 8222828288 <sup>3</sup> fortified. Water 75 15 110 00 Carbo-hydrate (as mono-saccharide) 59.4 76.4 69.2 69.5 05.0 79.0 0 16.1 0 0 0 0 0.3 9.5 9.9 9.9 9.9 2.3 2.3 2.3 0 00000 0.7 7.5 10.3 11.75 8.2 82.0 99.1 81.0 89.9 3.6 10.9 Fat 00000 -Protein 12.3 17.4 19.6 12.6 16.8 19.8 20.3 3.7 0.4 8.4 0.5 0.1 0.3 5.1 7.2 1.4 1.8 1.8 2.8 2.8 2.8 2.8 1.7 content varies throughout the year between 10 and 25 per cent. 270 293 1,151 102 189 111 75 75 75 86 322 834 970 970 649 906 612 3,041 3,667 3,667 3,696 3,696 2,214 1,229 1,116 1,114 1,114 1,269 R Energy kcal 76 1199 1199 1178 1178 1178 1178 1155 1155 1155 147 892 892 899 899 529 261 261 261 294 298 Inedible waste 1 003000 % 12 00000 000000 020402080 Beans, canned in tomato sauce Beans, broad Peans, haricot, dry Beans, nunner Beetroot, boiled 2 Lard; cooking fat; dripping Low-fat spread Flah White fish, filleted Cod, fried in batter Fish fingers Herring Salmon, canned Sardines, canned in oil, Margarine, average Oils, cooking and salad Brussels sprouts, raw Brussels sprouts, boiled Cabbage, green, raw Cabbage, green, boiled Composition per 100 g Preserves, etc. Chocolate, milk Marmalade Sugar, white Eggs, fresh fish only Vegetables Butter Syrup Food Fats E 5 Fat 41 44444 No. 

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### Extended Tasks for GCSE Mathematics : Applications

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Continued         9	Continuer         7         1         2         1	<ul> <li>63 Cauliflower</li> <li>64 Cauliflower</li> <li>65 Cucumber</li> <li>65 Cucumber</li> <li>68 Cucumber</li> <li>69 Mushrooms</li> <li>69 Mushrooms</li> <li>71 Parsnips</li> <li>71 Parsnips</li> <li>72 Pers, frozen, J</li> <li>73 Perspers, greendd,</li> <li>74 Potatoes, roasi</li> <li>77 Potatoes, roasi</li> <li>80 Spinach</li> <li>79 Potatoes, roasi</li> <li>81 Sweet corn, ca</li> <li>82 Turnips</li> <li>84 Apples</li> <li>88 Banaras</li> <li>89 Banaras</li> <li>89 Banaras</li> <li>80 Cherries</li> <li>81 Dates, dried</li> <li>92 First, dried</li> <li>93 Gossberries</li> </ul>	4	2	3	98	7.0	0	5.4	8	48	0.6	2.000	0.06	0.05	0.7	9	c	62	: (
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Chi mang       Same share	Terms       Terms <th< td=""><td><ul> <li>Clennis, dry clean cl</li></ul></td><td>27</td><td></td><td>80</td><td>36</td><td>6.0</td><td>0</td><td>1.3</td><td>94</td><td>52</td><td>0.6</td><td>0</td><td>0.03</td><td>0.03</td><td>0.5</td><td>7</td><td>0</td><td>3</td><td>n</td></th<>	<ul> <li>Clennis, dry clean cl</li></ul>	27		80	36	6.0	0	1.3	94	52	0.6	0	0.03	0.03	0.5	7	0	3	n
Induction Market	The function of the function o	<ul> <li>6.9 Cucumerer</li> <li>6.9 Mushrooms</li> <li>6.9 Mushrooms</li> <li>7.1 Parsnips</li> <li>7.1 Parsnips</li> <li>7.2 Pars, frozen, r</li> <li>7.3 Pars, frozen, r</li> <li>7.4 Perpers, greending</li> <li>7.5 Pers, canned.</li> <li>7.7 Potatocs, roas</li> <li>7.7 Potatocs, roas</li> <li>8.8 Potatoc chips, fromatos, free</li> <li>8.9 Spinach, roas</li> <li>8.8 Apples</li> <li>8.8 Bananas</li> <li>8.9 Bananas</li> <li>8.9 Datecurces, dried</li> <li>9.9 Dates, dried</li> <li>9.9 Dates, dried</li> <li>9.0 Dates, dried</li> <li>9.1 Dates, dried</li> <li>9.3 Gossberries, dried</li> <li>9.4 Gossberries</li> </ul>	0 ;	53	3	224	6.3	35.9	49.3	<u>م</u>	37	2.1	0	0.19	0.07	6.1	17	0	65	ti
Intervision Provision	Finance         Properties         Properities         Properities <th< td=""><td><ul> <li>68 Lettuce</li> <li>69 Mushrooms</li> <li>71 Parsnips</li> <li>72 Pars, frozen, b</li> <li>73 Peas, frozen, r</li> <li>74 Peas, canned.</li> <li>75 Petpers, green</li> <li>77 Potatoes, boilt</li> <li>77 Potatoes, toals</li> <li>79 Potatoes, toals</li> <li>79 Potatoes, troas</li> <li>80 Spinach</li> <li>81 Sweet corn. ca</li> <li>82 Tumips</li> <li>84 Apticots, cannes</li> <li>88 Banaras</li> <li>89 Blanatos, dried</li> <li>92 Eligs, dried</li> <li>93 Gossberries.</li> </ul></td><td>57 C</td><td>102</td><td></td><td>50 C C C C C C C C C C C C C C C C C C C</td><td>0.0</td><td>0</td><td>8.1.5</td><td>85</td><td>23</td><td>0.3</td><td>0 9</td><td>0.0</td><td>0.04</td><td>0.3</td><td>ac (</td><td>0 :</td><td>8</td><td>n</td></th<>	<ul> <li>68 Lettuce</li> <li>69 Mushrooms</li> <li>71 Parsnips</li> <li>72 Pars, frozen, b</li> <li>73 Peas, frozen, r</li> <li>74 Peas, canned.</li> <li>75 Petpers, green</li> <li>77 Potatoes, boilt</li> <li>77 Potatoes, toals</li> <li>79 Potatoes, toals</li> <li>79 Potatoes, troas</li> <li>80 Spinach</li> <li>81 Sweet corn. ca</li> <li>82 Tumips</li> <li>84 Apticots, cannes</li> <li>88 Banaras</li> <li>89 Blanatos, dried</li> <li>92 Eligs, dried</li> <li>93 Gossberries.</li> </ul>	57 C	102		50 C C C C C C C C C C C C C C C C C C C	0.0	0	8.1.5	85	23	0.3	0 9	0.0	0.04	0.3	ac (	0 :	8	n
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<sup>11</sup> Firstling 26 20 12 12 0 12 0 12 0 12 0 12 0 12 0	<sup>11</sup> Preserver, and the first	<ol> <li>Parsnips</li> <li>Parsnips</li> <li>Parsnips</li> <li>Parsnips</li> <li>Peas, frozen, r</li> <li>Peas, frozen, r</li> <li>Peas, canned.</li> </ol>	m	2	3	8	0.0	0	5.2	33	31	0.3	0	0.03	0.05	4.0	n 10	0 0	10	ł
<sup>12</sup> Fash Frozen (1984) <sup>12</sup> Fash Frozen (1984) <sup>12</sup> Fash Frozen (1984) <sup>12</sup> Fash Frozen (1984) <sup>13</sup> Fash Frozen (1984) <sup>14</sup> Fash Frozen (198	7.3         Frank freement of the second	<ul> <li>72 Peas, frozen, r.</li> <li>73 Peas, frozen, r.</li> <li>75 Peas, frozen, r.</li> <li>76 Potatoes, rawned,</li> <li>77 Potatoes, boite</li> <li>79 Potatoes, boite</li> <li>79 Potatoes, boite</li> <li>79 Potatoes, toasis</li> <li>88 Spinach rouses, roasis</li> <li>88 Spinach rouses, roasis</li> <li>88 Apples</li> <li>88 Apples</li> <li>88 Apples</li> <li>88 Apples</li> <li>89 Bananas, dried</li> <li>99 Octoris, dried</li> <li>99 Bananas, dried</li> <li>92 Offsehrinds, dried</li> <li>92 Octosherrinds, droosherrinds</li> </ul>	26	4	6	210	1.7	0	11.3	83	55	0.6	0	0.10	0.08	1.3	5	0	11	
7.1. Text, Fundici Spectra, Energy Spectra, Energy Spec	Terms frame and the former of	<ul> <li>7.3 Feas, Irozen, D</li> <li>7.4 Peas, anneed, 1</li> <li>7.5 Peapers, green</li> <li>7.7 Potatoes, rawned, 1</li> <li>7.7 Potatoes, rouits, frei</li> <li>7.8 Potatoes, rouits, frei</li> <li>8 Spinach</li> <li>8 Spinach</li> <li>8 Apples</li> <li>8 Apples</li> <li>8 Applicots, cann</li> <li>8 Bananas</li> <li>8 Bananas</li> <li>9 Diaket dried</li> <li>9 Cherries</li> <li>9 Consterming</li> </ul>		S	0	212	5.7	0	7.2	79	33	1.5	95	0.32	01.0	3.0	17	0	72	
7.3. postructure         7.0	Transmission         Transmission<	<ol> <li>Perpers, grean, caranteur</li> <li>Potatoes, raw, caratos, tarea, caratos, ray</li> <li>Potatoes, ray</li> <li>Potatoes, roasi</li> <li>Potatoes, roasi</li> <li>Spinach</li> <li>Spinach</li> <li>Spinach</li> <li>Comatos, frei</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Spinach</li> <li>Turnips</li> <li>Turnips</li> <li>Spinach</li> <li>Comatos, frei</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Turnips</li> <li>Spinach</li> <li>Spinach</li></ol>	cd 0 0	n r	20 4	161	5.4	1.7	6.4	81	31	1.4	8	0.24	0.07	2.4	13	0	73	
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7.3         Pointex. Instant         0         17         0         0.01	Transmer         0         121         0         011 <td><ul> <li>79 Poratos Antronomical Sector Control</li> <li>80 Spinach</li> <li>81 Sweet corn. ca</li> <li>82 Tomatos, free</li> <li>83 Turnips</li> <li>84 Watercress</li> <li>84 Apples</li> <li>88 Bananas</li> <li>89 Blackeurrants</li> <li>90 Cherries</li> <li>93 Gossberries</li> <li>93 Gossberries</li> </ul></td> <td></td> <td>100</td> <td></td> <td>339</td> <td>4.1</td> <td>0 01</td> <td>19.7</td> <td>18</td> <td>4</td> <td>0.3</td> <td>0 0</td> <td>0.08</td> <td>0.03</td> <td>1.1</td> <td>5-184</td> <td>0</td> <td>11</td> <td></td>	<ul> <li>79 Poratos Antronomical Sector Control</li> <li>80 Spinach</li> <li>81 Sweet corn. ca</li> <li>82 Tomatos, free</li> <li>83 Turnips</li> <li>84 Watercress</li> <li>84 Apples</li> <li>88 Bananas</li> <li>89 Blackeurrants</li> <li>90 Cherries</li> <li>93 Gossberries</li> <li>93 Gossberries</li> </ul>		100		339	4.1	0 01	19.7	18	4	0.3	0 0	0.08	0.03	1.1	5-184	0	11	
8         Spinated Structures         1	86 Synamics 2 20 10 10 10 10 10 10 10 10 10 10 10 10 10	<ul> <li>80 Spinach</li> <li>81 Sweet corn. ca</li> <li>82 Tomators, freet</li> <li>83 Turnips</li> <li>84 Watercress</li> <li>85 Apples</li> <li>85 Apples</li> <li>86 Appricots, cannos</li> <li>87 Apricots, driet</li> <li>88 Bananas</li> <li>89 Blackurrants</li> <li>90 Cherries</li> <li>91 Dates, dried</li> <li>92 Grosberries, dried</li> </ul>		151		25	0.0	4 8	5.1C	41	4 9	6.0	50	0.10	0.0	2.1	×17-9	c	82	
81         Towation, fresh a valerensis         0         76         03         0.6	<sup>81</sup> Transact, fresh 0 76 70 00 00 00 00 00 00 00 00 00 00 00 00	<ul> <li>81 Sweet corn, ca</li> <li>82 Tomatocs, free</li> <li>83 Turnips</li> <li>84 Watercress</li> <li>85 Apticots, cann</li> <li>85 Apticots, cann</li> <li>87 Apricots, cann</li> <li>88 Banatas</li> <li>89 Banatas</li> <li>90 Charles, dried</li> <li>92 Pigs, dried</li> <li>93 Goosberries, dried</li> </ul>	25	10		16	2.7	0	2.8	55	20	3.2	1.000	0.12	0.20	×	09		2 2	
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Fruit watercress         Fruit Form         Fruit Annotes, tresh         0         14         60         0.2         0.3         0.3         0.4         0.0         0.06         0.8         0.3	<ul> <li>B. Tumpoes, Ires</li> <li>B. Tumpoes, Ires</li> <li>B. Watercress</li> <li>B. Apples</li> <li>Apples, cannes</li> <li>Syrup)</li> <li>Syrup)</li> <li>Syrup)</li> <li>Bananas</li> <li>Bananas</li> <li>Backurrants</li> <li>Dates, dried</li> <li>Dates, dried</li> <li>Coosberries, dried</li> </ul>	ed 0	7	. 9	325	2.9	0.5	16.1	73	ŝ	0.6	35	0.05	0.08	0.3	4	0	818	
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Wateries         13         14         64         13         9         23         0         0.01         0.01         0.01         23         0	<ul> <li>B. Watercress</li> <li>B. Watercress</li> <li>B. Apples</li> <li>B. Apples, cannel and apples</li> <li>B. Apricots, cannel and apples</li> <li>B. Apricots, cannel and apples</li> <li>B. Bananas</li> <li>B. Bananas</li> <li>B. Batanas</li> <li>B. Dates, dried</li> <li>Consterries</li> <li>Consterries</li> </ul>	0 7		41	87	0.9	0 0	2.8	63	13	0.4	100	0.06	0.04	0.8	209	0	82	
	Finite Second	Fruit 85 Apples can 86 Apricots can 97 Apricots, can 87 Apricots driet 88 Blananas 98 Blackurrants 90 Cherries 91 Dates, dried 92 Goosberries	23	-	- 4	61	2.9		3.8	61 01	220	0.4	0 5	0.04	0.05	0.8	2 3	00	83	
Fruit 8         Fruit 7 priors         Fruit 7 priors         Fruit 7 priors         7 priors         0 brief         0 bri	Fruit 6         Fruit Applies         Fruit 6         Fruit Applies         20         46         19         0.1         91         7         0.1         5         0.0	Fruit 85 Apples 86 Apples, cann 87 Apricots, cann 88 Banans 88 Banans 91 Dates, dried 92 Figs, dried 92 Constberries 03 Coostberries								:		2	R	2		:	3	•	t	
	Strong Mathematical Applications         20         46         15         0         119         84         4         0.3         5         004         002         011         5         0         85           8         Applicats, canned (including 3         0         105         73         68         12         0.1         67         13         20         68         13         23         00         005         03 <td>85 Apples, cann 86 Apricots, cann 87 Apricots, cann 87 Apricots, driet 88 Bananas 89 Blackurrants 91 Dates, dried 92 Figs, dried 92 Coorsberries</td> <td></td>	85 Apples, cann 86 Apricots, cann 87 Apricots, cann 87 Apricots, driet 88 Bananas 89 Blackurrants 91 Dates, dried 92 Figs, dried 92 Coorsberries																		
$ \int_{1}^{200} \frac{1}{3} + 2 \int_{1}^{200} \int_{1}^{2000} \frac{1}{3} + 2 \int_{1}^{$	Promotor.         Apricols.         Controls.         Controls. <t< td=""><td><ul> <li>Appricts, canners, syrup), canners, syrup), syrup,</li> <li>87 Apricots, dried</li> <li>88 Bananas,</li> <li>89 Blackcurrants</li> <li>90 Cherries</li> <li>92 Firgs, dried</li> <li>93 Goossberries,</li> <li>93 Goossberries,</li> </ul></td><td>20</td><td>4</td><td>9</td><td>196</td><td>0.3</td><td>0</td><td>11.9</td><td>28</td><td>4</td><td>0.3</td><td>S</td><td>0.04</td><td>0.02</td><td>0.1</td><td>S</td><td>0</td><td>85</td><td></td></t<>	<ul> <li>Appricts, canners, syrup), canners, syrup), syrup,</li> <li>87 Apricots, dried</li> <li>88 Bananas,</li> <li>89 Blackcurrants</li> <li>90 Cherries</li> <li>92 Firgs, dried</li> <li>93 Goossberries,</li> <li>93 Goossberries,</li> </ul>	20	4	9	196	0.3	0	11.9	28	4	0.3	S	0.04	0.02	0.1	S	0	85	
87 $^{3/10,1}$ , dired 0 182 $^{3/2}$ 212 0 103 01 01 02 00 00 008 000 000	87         Apricus, dried balances         0         12         0.1         0.1         0.4         2         0.1         0.4         2         0         0.0         <	<ul> <li>87 Apricots, drite</li> <li>88 Banaras</li> <li>89 Blackcurrants</li> <li>90 Cherries</li> <li>91 Dates, dried</li> <li>92 Figs, drited</li> <li>93 Goossberries.</li> </ul>	(including					c			;									
88         Binanas         40         76         36         11         7         7         74         30         04         0.07         0.8         10         0         90         80         10         03         10         03         10         03         10         03         10         03         10         03         10         03         10         03         03         10         03         <	88         Baranas         40         75         71         7 <th7< th="">         7         7         <th7< td=""><td>88 Bananas 89 Blackcurrants 90 Cherries 91 Dates, dried 92 Goosebrries,</td><td></td><td>181</td><td>8 0</td><td>704</td><td>0.0</td><td></td><td>1.12</td><td>80</td><td>2 6</td><td>0.1</td><td><u>8</u> 8</td><td>0.02</td><td>10.0</td><td>0.4</td><td>~ ~</td><td>0 0</td><td>98</td><td></td></th7<></th7<>	88 Bananas 89 Blackcurrants 90 Cherries 91 Dates, dried 92 Goosebrries,		181	8 0	704	0.0		1.12	80	2 6	0.1	<u>8</u> 8	0.02	10.0	0.4	~ ~	0 0	98	
	<sup>80</sup> Batestants 2 28 21 05 06 113 33 000 000 00 22 00 000 00 00 20 00 00 00	<ul> <li>89 Blackcurrants</li> <li>90 Cherrics</li> <li>91 Dates, dried</li> <li>92 Figs, dried</li> <li>93 Gooseberries.</li> </ul>	40	2	9	326	1.1	0	19.2	12	1	0.4	39.69	0.04	0.07.0	0.0	0 0		10	
$ \int_{0}^{10} \frac{\text{Derrics}}{\text{Interval}} = 13  47  201  0.6  0.119  82  16  0.4  20  0.07  0.4  5  0  0.91 \\ 22  Figs, dried = 1  1  17  238  0.35  5.1  0  5.19  15  68  1.6  10  0.07  0.04  2.9  0  0  91 \\ 33  \text{Cooreberries, green} = 1  1  17  73  1.1  0  3.4  90  28  0.3  0.0  0.03  0.5  40  0  92 \\ 54  \text{Constraints, green} = 64  7  31  0.3  0  1.6  91  70  0.03  0.5  0.0  0  91 \\ 95  \text{Lemon juice} = 64  7  31  0  3.4  90  28  0.1  0  0.02  0.01  0.13  50  0  92 \\ 66  \text{Melon} = 23  97  0.8  0  5.2  94  16  0.4  175  0.05  0.03  0.5  25  0  93 \\ 97  \text{Oranges} = 25  33  150  0.8  0  8.5  86  41  0.3  8  0.1  0  0.03  0.5  25  0  93 \\ 6  \text{Old potatoes } 7 \text{ new potatoes} = 7 \text{ new potatores} = 7 \text{ notervalue} = 7 \text{ notervalue} = 7 \text{ notervalue} = 7  n$	<sup>90</sup> Orateries, dried         13         47         261         0.6         0.19         82         16         0.4         20         0.07         0.4         5         0         90           92         Figs, dried         13         247         260         0.19         82         16         0.4         20         0.07         0.4         5         0         91           93         Goosternics, green         1         17         73         1.1         0         3.4         90         28         0.3         30         0.03         0.3         40         0         91           95         Lemon juice         64         7         91         17         20         0         0.03         0.3         40         0         93           96         Melon         23         97         0.8         0         8         6         41         0.3         5         0         0         93         60         94         0         95         60         96         96         0.00         0.03         0.3         50         0         96         0         0         0         0         0         0         0         0 <td><ul> <li>90 Cherries</li> <li>91 Dates, dried</li> <li>92 Figs, dried</li> <li>93 Gooseberries.</li> </ul></td> <td>2</td> <td>r4</td> <td>80</td> <td>121</td> <td>0.9</td> <td>0</td> <td>6.6</td> <td>11</td> <td>99</td> <td>1.3</td> <td>ŝ</td> <td>0.03</td> <td>0.06</td> <td>0.4</td> <td>200</td> <td>0</td> <td>8</td> <td></td>	<ul> <li>90 Cherries</li> <li>91 Dates, dried</li> <li>92 Figs, dried</li> <li>93 Gooseberries.</li> </ul>	2	r4	80	121	0.9	0	6.6	11	99	1.3	ŝ	0.03	0.06	0.4	200	0	8	
$ \begin{tabular}{ c c c c c c c c c c c c c c c c c c c$	Form A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO	91 Dates, dried 92 Figs, dried 93 Gooseberries.	51	4	5	201	0.6	0	11.9	82	16	0.4	20	0.05	0.07	0.4	s	. 0	8	
$^{0.2}$ Goosterries, green 1 1 21 38 3.0 0.2.9 17 280 4.2 8 0.10 0.08 2.2 0 0 92 93 Goosterries, green 1 1 1 73 1.1 0 3.4 90 23 90 0.04 0.03 0.5 40 0 93 93 05 0.00 0.03 0.5 0.0 93 93 0.5 0.00 0.03 0.3 0.3 40 0 93 93 0.5 0.00 0.01 0.1 50 0 93 93 0.5 0.00 0.02 0.01 0.1 50 0 93 93 0.5 0.00 0.03 0.3 0.3 0.3 0.0 93 93 0.5 0.00 0.03 0.3 0.3 0.0 93 93 0.5 0.00 0.00 0.03 0.3 0.3 0.0 93 93 0.5 0.00 0.00 0.03 0.3 0.3 0.0 93 93 0.5 0.00 0.00 0.03 0.3 0.3 0.0 93 93 0.5 0.00 0.00 0.03 0.3 0.3 0.0 93 93 0.5 0.00 0.00 0.00 0.0 0.0 93 93 0.5 0.00 0.01 0.1 50 0.0 95 0.5 0.00 0.00 0.03 0.3 0.3 0.3 0.0 95 0.0 95 0.5 0.00 0.00 0.0 0.0 0.0 0.0 0.0 0.0	37       Gootebraics, green       1       17       738       3.0       0.29       17       0.0       0.08       2.2       0       0       9.0	93 Gooseberries.	4	24	8 1,	056	2.0	0 0	63.9	15	88	1.6	10	0.07	0.04	2.9	0	0	16	
94 Grapefruit 50 22 95 0.1 0 34 0.3 0.0 0.0 0.3 0.3 40 0 93 0.4 0.0 0 93 0.5 0.0 0.1 0.0 0.3 40 0 94 0.0 0 94 0.0 0 95 0.0 0.1 0.0 0.3 40 0 94 0.0 0 94 0.0 0 0.0 0.0 0.1 0.0 0.0 0.0 0.0 0.0 0	94       Graperuit       50       22       95       0.6       0.3       0.0       0.0       0.3       0.0 <th< td=""><td></td><td></td><td>7</td><td>0.5</td><td>200</td><td>3.0</td><td>-</td><td>6.25</td><td>11</td><td>280</td><td>4.2</td><td>80 8</td><td>0.10</td><td>0.08</td><td>2.2</td><td>0</td><td>0</td><td>92</td><td></td></th<>			7	0.5	200	3.0	-	6.25	11	280	4.2	80 8	0.10	0.08	2.2	0	0	92	
95       Lemon juice       64       7       31       0.3       0       1.6       91       8       0.3       0       0.3       90       94         96       Melon       40       23       97       0.8       0       5.2       94       16       0.4       175       0.03       0.3       5.2       0       95         97       Oranges       25       35       150       0.8       0       8.5       86       41       0.3       18       0.03       0.3       25       0       95         6 old potatoes       7 new potatoes       7 new potatoes       9 Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       97	95       Lemon juice       64       7       31       0.3       0       16       91       8       0.1       0       0.0       0.01       0.3       0       95         96       Melon       23       37       0.8       0       8       1       0       0.3       0.01       0.1       50       0       95         96       Melon       23       37       0.8       0       8       6       1       0.3       0.03       0.3       50       0       95         % old potators       7 new potators       1       8       1       0.3       8       0.10       0.03       0.3       50       0       95         % old potators       7 new potators       8       % tamin C falls during storage       9       9       10       0.03       0.3       50       0       95       95       95       95       95       95       95       95       95       95       95       95       95       95       96       96       96       96       96       96       96       96       96       96       96       96       96       96       96       96       96       96	94 Grapefruit	50	2	2	56	1.1		4. r	2 3	87	6.0	3 0	0.04	0.03	0.5	<b>6</b>	0	66	
96 Melon 40 23 97 08 0 5.2 94 16 0.4 175 0.03 0.1 25 0 95 97 Oranges 25 150 0.8 0 8.5 86 41 0.3 18 0.10 0.03 0.3 25 0 97 6 old potatoes 7 new potatoes	96       Melon       40       23       97       0.8       0       5.2       94       16       0.4       175       0.05       0.03       0.1       25       9       97         0       0       0.3       0.3       0.3       0.3       0.3       0.3       0.3       9       9         * old potatoes       7 new potatoes       7 new potatoes       8       * tiamin C falls during storage       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9         * fold potatoes       7 new potatoes       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       9	95 Lemon juice	3			2 20	0.3		16	10	1 0	0.0		cn.n	70'0	5.0	99		46	
97 Oranges 25 35 150 0.8 0 8.5 86 41 0.3 8 0.10 0.03 0.3 50 0 97 <sup>6</sup> old potatoes <sup>7</sup> new potatoes	97       Oranges       25       35       150       0.8       0       8       41       0.3       50       0       97         * old potators       7 new potators       * Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g       *	96 Melon	40	14	. 5	. 6	0.8		5.2	10	o 4	1.0	0	20.0	10.0	1.0	2 2		3	
<sup>6</sup> old potatoes <sup>7</sup> new potatoes <sup>9</sup> Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g	<sup>6</sup> old potatoes <sup>7</sup> new potatoes <sup>7</sup> new potatoes <sup>9</sup> Feb. 27; May. 14; Aug. 20; Nov. 21 mg per 100 g From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO	97 Oranges	25	- (*)	5	150	0.8	0	8.5	88	41	0.3	C 80	0.10	0.03	0.3	2 02		85	
<sup>o</sup> old potatoes <sup>7</sup> new potatoes <sup>9</sup> Feb, 27; May, 14; Aug, 20; Nov, 21 mg per 100 g	<sup>o old</sup> potatoes <sup>7</sup> new potatoes From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO																	,		
	From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO	o old potatoes 7 ne	ootatoes							<sup>8</sup> vitami	n C falls dı	uring sto	rage		<sup>9</sup> Feb.	27; May, 14;	Aug, 20; N	ov, 21 mg pei	100 g	
	From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO																			
	From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO																			
		From A Ma	ual of Nutriti	on, N	linistr	y of .	Agricu	ulture	e, Fisher	ies and	1 Food	I, HN	4SO							

No.	Food	Inedible waste	Energy		Protein	Fat	Carbo- hydrate (as mono-	Water	Calcium	Iron	Vitamin A (retinol	Thia- min	Ribo- flavin	Nicotinic acid	Vitamin C	Vitamin D	No.
		%	kcal	R	60	90	saccharide) g	00	gm	gm	cquivalent) µg	щg	шg	equivalent mg	mg	81	
86	Orange juice, canned, unswectened	0	33	143	0.4	•	8.5	68	6	0.5	~	0.07	0.02	0.3	35	0	86
66 00	Peaches, fresh Peaches, canned (including	13	37	156	0.6	0	9.1	86	s.	0.4	83	0.02	0.05	1.1	×	0	66
5	syrup) Pears, fresh	0 28	87 41	373 175	0.4 0.3	00	22.9 10.6	74	4 x	0.4	41 2	0.03	0.02	0.6 0.3	4 w	0 0	101
5 5	Pineapple, canned (including syrup)	0	11	328	0.3	0	20.2	11	5	0.4	7	0.05	0.02	0.2	11	0 :	102
33	Prunes, dried	17 8	161	686	2.4		40.3	ន្តន	2 8	2.9	160	0.10	0.20	0.0 1.9	n e ;		<u>1</u>
8.8	Raspberries Rhubarb	33 0	5 S	105 26	0.6	00	5.6 1.0	£ 5	100	5.5	28	0.02	0.03	5°0	0		<u>8</u> 8
08	Strawberries Sultanas	m 0	26 250	1,066	0.6 1.8	c 0	6.2 64.7	84 18	22	0.7	ŝ	0.02	0.03	0.5 0.6	9 0		107
	Nuts	:	:														
8 9	Almonds Comput designated	69 C	565	2,336	16.9	53.5	4.3	v. r	250	4.7 4	• •	0 24	0.92	1.1 ×	• •		601
2 =	Peanuts, roasted	0	570	2,364	24.3	49.0	8.6	1.05	19	2.0		0.23	0,10	21.3		. 0	Ξ
	Cereals																
2 2	Barley, pearl, dry Biscuits, chocolate	00	360 524	1,535 2,197	5.7	1.7 27.6	83.6 67.4	= ~	01	0.7	• •	0.12	0.05	с; <del>1</del>		• •	113
11	Biscuits, cream crackers	0 0	440	1,857	9.5	16.3	68.3	- 1	011	1.7	0 0	0.13	0.08	2.5	0 0		114
2 9	Biscuits, rich, sweet		469	1,966	6.2	23.4	62.2	<b>n</b> m	87	1.8		0.16	0.04	1.7	0 0		116
17	Bread, brown Bread starch reduced		223	948 966	8.9	2.2	44.7	40	001	2.5	0 0	0.24	90.0 50.0	2.4	0 0	• •	117
61	Bread, white		233	166	7.8	1.1	49.7	36	100	1.1	0	0.18	0.03	2.2	0		611
51	Bread, wholemeal Cornflakes	00	216 368	918	8.6 8.6	1.6	41.8	<b>6</b> ∞	n n	6.73	00	0.26	1.601	21.33	00	2.83	120
22	Custard powder; instant									0.0		3	0.034	0.94		8	
23	pudding: cornflour Crispbread, rye	00	354 321	1,508	0.6 9.4	2.1	92.0 70.6	<u>6</u>	50 50	3.7	00	0.28	0.14	0.1	00	00	122
24	Flour, white	0 0	350	1,493	9.8	1.2	80.1	5	1503	2.43	0	0.33.1	0.02	2.83	0 0	0 0	124
26	Rice	00	361	1,536	6.5	1.0	8.98	21	0.4	0.5		0.08	0.03	1.5 1	• •	00	126
27	Spaghetti	0	378	1,612	13.6	1.0	84.0	Ξ	23	1.2	0	0.14	0.06	2.8	0	0	127
								<sup>3</sup> fortif	ed 4 unfi	ortified							

FIT TO EAT : continued

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| No.         Fod         water<br>water         Freezy<br>Freezy<br>(c)         Protein<br>(c)         Far<br>(c)         Mater<br>(c)         Freezy<br>(c)         Protein<br>(c)         Far<br>(c)         Mater<br>(c)         Far<br>(c)         Mater<br>(c)         Mater<br>(c) <thm< th=""><th>No.         Fold         memory<br/>wate         Freque<br/>Erergy         Protein         Fa         Morace<br/>of<br/>a scharids         Water         Calcium         Iron         Memory<br/>relation         Mater         Calcium         Iron         Memory<br/>relation         Mater         Calcium         Iron         Memory<br/>relation         Mater         Mater<th>No.         Food         mentor<br/>set<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Warer<br/>set<br/>sechando         Calitium<br/>set<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Calitium<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Marer<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Marer<br/>sechand         Marer<br/>sechand</th><th>No.         Fold         water<br/>water         Encry<br/>Ferry         Protein<br/>Ferry         Far<br/>Protein         Far<br/>Far<br/>Far<br/>Far         Protein<br/>Far<br/>Far         Far<br/>Far         Protein<br/>Far         Far<br/>Far         Protein<br/>Far         Far<br/>Far         Protein<br/>Far         Protein<br/>F</th><th>No.         Food         manual         Energy<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Pooring<br/>(s)</th><th>No. 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Tr</th><th></th><th>Ni.</th></th></thm<> | No.         Fold         memory<br>wate         Freque<br>Erergy         Protein         Fa         Morace<br>of<br>a scharids         Water         Calcium         Iron         Memory<br>relation         Mater         Calcium         Iron         Memory<br>relation         Mater         Calcium         Iron         Memory<br>relation         Mater         Mater <th>No.         Food         mentor<br/>set<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Protein<br/>set<br/>sechando         Far<br/>sechando         Warer<br/>set<br/>sechando         Calitium<br/>set<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Calitium<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Marer<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Team         Far<br/>sechando         Marer<br/>sechando         Marer<br/>sechand         Marer<br/>sechand</th> <th>No.         Fold         water<br/>water         Encry<br/>Ferry         Protein<br/>Ferry         Far<br/>Protein         Far<br/>Far<br/>Far<br/>Far         Protein<br/>Far<br/>Far         Far<br/>Far         Protein<br/>Far         Far<br/>Far         Protein<br/>Far         Far<br/>Far         Protein<br/>Far         Protein<br/>F</th> <th>No.         Food         manual         Energy<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Fact<br/>(s)         Pooring<br/>(s)         Pooring<br/>(s)</th> <th>No.         Food         manual<br/>table         Energy<br/>state         Poorial<br/>table         For         Value         Calibration         Point         Name         Calibration         Point         Poin</th> <th>No.         Food         manual for 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Far<br>sechando         Warer<br>set<br>sechando         Calitium<br>set<br>sechando         Team         Far<br>sechando         Marer<br>sechando         Calitium<br>sechando         Team         Far<br>sechando         Marer<br>sechando         Marer<br>sechando         Team         Far<br>sechando         Marer<br>sechando         Team         Far<br>sechando         Marer<br>sechando         Marer<br>sechand         Marer<br>sechand  | No.         Fold         water<br>water         Encry<br>Ferry         Protein<br>Ferry         Far<br>Protein         Far<br>Far<br>Far<br>Far         Protein<br>Far<br>Far         Far<br>Far         Protein<br>Far         Far<br>Far         Protein<br>Far         Far<br>Far         Protein<br>Far         Protein<br>F   | No.         Food         manual         Energy<br>(s)         Pooring<br>(s)         Fact<br>(s)         Pooring<br>(s)         Fact<br>(s)         Pooring<br>(s)         Fact<br>(s)         Pooring<br>(s)         Fact<br>(s)      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| $v_{0}$ keal         L         g         g         k         g         k         mg         m  
   | $%_{0}$ keal         U         g         g         g         g         mg   
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   | The second se   | 13         Derivation<br>(array of array of a   
   | 13         Derivation<br>(1) $0$ keta $0$ keta $0$ keta $0$ $1$   | Werker         No.         Marker     
   No.         <  | Reveal         No.         N  | Brender<br>Brownen         Stread<br>(a)         St  | No. | Food                                  | waste      | Energy |          | Protein | Fat  | hydrate<br>(as mono-<br>saccharide) | Water | Calcium    | Iron       | Vitamin A<br>(retinol<br>equivalent) | min .      | Rubo- | acid   |
| Berrates         Berrates         Berrates $133$ $55$ $6.0$ $73$ $130$ $126$ $106$ $006$   
   | Parentes         Berrete  
  | 130         Reverses<br>Choose powder<br>130         000         153         6.0         7.4         1         33         2.4         2         0.06         0.04         7.3           130         Cocoa powder<br>(net, instant powder<br>131         0         0         1.53         1.00            
   | Bit Matrix         Decretation         Decretation <thdecretation< th=""> <thdecretation< th=""></thdecretation<></thdecretation<>  
  | Bit Manuel         Decrement         Constraint         Constraint <thconstraint< th="">         Constraint         Constrai</thconstraint<>   | By<br>100<br>100<br>100<br>100<br>100<br>100<br>100<br>100<br>100<br>10   
   | 13. Decomposition         0         35. 1         13. 1  | Provide<br>Browne<br>(1)         Decrete<br>Constraint<br>(1)         Decrete<br>(1)         Decrete<br>(1) <thdecrete<br>(1)         Decrete<br/>(1)(1)</thdecrete<br>   | Difference         Difference <thdifferenc< th="">         Difference         Differenc</thdifferenc<>   |     |                                       | 0%         | kcal   | R        | 8       | 8    | 8                                   | 8     | mg         | mg         | <b>μ</b> β                           | mg         | шg    | gm     |
| 10.       Correction: Granting       0       320       1,33       50       7,4       2       2       0   
   | 13.0       Consolate antisity       0       33       13.0       50       74       2       33       13.0       10.0       0.00       73         13.1       Consolate antisity       0       33       12       03       0       <   
  | 130       Conconstruction       0       370       130       23       21       330       130       24       2       0.06       0.03       21         131       Conconstant       0       33       12       03       0       04       44       0   
   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
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  | 150       Consolves, minute       0       320       123       200       123       200       123       200       000  | 100<br>100<br>100<br>100<br>100<br>100<br>100<br>100<br>100<br>100   | 001 | Beverages                             | c          |        |          |         |      |                                     |       |            |            |                                      |            |       |        |
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   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
  | 13. Coffice grounds intrasting       0       <   | 13. Contrast promotic<br>13. Contrast promotic<br>13. Contrast promotic<br>13. Contrast promotic<br>13. Contrast promotic<br>13. Sensity, first, unditional       0       0.0 <td< td=""><td>130</td><td>Coroa mowder</td><td></td><td>8 2</td><td>1 201</td><td>0.0</td><td>0.0</td><td>11.4</td><td>4 10</td><td>2 2</td><td>10.5</td><td>46</td><td>9,10</td><td>5.0</td><td> r<br/> r</td></td<>   | 130 | Coroa mowder                          |            | 8 2    | 1 201    | 0.0     | 0.0  | 11.4                                | 4 10  | 2 2        | 10.5       | 46                                   | 9,10       | 5.0   | r<br>r |
| 132       Coffee, instant powder       0       100       45       160       4       0       <  
   | 132       Coffee. instant powder:       0       100       421       100       421       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       60       100       00       000       <  
  | 132       Coffee. instant powder       0       100       421       10       44       0   
   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
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   | 13. Cortex: insum prover:     0     00     63     16     64     0     0     01       13. Tex. (p)     Tex. (p)     1     1     1     1     1     1     0     0     0     0       13. Tex. (p)     Tex. (p)     0     0     0     0     0     0     0     0       13. Tex. (p)     Decodit: breveness per 100 ml     0     1     1     22     0     0     0     0     0       13. Tex. (p)     Decodit: breveness per 100 ml     0     1     1     22     0     0     0     0     0       13. Decodit: breveness per 100 ml     0     1     1     1     22     0   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
  | 13. Concreating intervention     0     100     630     110       | 13. Cortex, frame reporter       0       00       10.       0.0  | 131 | Coffee. ground. infusion              |            | 1      | 17       | 0.3     | 1.17 | 5 T                                 | ן י   | <u>م</u> ۲ |            |                                      | 01-0       | 0.20  | 10.0   |
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  | 133       Coardola       0       39       168       0       <  | 133       Core only on the set of the | 132 | Coffee, instant powder                | 0          | 100    | 424      | 14.6    | 0    | 11.0                                | 6     | 160        | 4.4        | 0                                    | 0          | 0.11  | 25.1   |
| 134<br>135         Tea, dry<br>Squash, fruit, undituted         0         120<br>12         521<br>521         0.1         0.1         32.2         6.0            
   | 134<br>154<br>154<br>154<br>154<br>154<br>154<br>154<br>154<br>154<br>15  
  | 13         Tea, dry<br>Squash, fruit, unditated         0         122         521         0.1         32.2         63         16         0.2         0         0         0.0901         0           135         Squash, fruit, unditated         0         122         521         0.1         32.2         63         16         0.2         0  
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  | 13       Fat, and funded       0       12       20         | 13       First, multitud       0       12       20         | 133 | Coca cola                             | 0          | 39     | 168      | 0       | 0    | 10.5                                | 8     | 4          | 0          | 0                                    | 0          | 0     | 0      |
| Alcoholic beverages per 100 ml         31         129         0.3         2.3         129         0.3 <th0.3< td=""><td>Acobolic beverages per 100 ml         Acobolic beverages per 100 ml         31         129         0.2         0.2         0.2         0.2         0.0         <t< td=""><td>Alcoholic beverages per 100 ml         31         129         0.3         0.2         23         129         0.3         <th0.3<< td=""><td>15         Monolic berrenges per 100 ml         31         129         0.3         0         23         129         0.3         0.3         139         0.0</td><td>16       Beet, Kag, Bitter       Aboloki bereages per 100 ml       31       139       0.3       0.3       0.4       0.0       0       0.0<!--</td--><td>15       Beet, Merges per 100 nl<br/>2000, twerease per 100 nl<br/>2000, spectra per 100 nl<br/>2000, spectra per 200 nl<br/>2000, spectra per 200</td><td>15.       Decr. Mag, bitter       31       129       0.3       0       2.3       1       0</td><td>15         Determine         Periodic terrorer         0         23         123         0</td><td>15         Nonlike tweetere per 100 ml<br/>ber, tag, bitter         31         129         0.3         2.3         7.4         0.0</td><td>135</td><td>I ca, dry<br/>Squash, fruit, undiluted</td><td>00</td><td>0</td><td>0<br/>521</td><td>0.1</td><td>0.1</td><td>0<br/>32.2</td><td>1 59</td><td>16 0</td><td>0.2</td><td>c 0</td><td>00</td><td>0.001</td><td>0.0</td></td></th0.3<<></td></t<></td></th0.3<>  
  | Acobolic beverages per 100 ml         Acobolic beverages per 100 ml         31         129         0.2         0.2         0.2         0.2         0.0 <t< td=""><td>Alcoholic beverages per 100 ml         31         129         0.3         0.2         23         129         0.3         <th0.3<< td=""><td>15         Monolic berrenges per 100 ml         31         129         0.3         0         23         129         0.3         0.3         139         0.0</td><td>16       Beet, Kag, Bitter       Aboloki bereages per 100 ml       31       139       0.3       0.3       0.4       0.0       0       0.0<!--</td--><td>15       Beet, Merges per 100 nl<br/>2000, twerease per 100 nl<br/>2000, spectra per 100 nl<br/>2000, spectra per 200 nl<br/>2000, spectra per 200</td><td>15.       Decr. Mag, bitter       31       129       0.3       0       2.3       1       0</td><td>15         Determine         Periodic terrorer         0         23         123         0</td><td>15         Nonlike tweetere per 100 ml<br/>ber, tag, bitter         31         129         0.3         2.3         7.4         0.0        
0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0         0.0</td><td>135</td><td>I ca, dry<br/>Squash, fruit, undiluted</td><td>00</td><td>0</td><td>0<br/>521</td><td>0.1</td><td>0.1</td><td>0<br/>32.2</td><td>1 59</td><td>16 0</td><td>0.2</td><td>c 0</td><td>00</td><td>0.001</td><td>0.0</td></td></th0.3<<></td></t<>   | Alcoholic beverages per 100 ml         31         129         0.3         0.2         23         129         0.3 <th0.3<< td=""><td>15         Monolic berrenges per 100 ml         31         129         0.3         0         23         129         0.3         0.3         139         0.0</td><td>16       Beet, Kag, Bitter       Aboloki bereages per 100 ml       31       139       0.3       0.3       0.4       0.0       0       0.0<!--</td--><td>15       Beet, Merges per 100 nl<br/>2000, twerease per 100 nl<br/>2000, spectra per 100 nl<br/>2000, spectra per 200 nl<br/>2000, spectra per 200</td><td>15.       Decr. Mag, bitter       31       129       0.3       0       2.3       1       0</td><td>15         Determine         Periodic terrorer         0         23         123         0</td><td>15         Nonlike tweetere per 100 ml<br/>ber, tag, bitter         31         129         0.3         2.3         7.4         0.0</td><td>135</td><td>I ca, dry<br/>Squash, fruit, undiluted</td><td>00</td><td>0</td><td>0<br/>521</td><td>0.1</td><td>0.1</td><td>0<br/>32.2</td><td>1 59</td><td>16 0</td><td>0.2</td><td>c 0</td><td>00</td><td>0.001</td><td>0.0</td></td></th0.3<<>   
                  | 15         Monolic berrenges per 100 ml         31         129         0.3         0         23         129         0.3         0.3         139         0.0  | 16       Beet, Kag, Bitter       Aboloki bereages per 100 ml       31       139       0.3       0.3       0.4       0.0       0       0.0 </td <td>15       Beet, Merges per 100 nl<br/>2000, twerease per 100 nl<br/>2000, spectra per 100 nl<br/>2000, spectra per 200 nl<br/>2000, spectra per 200</td> <td>15.       Decr. Mag, bitter       31       129       0.3       0       2.3       1       0 
     0       0</td> <td>15         Determine         Periodic terrorer         0         23         123         0</td> <td>15         Nonlike tweetere per 100 ml<br/>ber, tag, bitter         31         129         0.3         2.3         7.4         0.0</td> <td>135</td> <td>I ca, dry<br/>Squash, fruit, undiluted</td> <td>00</td> <td>0</td> <td>0<br/>521</td> <td>0.1</td> <td>0.1</td> <td>0<br/>32.2</td> <td>1 59</td> <td>16 0</td> <td>0.2</td> <td>c 0</td> <td>00</td> <td>0.001</td> <td>0.0</td>  | 15       Beet, Merges per 100 nl<br>2000, twerease per 100 nl<br>2000, spectra per 100 nl<br>2000, spectra per 200  | 15.       Decr. Mag, bitter       31       129       0.3       0       2.3       1       0  
  | 15         Determine         Periodic terrorer         0         23         123         0  | 15         Nonlike tweetere per 100 ml<br>ber, tag, bitter         31         129         0.3         2.3         7.4         0.0  | 135 | I ca, dry<br>Squash, fruit, undiluted | 00         | 0      | 0<br>521 | 0.1     | 0.1  | 0<br>32.2                           | 1 59  | 16 0       | 0.2        | c 0                                  | 00         | 0.001 | 0.0    |
| Alcoholic beverages per 100 ml         31         129         0.3         0.2         2.3         1.29         0.3 <th0.< td=""><td>Alcoholic beverages per 100 ml         Alcoholic beverages per 100 ml         31         129         0.3         0         2.3         0</td><td>Acobolic beverages per 100 ml         31         129         0.3         0         2.3         129         0.3         0         0.0<td>Monolic bereages per 100 ml         Monolic per 10 ml         Monolic</td><td>Alcohold: beverages per 100 ml         31         129         0.3         2.3         129         0.3         <th0.3< th="">         0.3         0.3         <th0.3<< td=""><td>Areolatic beverages per 100 ml         2         1         3         5         6         0         <th< td=""><td>Methodic kverses         Activity bitter         <math>0</math> <math>0</math> <math>23</math> <math>129</math> <math>0</math> <th< td=""><td>Account kneares         Account kn</td><td>Methodic betweener for 100 ml         31         129         0.3         <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<></td></th<></td></th<></td></th0.3<<></th0.3<></td></td></th0.<>   | Alcoholic beverages per 100 ml         Alcoholic beverages per 100 ml         31         129         0.3         0         2.3         0   | Acobolic beverages per 100 ml         31         129         0.3         0         2.3         129         0.3         0         0.0 <td>Monolic bereages per 100 ml         Monolic per 10 ml         Monolic</td> <td>Alcohold: beverages per 100 ml         31         129         0.3         2.3         129         0.3         <th0.3< th="">         0.3         0.3         <th0.3<< td=""><td>Areolatic beverages per 100 ml         2         1         3         5         6         0         <th< td=""><td>Methodic kverses         Activity bitter         <math>0</math> <math>0</math> <math>23</math> <math>129</math> <math>0</math> <th< td=""><td>Account kneares         Account kn</td><td>Methodic betweener for 100 ml         31         129         0.3         <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<></td></th<></td></th<></td></th0.3<<></th0.3<></td>   | Monolic bereages per 100 ml         Monolic per 10 ml         Monolic  | Alcohold: beverages per 100 ml         31         129         0.3         2.3         129         0.3 <th0.3< th="">         0.3         0.3         <th0.3<< td=""><td>Areolatic beverages per 100 ml         2         1         3         5         6         0         <th< td=""><td>Methodic kverses         Activity bitter         <math>0</math> <math>0</math> <math>23</math> <math>129</math> <math>0</math> <th< td=""><td>Account kneares         Account kn</td><td>Methodic betweener for 100 ml         31         129         0.3         <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<></td></th<></td></th<></td></th0.3<<></th0.3<>  | Areolatic beverages per 100 ml         2         1         3         5         6         0 <th< td=""><td>Methodic kverses         Activity bitter         <math>0</math> <math>0</math> <math>23</math> <math>129</math> <math>0</math> <th< td=""><td>Account kneares         Account kn</td><td>Methodic betweener for 100 ml         31         129         0.3         <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<></td></th<></td></th<> | Methodic kverses         Activity bitter $0$ $0$ $23$ $129$ $0$ <th< td=""><td>Account kneares         Account kn</td><td>Methodic betweener for 100 ml         31         129         0.3         <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<></td></th<>  | Account kneares         Account kn   | Methodic betweener for 100 ml         31         129         0.3 <th0.3<< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td></th0.3<<>   |     |                                       |            |        |          |         |      |                                     |       | -          |            |                                      |            |       |        |
|  
   |   
  | 136       Beer, keg, biter       0       31       129       0.3       0.2       0       0.0  
   |   
  |  
   |   |   
  | Hold         Factor         0         31         129         0.2         0         0.2         0.0   | 15.         First with first         0         31         129         0.2         0         0.2         0.0 <th< td=""><td></td><td>Alcoholic heverages ner 100 r</td><td>Į.</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th<>  |     | Alcoholic heverages ner 100 r         | Į.         |        |          |         |      |                                     |       |            |            |                                      |            |       |        |
| 137       Spirits, $70^{\circ}$ proof       0       222       919       0       <  
   | 137       Spirits, $70^{\circ}$ proof       0       222       919       0       <   
  | 137       Spirits, $70^{\circ}$ proof       0       222       919       0       <  
   |   
  |  
   |   |   
  | 137       Spring and cather etc.       0       22       29       0.2       0       0.3        7       0.9       0       0.0  | 137       Spin: To Proof       0       222       293       0.2       0       0.3       1.7       0.9       0       0.0   | 136 | Beer, keg, bitter                     | 0          | 31     | 129      | 0.3     | 0    | 2.3                                 | ł     | 8          | 0          | 0                                    | 0          | 0.03  | 0.5    |
| Puddings and cakes etc.         Description         Descrest         Descrest <thdescrestription<< td=""><td>Puddings and cakes etc.         Description         Descrearm istreastreated into an infusion</td><td>Puddings and cakes etc.         Description         Descrearremotereant is extraeted into an infusion         <thd< td=""><td>13       Puddings and cakes etc.       0       281       1,179       3.2       1,44       40.4       4.2       4.2       0.8       0.08       0.03       <th0.03< th=""> <th0.03< th=""> <th0.03< th="">       0.03<td>13         Puddings and cakre etc.         0         23         1,17         33         7,1         86         7         7         0.0         0.02         0.3           14         Bread and plurer pudding         0         134         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         34         0,1         24         0,13         20         0,23         1,1         1,3         1,4         1,3         1,3         1,3         1,3         1,3         1,3         1,3         1,3         <td< td=""><td>13       Puddings and cafare st.       13       <math>113</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>61</math> <math>32</math> <math>106</math> <math>020</math> <math>020</math> <math>010</math> <math>020</math> <math>010</math> <math>021</math> <math>101</math>         14       Bread and butter pudding       0       124       <math>010</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>610</math> <math>32</math> <math>112</math> <math>010</math> <math>020</math> <math>021</math> <math>120</math>         14       Bread and butter pudding       0       <math>324</math> <math>1263</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>110</math> <math>823</math> <math>32</math> <math>120</math> <math>010</math> <math>021</math> <math>120</math>         143       Futu cafact       0       <math>332</math> <math>1603</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math>         15       Futu cafact       0       <math>332</math> <math>1403</math> <math>323</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math> <math>11</math></td><td>13       Prodelings and cate etc.       281       1,179       3.2       14,4       40,4       4.2       4.2       0.8       2       0.08       0.02       0.9         14       Bread and butter pudding       0       138       7.8       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       7.8       8.5       8.6       5.3       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       140       8.5       8.6       53       10       12       0.7       7.9       0.06       0.02       0.9         123       Fut cake, rich       0       332       140       8.3       8.6       53       10       12       0.05       0.01       11       14         124       Statu       0       333       110       8.3       23       13       0.7       73       10       0.05       0.01       11       14       14       14       14       14       14       14       14       14       14       14       14       16       63       33<!--</td--><td>Produting and cake etc.         Description         Difference         <thdifference< th="">         Difference</thdifference<></td><td>Produing and cake et.         Produing an et.         Produing a</td><td>138</td><td>Spirits, 70° proof<br/>Wine red</td><td>0 0</td><td>222</td><td>919</td><td>0</td><td>00</td><td>0 7</td><td>1</td><td>0 6</td><td>0</td><td>0 0</td><td>0</td><td>0 00</td><td>0 0</td></td></td<></td></th0.03<></th0.03<></th0.03<></td></thd<></td></thdescrestription<<>   | Puddings and cakes etc.         Description         Descrearm istreastreated into an infusion  | Puddings and cakes etc.         Description         Descrearremotereant is extraeted into an infusion <thd< td=""><td>13       Puddings and cakes etc.       0       281       1,179       3.2       1,44       40.4       4.2       4.2       0.8       0.08       0.03       <th0.03< th=""> <th0.03< th=""> <th0.03< th="">       0.03<td>13         Puddings and cakre etc.         0         23         1,17         33         7,1         86         7         7         0.0         0.02         0.3           14         Bread and plurer pudding         0         134         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         34         0,1         24         0,13         20         0,23         1,1         1,3         1,4         1,3         1,3         1,3         1,3         1,3         1,3         1,3         1,3         <td< td=""><td>13       Puddings and cafare st.       13       <math>113</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>61</math> <math>32</math> <math>106</math> <math>020</math> <math>020</math> <math>010</math> <math>020</math> <math>010</math> <math>021</math> <math>101</math>         14       Bread and butter pudding       0       124       <math>010</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>610</math> <math>32</math> <math>112</math> <math>010</math> <math>020</math> <math>021</math> <math>120</math>         14       Bread and butter pudding       0       <math>324</math> <math>1263</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>110</math> <math>823</math> <math>32</math> <math>120</math> <math>010</math> <math>021</math> <math>120</math>         143       Futu cafact       0       <math>332</math> <math>1603</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math>         15       Futu cafact       0       <math>332</math> <math>1403</math> <math>323</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math> <math>11</math></td><td>13       Prodelings and cate etc.       281       1,179       3.2       14,4       40,4       4.2       4.2       0.8       2       0.08       0.02       0.9         14       Bread and butter pudding       0       138       7.8       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       7.8       8.5       8.6       5.3       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       140       8.5       8.6       53       10       12       0.7       7.9       0.06       0.02       0.9         123       Fut cake, rich       0       332       140       8.3       8.6       53       10       12       0.05       0.01       11       14         124       Statu       0       333       110       8.3       23       13       0.7       73       10       0.05       0.01       11       14       14       14       14       14       14       14       14       14       14       14       14       16       63       33<!--</td--><td>Produting and cake etc.         Description         Difference         <thdifference< th="">         Difference</thdifference<></td><td>Produing and cake et.         Produing an et.         Produing a</td><td>138</td><td>Spirits, 70° proof<br/>Wine red</td><td>0 0</td><td>222</td><td>919</td><td>0</td><td>00</td><td>0 7</td><td>1</td><td>0 6</td><td>0</td><td>0 0</td><td>0</td><td>0 00</td><td>0 0</td></td></td<></td></th0.03<></th0.03<></th0.03<></td></thd<> | 13       Puddings and cakes etc.       0       281       1,179       3.2       1,44       40.4       4.2       4.2       0.8       0.08       0.03 <th0.03< th=""> <th0.03< th=""> <th0.03< th="">       0.03<td>13         Puddings and cakre etc.         0         23         1,17         33         7,1         86         7         7         0.0         0.02         0.3           14         Bread and plurer pudding         0         134         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         34         0,1         24         0,13         20         0,23         1,1         1,3         1,4         1,3         1,3         1,3         1,3         1,3         1,3         1,3         1,3         <td< td=""><td>13       Puddings and cafare st.       13       <math>113</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>61</math> <math>32</math> <math>106</math> <math>020</math> <math>020</math> <math>010</math> <math>020</math> <math>010</math> <math>021</math> <math>101</math>         14       Bread and butter pudding       0       124       <math>010</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>610</math> <math>32</math> <math>112</math> <math>010</math> <math>020</math> <math>021</math> <math>120</math>         14       Bread and butter pudding       0       <math>324</math> <math>1263</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>110</math> <math>823</math> <math>32</math> <math>120</math> <math>010</math> <math>021</math> <math>120</math>         143       Futu cafact       0       <math>332</math> <math>1603</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math>         15       Futu cafact       0       <math>332</math> <math>1403</math> <math>323</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math> <math>11</math></td><td>13       Prodelings and cate etc.       281       1,179       3.2       14,4       40,4       4.2       4.2       0.8       2       0.08       0.02       0.9         14       Bread and butter pudding       0       138       7.8       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       7.8       8.5       8.6       5.3       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       140       8.5       8.6       53       10       12       0.7       7.9       0.06       0.02       0.9         123       Fut cake, rich       0       332       140       8.3       8.6       53       10       12       0.05       0.01       11       14         124       Statu       0       333       110       8.3       23       13       0.7       73       10       0.05       0.01       11       14       14       14       14       14       14       14       14       14       14       14       14       16       63       33<!--</td--><td>Produting and cake etc.         Description         Difference         <thdifference< th="">         Difference</thdifference<></td><td>Produing and cake et.         Produing an et.         Produing a</td><td>138</td><td>Spirits, 70° proof<br/>Wine red</td><td>0 0</td><td>222</td><td>919</td><td>0</td><td>00</td><td>0 7</td><td>1</td><td>0 6</td><td>0</td><td>0 0</td><td>0</td><td>0 00</td><td>0 0</td></td></td<></td></th0.03<></th0.03<></th0.03<> | 13         Puddings and cakre etc.         0         23         1,17         33         7,1         86         7         7         0.0         0.02         0.3           14         Bread and plurer pudding         0         134         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         33         1,17         34         0,1         24         0,13         20         0,23         1,1         1,3         1,4         1,3         1,3         1,3         1,3         1,3         1,3         1,3         1,3 <td< td=""><td>13       Puddings and cafare st.       13       <math>113</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>61</math> <math>32</math> <math>106</math> <math>020</math> <math>020</math> <math>010</math> <math>020</math> <math>010</math> <math>021</math> <math>101</math>         14       Bread and butter pudding       0       124       <math>010</math> <math>32</math> <math>113</math> <math>32</math> <math>114</math> <math>610</math> <math>32</math> <math>112</math> <math>010</math> <math>020</math> <math>021</math> <math>120</math>         14       Bread and butter pudding       0       <math>324</math> <math>1263</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>110</math> <math>823</math> <math>32</math> <math>120</math> <math>010</math> <math>021</math> <math>120</math>         143       Futu cafact       0       <math>332</math> <math>1603</math> <math>37</math> <math>110</math> <math>823</math> <math>37</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math>         15       Futu cafact       0       <math>332</math> <math>1403</math> <math>323</math> <math>120</math> <math>910</math> <math>011</math> <math>111</math> <math>11</math></td><td>13       Prodelings and cate etc.       281       1,179       3.2       14,4       40,4       4.2       4.2       0.8       2       0.08       0.02       0.9         14       Bread and butter pudding       0       138       7.8       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       7.8       8.5       8.6       5.3       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       140       8.5       8.6       53       10       12       0.7       7.9       0.06       0.02       0.9         123       Fut cake, rich       0       332       140       8.3       8.6       53       10       12       0.05       0.01       11       14         124       Statu       0       333       110       8.3       23       13       0.7       73       10       0.05       0.01       11       14       14       14       14       14       14       14       14       14       14       14       14       16       63       33<!--</td--><td>Produting and cake etc.         Description         Difference         <thdifference< th="">         Difference</thdifference<></td><td>Produing and cake et.         Produing an et.         Produing a</td><td>138</td><td>Spirits, 70° proof<br/>Wine red</td><td>0 0</td><td>222</td><td>919</td><td>0</td><td>00</td><td>0 7</td><td>1</td><td>0 6</td><td>0</td><td>0 0</td><td>0</td><td>0 00</td><td>0 0</td></td></td<> | 13       Puddings and cafare st.       13 $113$ $32$ $113$ $32$ $114$ $61$ $32$ $106$ $020$ $020$ $010$ $020$ $010$ $021$ $101$ 14       Bread and butter pudding       0       124 $010$ $32$ $113$ $32$ $114$ $610$ $32$ $112$ $010$ $020$ $021$ $120$ 14       Bread and butter pudding       0 $324$ $1263$ $37$ $110$ $823$ $37$ $110$ $823$ $32$ $120$ $010$ $021$ $120$ 143       Futu cafact       0 $332$ $1603$ $37$ $110$ $823$ $37$ $120$ $910$ $011$ $111$ 15       Futu cafact       0 $332$ $1403$ $323$ $120$ $910$ $011$ $11$  | 13       Prodelings and cate etc.       281       1,179       3.2       14,4       40,4       4.2       4.2       0.8       2       0.08       0.02       0.9         14       Bread and butter pudding       0       138       7.8       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       7.8       8.5       8.6       5.3       7.1       18.5       7.8       7.9       0.08       0.02       0.9         121       Busta, currant       0       138       140       8.5       8.6       53       10       12       0.7       7.9       0.06       0.02       0.9         123       Fut cake, rich       0       332       140       8.3       8.6       53       10       12       0.05       0.01       11       14         124       Statu       0       333       110       8.3       23       13       0.7       73       10       0.05       0.01       11       14       14       14       14       14       14       14       14       14       14       14       14       16       63       33 </td <td>Produting and cake etc.         Description         Difference         <thdifference< th="">         Difference</thdifference<></td> <td>Produing and cake et.         Produing an et.         Produing a</td> <td>138</td> <td>Spirits, 70° proof<br/>Wine red</td> <td>0 0</td> <td>222</td> <td>919</td> <td>0</td> <td>00</td> <td>0 7</td> <td>1</td> <td>0 6</td> <td>0</td> <td>0 0</td> <td>0</td> <td>0 00</td> <td>0 0</td> | Produting and cake etc.         Description         Difference         Difference <thdifference< th="">         Difference</thdifference<>   | Produing and cake et.         Produing an et.         Produing a   | 138 | Spirits, 70° proof<br>Wine red        | 0 0        | 222    | 919      | 0       | 00   | 0 7                                 | 1     | 0 6        | 0          | 0 0                                  | 0          | 0 00  | 0 0    |
| Puddings and cakes etc.         Puddings and cakes etc.           139         Apple pic         0         281         1,179         3.2         14.4         40.4         42         42         0.8         2.008         0.02         0.9           140         Bires, and butter pudding         0         134         649         5.3         7.1         18.5         67         112         0.7         79         0.06         0.02         0.9           141         Bires, aurrant         0         118         4.66         3.3         1.4         40.4         42         42         0.8         1.6         0.05         0.05         0.05         0.10         2.0           143         Bires, durant         0         118         4.66         3.8         1.6         3.7         1.8         5         1.4         0.05         0.10         2.0         0.08         0.10         2.0           143         Bire, currant         0         332         1.40         38.3         21         73         1.1         3         2.0         0.08         0.01         1.1         1.4           144         Bire, currant         0         333         1.10         38.3  
   | Puddings and cakes etc.139Apple pic140Bread and butter pudding141Bread and butter pudding141Bread and butter pudding142Bread and butter pudding143Bread and butter pudding144Bread and butter pudding145Bread and butter pudding144Buss, currant145Bread and butter pudding144Buss, currant145Buss, currant144Buss, currant145Buss, currant145Buss, currant146Buss, currant147Buss, currant148Fuit cake, rich144Buss, currant144Buss, currant145Buss, currant144Buss, currant145Fuit cake, rich146Buss, currant147Buss, currant148Fuit cake, rich149Supp, tomato, canned144Buss, currant145Pain cars, stratt146Rice pudding147Supp, tomato, canned148Pain cars, stratt149Supp, tomato, canned149Supp, tomato, canned147Pain cars, stratter148Pain cars, stratter149Supp, tomato, canned149Supp, tomato, canned149Supp, tomato, canned149Supp, tomato, canned149Pain cars, stratter149Pain cars, stratter149 </td <td>Puddings and cakes etc.         139         Puddings and cakes etc.           139         Apple pie         0         281         1,179         3.2         14.4         40.4         4.2         4.2         0.8         2         0.08         0.02         0.9           140         Bread and         0         138         1,85         6.7         112         0.8         2.0         0.05         0.02         0.9           141         Bus, currant         0         138         1,86         5.3         7.1         18.5         6.7         112         0.7         7.9         0.05         0.05         0.15         1.6           143         Fruit cake, rich         0         334         1,605         5.3         14.0         6.8         7.5         140         0.1         4.3         0.05         0.01         1.1           143         Fruit cake, rich         0         332         1,405         5.8.3         2.9         0.45         1.6         9.8         2.7         1.0         1.4           144         Fruit cake, madeira         0         333         1.1.0         5.8.3         2.6         0.7         2.7         0.05         0.05         0.04&lt;</td> <td>Pudding and cakes et.         Pudding and cakes et.           139         Apple pic<br/>Bread and butter pudding         0         281         1,179         3.2         14,4         60,4         4.2         4.2         0.8         0.02         0.9           140         Bread and butter pudding         0         281         1,179         3.2         14,4         64,6         5.3         7.1         18.5         67         12         0.06         0.02         0.02         1.05           141         Burs, currant         0         332         1,86         7.3         8.4         16.8         7.3         10         0.12         10.0         0.02         0.02         10         11           143         Burs, currant         0         332         1,405         3.7         14.8         7.3         1.8         7.5         1.9         0.05         0.02         0.03         1.1         1.4         1.1         1.4         1.1         1.4         1.4         1.6         3.3         1.9         3.3         1.9         3.3         1.0         1.1         1.4         1.1         1.4         1.1         1.4         1.1         1.4         1.1         1.4         1.3         <td< td=""><td>Publings and cakes etc.Publings and cakes etc.13Probleme02811/1732144404424208002002012140Brack03281,387314404424204002012105141Burs, currant03281,387314466371490131101141Burs, currant03321,4963371446603008003101143Burs, currant03321,4963371496337149011111144Burs, currant03321,49633714963011111144Burs, currant03321,49633714963011111145Burs, currant03321,49633714963012101146Burs, currant03321,49633714963012101145Burs, currant03321,49633714963012101146Burs, currant03321,496337149013111147Burs, currant03321,496337149013111147Burs, currant013253532303</td><td>Toddings and cakes etc.Puddings and cakes etc.13Prodings and cakes etc.1410442140060020080021514Bread and burter pudding01341446453144647310101014Bread and burter pudding01341367314647311010101012Custant033214,4033311083731600080031013Fruit cake, rich03321,4033311083231600080131114Rats03321,610331108323160030111114Rats00331,61033131301330111114Rats0331,610331310231600080131114Rats0033110833232323232323160030141114Rats00337423232323232424000141114Rats0133374232313014000141114Rats0&lt;</td><td>Podding and cakes etc.       Deding and cakes etc.         13       Podding and cakes etc.       0       28       1,179       32       144       40.4       42       42       0.8       21       0.00       0.02       0.00       0.02       0.00       0.02       0.00       0.02       0.01       0.02       0.02       0.02       0.02       0.03       0.01       0.02       0.02       0.03       0.02       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.04       0.03       <td< td=""><td>Pudding and cate et.         Pudding and cate et.           10         Properties         0         28         1,179         32         144         404         42         42         0.8         0.00         0.00         0.00         0.00         0.00         0.00         0.00       
 0.00         0</td><td>Paiding and cate etc.         Paiding and cate etc.           10         Prior to the stand butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.00         0.01         10           11         Bread and butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.01         0.01         10           12         Destard         0         23         14         66         32         14         66         32         12         0.05         0.01         10         0.01         10         0.01<td>2</td><td>Dat (2000</td><td>0</td><td>8</td><td>5</td><td>7.0</td><td>5</td><td>C.0</td><td>l</td><td></td><td></td><td></td><td></td><td>70.0</td><td></td></td></td<></td></td<></td>   | Puddings and cakes etc.         139         Puddings and cakes etc.           139         Apple pie         0         281         1,179         3.2         14.4         40.4         4.2         4.2         0.8         2         0.08         0.02         0.9           140         Bread and         0         138         1,85         6.7         112         0.8         2.0         0.05         0.02         0.9           141         Bus, currant         0         138         1,86         5.3         7.1         18.5         6.7         112         0.7         7.9         0.05         0.05         0.15         1.6           143         Fruit cake, rich         0         334         1,605         5.3         14.0         6.8         7.5         140         0.1         4.3         0.05         0.01         1.1           143         Fruit cake, rich         0         332         1,405         5.8.3         2.9         0.45         1.6         9.8         2.7         1.0         1.4           144         Fruit cake, madeira         0         333         1.1.0         5.8.3         2.6         0.7         2.7         0.05         0.05         0.04<   
   | Pudding and cakes et.         Pudding and cakes et.           139         Apple pic<br>Bread and butter pudding         0         281         1,179         3.2         14,4         60,4         4.2         4.2         0.8         0.02         0.9           140         Bread and butter pudding         0         281         1,179         3.2         14,4         64,6         5.3         7.1         18.5         67         12         0.06         0.02         0.02         1.05           141         Burs, currant         0         332         1,86         7.3         8.4         16.8         7.3         10         0.12         10.0         0.02         0.02         10         11           143         Burs, currant         0         332         1,405         3.7         14.8         7.3         1.8         7.5         1.9         0.05         0.02         0.03         1.1         1.4         1.1         1.4         1.1         1.4         1.4         1.6         3.3         1.9         3.3         1.9         3.3         1.0         1.1         1.4         1.1         1.4         1.1         1.4         1.1         1.4         1.1         1.4         1.3 <td< td=""><td>Publings and cakes etc.Publings and cakes etc.13Probleme02811/1732144404424208002002012140Brack03281,387314404424204002012105141Burs, currant03281,387314466371490131101141Burs, currant03321,4963371446603008003101143Burs, currant03321,4963371496337149011111144Burs, currant03321,49633714963011111144Burs, currant03321,49633714963011111145Burs, currant03321,49633714963012101146Burs, currant03321,49633714963012101145Burs, currant03321,49633714963012101146Burs, currant03321,496337149013111147Burs, currant03321,496337149013111147Burs, currant013253532303</td><td>Toddings and cakes etc.Puddings and cakes etc.13Prodings and cakes etc.1410442140060020080021514Bread and burter pudding01341446453144647310101014Bread and burter pudding01341367314647311010101012Custant033214,4033311083731600080031013Fruit cake, rich03321,4033311083231600080131114Rats03321,610331108323160030111114Rats00331,61033131301330111114Rats0331,610331310231600080131114Rats0033110833232323232323160030141114Rats00337423232323232424000141114Rats0133374232313014000141114Rats0&lt;</td><td>Podding and cakes etc.       Deding and cakes etc.         13       Podding and cakes etc.       0       28       1,179       32       144       40.4       42       42       0.8       21       0.00       0.02       0.00       0.02       0.00       0.02       0.00       0.02       0.01       0.02       0.02       0.02       0.02       0.03       0.01       0.02       0.02       0.03       0.02       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.04       0.03       <td< td=""><td>Pudding and cate et.         Pudding and cate et.           10         Properties 
       0         28         1,179         32         144         404         42         42         0.8         0.00         0</td><td>Paiding and cate etc.         Paiding and cate etc.           10         Prior to the stand butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.00         0.01         10           11         Bread and butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.01         0.01         10           12         Destard         0         23         14         66         32         14         66         32         12         0.05         0.01         10         0.01         10         0.01<td>2</td><td>Dat (2000</td><td>0</td><td>8</td><td>5</td><td>7.0</td><td>5</td><td>C.0</td><td>l</td><td></td><td></td><td></td><td></td><td>70.0</td><td></td></td></td<></td></td<>   | Publings and cakes etc.Publings and cakes etc.13Probleme02811/1732144404424208002002012140Brack03281,387314404424204002012105141Burs, currant03281,387314466371490131101141Burs, currant03321,4963371446603008003101143Burs, currant03321,4963371496337149011111144Burs, currant03321,49633714963011111144Burs, currant03321,49633714963011111145Burs, currant03321,49633714963012101146Burs, currant03321,49633714963012101145Burs, currant03321,49633714963012101146Burs, currant03321,496337149013111147Burs, currant03321,496337149013111147Burs, currant013253532303  
   | Toddings and cakes etc.Puddings and cakes etc.13Prodings and cakes etc.1410442140060020080021514Bread and burter pudding01341446453144647310101014Bread and burter pudding01341367314647311010101012Custant033214,4033311083731600080031013Fruit cake, rich03321,4033311083231600080131114Rats03321,610331108323160030111114Rats00331,61033131301330111114Rats0331,610331310231600080131114Rats0033110833232323232323160030141114Rats00337423232323232424000141114Rats0133374232313014000141114Rats0<   | Podding and cakes etc.       Deding and cakes etc.         13       Podding and cakes etc.       0       28       1,179       32       144       40.4       42       42       0.8       21       0.00       0.02       0.00       0.02       0.00       0.02       0.00       0.02       0.01       0.02       0.02       0.02       0.02       0.03       0.01       0.02       0.02       0.03       0.02       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.04       0.03 <td< td=""><td>Pudding and cate et.         Pudding and cate et.           10         Properties         0         28         1,179         32         144         404         42         42         0.8         0.00         0</td><td>Paiding and cate etc.         Paiding and cate etc.           10         Prior to the stand butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.00         0.01         10           11         Bread and butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.01         0.01         10           12         Destard         0         23         14         66         32         14         66         32         12         0.05         0.01         10         0.01         10         0.01         0.01         0.01        
0.01         0.01<td>2</td><td>Dat (2000</td><td>0</td><td>8</td><td>5</td><td>7.0</td><td>5</td><td>C.0</td><td>l</td><td></td><td></td><td></td><td></td><td>70.0</td><td></td></td></td<>  | Pudding and cate et.         Pudding and cate et.           10         Properties         0         28         1,179         32         144         404         42         42         0.8         0.00         0   | Paiding and cate etc.         Paiding and cate etc.           10         Prior to the stand butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.00         0.01         10           11         Bread and butter paiding         0         23         1,17         32         14         40.4         42         42         08         0.01         0.01         10           12         Destard         0         23         14         66         32         14         66         32         12         0.05         0.01         10         0.01         10         0.01 <td>2</td> <td>Dat (2000</td> <td>0</td> <td>8</td> <td>5</td> <td>7.0</td> <td>5</td> <td>C.0</td> <td>l</td> <td></td> <td></td> <td></td> <td></td> <td>70.0</td> <td></td>   | 2   | Dat (2000                             | 0          | 8      | 5        | 7.0     | 5    | C.0                                 | l     |            |            |                                      |            | 70.0  |        |
| 139       Apple pic       0       281       1,179       3.2       14,4       40.4       4.2       4.2       0.8       2       0.08       0.02       0.9         40       Bread and butter pudding       0       185       6.3       112       0.7       79       0.06       0.22       15       10       22       10       21       10       22       10       22       11       2       10       22       10       22       11       2       0.05       0.22       15       15       15       15       15       16       0.05       0.22       15       10       22       10       20       0.05       0.22       15       15       16       2       16       2       10       21       10       22       16       0       23       110       23       13       110       23       13       110       23       110       23       110       23       110       23       110       23       110       24       23       111       14       11       14       11       14       11       14       11       14       11       14       11       14       12       100       1  
   | 139       Apple pic       0       281       1,179       3.2       14,4       40.4       42       42       42       0.8       2       0.08       0.02       0.91         40       Bread and butter pudding       0       138       1,85       67       112       0.8       2       0.08       0.02       0.21       1.0         140       Bread and butter pudding       0       138       1,85       53       1,1       85       55       15       16       0.17       79       0.05       0.01       1.0       10       2.0       10       0.05       0.21       1.0       10       2.0       10       2.0       0.05       0.21       1.0       1.0       2.0       1.0       0.05       0.21       1.0       1.0       2.0       10       2.0       0.05       0.21       1.0       1.0       2.0       1.0       2.0       0.05       0.21       1.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.0       2.0       1.1       1.1       1.1       1.1       1.4       2.0  
  |  
   |   
  | 130       Apple Fig.       0       281       1,179       3.2       144       40.4       4.2       4.2       4.0       8.0       0.08       0.03       0.03       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.04       0.02       0.05 <t< td=""><td></td><td></td><td>130     Apple gives     0     241     1.17     3.2     1.44     40.4     4.2     0.8     2     0.08     0.02     0.22       141     Buvas, currant     0     234     1.48     5.8     5.8     5.5     1.8     0.16     3.0     0.02     0.03     0.01     1.01     1.01     1.01     1.01     1.01     0.03     0.01     0.03     0.01     0.03     0.01     0.02     0.03     0.02     0.03     0.03     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.02     0.03     0.03     0.03     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.</td><td>130<br/>14<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15<br/>15</td><td></td><td>Puddings and cakes etc.</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>  
   |   |   
  | 130     Apple gives     0     241     1.17     3.2     1.44     40.4     4.2     0.8     2     0.08     0.02     0.22       141     Buvas, currant     0     234     1.48     5.8     5.8     5.5     1.8     0.16     3.0     0.02     0.03     0.01     1.01     1.01     1.01     1.01     1.01     0.03     0.01     0.03     0.01     0.03     0.01     0.02     0.03     0.02     0.03     0.03     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.02     0.03     0.03     0.03     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.01     0.   | 130<br>14<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15<br>15  |     | Puddings and cakes etc.               |            |        |          |         |      |                                     |       |            |            |                                      |            |       |        |
|  
   |   
  | 14.       Burst current       Duration to point $0$ $328$ $1,385$ $7,1$ $62.5$ $0,11$ $0,10$ $0,10$ $0,10$ $0,10$ $0,10$ $0,10$ $1,10$ 14.3       Future are triction       0       118       496       38       1,45       68       75       140       0.11       43       1.05       0.05       0.21       1.0         14.3       Fruit cake, riction       0       334       1,616       35       1,49       62.8       10       60       0.08       0.01       1.1         14.4       Fruit cake, riction       0       334       1,616       35       14,9       62.8       10       60       0.08       0.01       1.1         14.4       Rice pudding       0       334       1,616       35       14,9       62.8       0.1       23       0.03       0.01       1.1         14.7       Supp. (matted, earned       0       337       1,110       58.3       37       10       0.05       0.03       0.04       0.11       1.1         14.7       Supp. (matted, earned       0       337       1,13       335       34       3,13   
   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
  | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$  
   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   
  | From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO  | From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO  | 139 | Apple pie<br>Bread and hutter sudding | 00         | 281    | 1,179    | 3.2     | 14.4 | 40.4                                | 42    | 42         | 0.8        | 7                                    | 0.08       | 0.02  | 0.9    |
| 142       Custand       0       118       496       3.8       4.4       16.8       75       140       0.1       43       0.03       0.21       1.0         143       Fruit cake, rich       0       332       1.403       3.7       1.10       58.3       21       75       16       0.0       0.03       0.03       1.21       1.0         145       Plain cake, rich       0       334       1.610       5.7       149       5.1       75       1.6       0       0.08       0.01       1.1         145       Plain cake, madeira       0       334       1.610       5.8       20       4.8       7.2       1.6       0       0.08       0.01       1.1         146       Rice pudding       0       33       2.02       4.1       4.2       2.02       1.1       1.4         147       Supic formotic canned       0       33       5.1       2.3       84       1.1       1.1       1.4         147       Supic formotic canned       0       5.7       3.7       0       0.14       1.1       1.4         148       Trifte       0       5.6       5.7       7.4       2.7   
   | 142     Custard     0     118     496     3.8     4.4     16.8     75     140     0.1     43     0.05     0.21     1.0       143     Fruit cake, rich     0     324     1,408     3.7     11.0     58.3     21     75     1.6     0.1     43     0.05     0.21     1.0       145     Pruit cake, rich     0     324     1,403     5.7     11.0     58.3     21     75     1.6     0.0     0.05     0.01     1.1       145     Plain cake, Madeira     0     324     1,605     5.4     16.9     58.4     20     42     1.1     82     0.06     0.11     1.1       146     Rice pudding     0     131     532     4.1     4.2     20.2     72     130     0.03     0.01     1.1       147     Soup, tomato, canned     0     131     532     4.1     4.2     20.2     6.2     1.2     0.03     0.01     1.1       148     Triffe     Marmite     0     166     6.3     3.7     1.4     20     0.13     1.2       149     Marmite     0     166     6.9     3.5     7.4     2.3     3.7     0     3.10 <td>142       Custaded       0       118       496       3.8       1.4       16.8       75       140       0.1       43       0.03       0.21       1.0         14.3       Futi cake, rich       0       332       1,40       5.3       13       5.40       0.1       43       0.03       0.21       1.0         145       Futi cake, rich       0       334       1,616       3.7       11,0       58.3       21       75       1.6       0.0       0.08       0.01       1.1         145       Flain cake, Madeira       0       334       1,616       3.7       1,10       58.3       21       75       1.6       0       0.08       0.01       1.1         146       Frain cake, Madeira       0       331       1,652       5.4       16.9       58.4       20       4.7       1.1       82       0.04       0.14       1.1       1.4       1.4       1.1       1.4       1.4       1.1       1.4       1.4       1.4       1.5       5.7       1.30       0.03       0.14       1.1       1.4       1.4       1.4       1.4       1.4       1.4       1.4       1.4       1.5       5.5       5.6</td> <td>142       Custard       0       118       4%       38       75       140       01       43       003       021       110         143       Fruit cake, rich       0       332       1,403       37       1,10       583       21       75       16       01       43       003       003       011       114         145       Fruit cake, rich       0       332       1,403       37       110       583       21       75       16       01       43       003       003       010       114         146       Rice puding       0       331       1,605       534       16       533       21       75       130       033       003       010       114         147       Supp. tomoto, canned       0       131       532       44       53       53       53       53       53       53       53       53       61       23       003       001       111       14         147       Trifle       0       150       63       35       74       22.8       65       33       7       0.04       0.11       10         150       Itercteam, vanilla       0</td> <td></td> <td>142     Custard     0     118     448     58     75     140     01     43     000     021     10       143     Funitack. rich     0     332     1403     37     110     883     75     16     01     43     000     021     11       143     Funitack. rich     0     332     1403     37     110     883     75     16     01     43     008     011     11       145     Funitack. rich     0     334     1616     333     13     555     14     35     16     01     41     14       147     Soup.tomato.canned     0     33     555     54     53     33     53     54     16     03     11     14       147     Soup.tomato.canned     0     17     20     21     23     03     014     11       148     Trifte     0     166     638     35     74     228     55     37     0     014     11       148     Martin     0     17     203     55     55     55     57     20     013     014     11       149     Martin     0     166     698     <t< td=""><td>12     Cutated     0     118     968     33     44     168     75     160     01     41       13     Funitatek. rich     0     322     140     332     140     332     14     168     75     16     01     11       14     Rein reak. rich     0     332     140     332     140     332     14     168     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     53     14     168     75     16     01     11       147     Stopp tomato: canned     0     333     1562     53     43     55     54     163     03     01     11       147     Stopp tomato: canned     0     173     03     03     01     11     14       149     Mamite     0     166     68     31     7     228     57     0     010     017     10       150     Ice-cream, vanila     0     166     69     <td< td=""><td>13. Transact     0     118     466     38     44     168     75     160     0.0    
0.0     0.</td><td>13. Transact       0       118       466       37       160       01       47       068       031       11         14.4       Full cake, rich       0       118       460       37       149       628       27       160       011       11         14.5       Full cake, rich       0       334       1,40       357       149       628       32       11       82       006       001       11         14.7       Stopp, tomato, canned       0       334       1,40       355       54       150       52       16       01       11       14         147       Stopp, tomato, canned       0       131       522       54       159       52       13       006       001       11         147       Stopp, tomato, canned       0       131       52       23       35       54       35       02       03       017       10         148       Forther       0       173       23       57       23       57       30       03       03       01       010       011       04       30       011       04       30       011       04       37       0       31</td><td>141</td><td>Buns, currant</td><td>00</td><td>328</td><td>1,385</td><td>8.2</td><td>8.5</td><td>58.6</td><td>25</td><td>717</td><td>1.6</td><td>24</td><td>0.15</td><td>0.10</td><td>2.0</td></td<></td></t<></td>   | 142       Custaded       0       118       496       3.8       1.4       16.8       75       140       0.1       43       0.03       0.21       1.0         14.3       Futi cake, rich       0       332       1,40       5.3       13       5.40       0.1       43       0.03       0.21       1.0         145       Futi cake, rich       0       334       1,616       3.7       11,0       58.3       21       75       1.6       0.0       0.08       0.01       1.1         145       Flain cake, Madeira       0       334       1,616       3.7       1,10       58.3       21       75       1.6       0       0.08       0.01       1.1         146       Frain cake, Madeira       0       331       1,652       5.4       16.9       58.4       20       4.7       1.1       82       0.04       0.14       1.1       1.4       1.4       1.1       1.4       1.4       1.1       1.4       1.4       1.4       1.5       5.7       1.30       0.03       0.14       1.1       1.4       1.4       1.4       1.4       1.4       1.4       1.4       1.4       1.5       5.5       5.6   
  | 142       Custard       0       118       4%       38       75       140       01       43       003       021       110         143       Fruit cake, rich       0       332       1,403       37       1,10       583       21       75       16       01       43       003       003       011       114         145       Fruit cake, rich       0       332       1,403       37       110       583       21       75       16       01       43       003       003       010       114         146       Rice puding       0       331       1,605       534       16       533       21       75       130       033       003       010       114         147       Supp. tomoto, canned       0       131       532       44       53       53       53       53       53       53       53       53       61       23       003       001       111       14         147       Trifle       0       150       63       35       74       22.8       65       33       7       0.04       0.11       10         150       Itercteam, vanilla       0   
   |   
  | 142     Custard     0     118     448     58     75     140     01     43     000     021     10       143     Funitack. rich     0     332     1403     37     110     883     75     16     01     43     000     021     11       143     Funitack. rich     0     332     1403     37     110     883     75     16     01     43     008     011     11       145     Funitack. rich     0     334     1616     333     13     555     14     35     16     01     41     14       147     Soup.tomato.canned     0     33     555     54     53     33     53     54     16     03     11     14       147     Soup.tomato.canned     0     17     20     21     23     03     014     11       148     Trifte     0     166     638     35     74     228     55     37     0     014     11       148     Martin     0     17     203     55     55     55     57     20     013     014     11       149     Martin     0     166     698 <t< td=""><td>12     Cutated     0     118     968     33     44     168     75     160     01     41       13     Funitatek. rich     0     322     140     332     140     332     14     168     75     16     01     11       14     Rein reak. rich     0     332     140     332     140     332     14     168     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     53     14     168     75     16     01     11       147     Stopp tomato: canned     0     333     1562     53     43     55     54     163     03     01     11       147     Stopp tomato: canned     0     173     03     03     01     11     14       149     Mamite     0     166     68     31     7     228     57     0     010     017     10       150     Ice-cream, vanila     0     166     69     <td< td=""><td>13. Transact     0     118     466     38     44     168     75     160     0.</td><td>13. Transact       0       118       466       37       160       01       47       068       031       11         14.4       Full cake, rich       0       118       460       37       149       628       27       160       011       11         14.5       Full cake, rich       0       334       1,40       357       149       628       32       11       82       006       001       11         14.7       Stopp, tomato, canned       0       334       1,40       355       54       150       52       16       01       11       14         147       Stopp, tomato, canned       0       131       522       54       159       52       13       006       001       11         147       Stopp, tomato, canned       0       131       52       23       35       54       35       02       03       017       10         148       Forther       0       173       23       57       23       57       30       03       03       01       010       011       04       30       011       04       30       011       04       37       0       31</td><td>141</td><td>Buns, currant</td><td>00</td><td>328</td><td>1,385</td><td>8.2</td><td>8.5</td><td>58.6</td><td>25</td><td>717</td><td>1.6</td><td>24</td><td>0.15</td><td>0.10</td><td>2.0</td></td<></td></t<>  | 12     Cutated     0     118     968     33     44     168     75     160     01     41       13     Funitatek. rich     0     322     140     332     140     332     14     168     75     16     01     11       14     Rein reak. rich     0     332     140     332     140     332     14     168     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     35     14     168     75     16     01     11       14     Rein pudrik     0     333     1562     54     163     53     14     168     75     16     01     11       147     Stopp tomato: canned     0     333     1562     53     43     55     54     163     03     01     11       147     Stopp tomato: canned     0     173     03     03     01     11     14       149     Mamite     0     166     68     31     7     228     57     0     010     017     10       150     Ice-cream, vanila     0     166     69 <td< td=""><td>13. Transact     0     118     466     38     44     168     75     160     0.</td><td>13. Transact       0       118       466       37       160       01       47       068       031       11         14.4       Full cake, rich       0       118       460       37       149       628       27       160       011       11         14.5       Full cake, rich       0       334       1,40       357       149       628       32       11       82       006       001       11         14.7       Stopp, tomato, canned       0       334       1,40       355       54       150       52       16       01       11       14         147       Stopp, tomato, canned       0       131       522       54       159       52       13       006       001       11         147       Stopp, tomato, canned       0       131       52       23       35       54       35       02       03       017       10         148       Forther       0       173       23       57       23       57       30       03       03       01       010       011       04       30       011       04       30       011       04       37       0       31</td><td>141</td><td>Buns,
currant</td><td>00</td><td>328</td><td>1,385</td><td>8.2</td><td>8.5</td><td>58.6</td><td>25</td><td>717</td><td>1.6</td><td>24</td><td>0.15</td><td>0.10</td><td>2.0</td></td<>  | 13. Transact     0     118     466     38     44     168     75     160     0.   | 13. Transact       0       118       466       37       160       01       47       068       031       11         14.4       Full cake, rich       0       118       460       37       149       628       27       160       011       11         14.5       Full cake, rich       0       334       1,40       357       149       628       32       11       82       006       001       11         14.7       Stopp, tomato, canned       0       334       1,40       355       54       150       52       16       01       11       14         147       Stopp, tomato, canned       0       131       522       54       159       52       13       006       001       11         147       Stopp, tomato, canned       0       131       52       23       35       54       35       02       03       017       10         148       Forther       0       173       23       57       23       57       30       03       03       01       010       011       04       30       011       04       30       011       04       37       0       31  | 141 | Buns, currant                         | 00         | 328    | 1,385    | 8.2     | 8.5  | 58.6                                | 25    | 717        | 1.6        | 24                                   | 0.15       | 0.10  | 2.0    |
| 143       Fruit cake, rich       0       332       1,403       3.7       110       58.3       21       75       1.8       121       0.08       0.08       1.1         145       Plain cake, math       0       332       1,403       3.7       110       58.3       20       1.6       0       0.08       0.01       1.1         145       Plain cake, Madeira       0       393       1,652       5.4       16,9       58.4       20       42       1.1       82       0.06       0.11       1.4         146       Rice pudding       0       33       3,63       20       23       3,7       0       0.14       1.1       1.4       1.4       1.4       1.1       1.4  
   | 143       Fruit cake, nch       0       332       1,403       37       11,0       58,3       21       75       1.8       121       0.08       0.08       1.2         144       Jamats       0       332       1,405       3.5       11,0       58,3       21       75       1.8       121       0.08       0.08       1.1         145       Plain cake, Madeira       0       333       1,615       3.4       109       6.2       1.6       0       0.08       0.011       1.1         146       Rice puding       0       131       552       4.1       4.2       202       17       0.1       33       0.08       0.01       1.1         147       Supp, tomato, canned       0       131       532       4.1       4.2       202       33       0.03       0.01       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.1       1.4       1.0  
  | 143       Truit cask, nch       0       332       1,400       710       58.3       21       75       1.8       121       0.08       0.08       1.1         144       Jam tark       0       332       1,409       62.8       19       62       1.6       02       0.08       0.08       0.11       1.1         145       Plain cask, Madeira       0       333       1,616       3.5       149       62.8       12       0.08       0.08       0.11       1.1         146       Rice pudding       0       131       552       4.1       4.2       200       62       1.6       0       0.08       0.14       1.1         147       Stup, tomato, canned       0       55       23.0       0.6       3.5       63       0.13       0.05       0.14       1.1         149       Marmic       0       150       0.5       3.5       0.7       60       0.05       0.14       1.0         149       Marmic       0       166       698       3.5       7.4       22.8       55       3.7       0       0.04       0.11       1.0         150       Ice-cream, vanila       0  
   | $ \begin{array}{rrrrr} 143 & \mbox{Trult carrier} & 0 & 332 & 1403 & 37 & 110 & 583 & 21 & 75 & 118 & 121 & 0.08 & 0.08 & 1.14 \\ 144 & \mbox{In carrier} & 0 & 393 & 1,652 & 54 & 169 & 528 & 12 & 0.14 & 121 & 141 \\ 145 & \mbox{Rice publing} & 0 & 131 & 552 & 54 & 169 & 52 & 130 & 0.1 & 133 & 0.04 & 0.11 & 1,4 \\ 147 & \mbox{Supt, torato, carried} & 0 & 131 & 552 & 54 & 52 & 72 & 130 & 0.1 & 33 & 0.04 & 0.12 \\ 148 & \mbox{Trifle} & 0 & 150 & 533 & 54 & 52 & 52 & 73 & 53 & 37 & 0 & 3.10 & 1100 & 670 \\ 149 & \mbox{Marmite} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ 149 & \mbox{Marmite} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ 150 & \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ 10 & \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.3 & 7 & 0.04 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.03 & 0.14 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.03 & 0.14 & 0.17 & 1.0 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.01 & 0.05 & 0.04 & 0.01 & 0.04 & 0.01 \\ \mbox{Icc-cream, vanilla} & 0 & 166 & 698 & 3.5 & 7.4 & 22.8 & 65 & 130 & 0.03 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & 0.01 & 0.04 & $  
  | $ \begin{array}{rrrrr} \label{eq:relation} \begin{tabular}{c c c c c c c c c c c c c c c c c c c $   
   | The functate, find $0$ $\frac{332}{31}$ $1,403$ $\frac{1}{37}$ $1,10$ $\frac{833}{31}$ $\frac{21}{3}$ $\frac{73}{21}$ $\frac{18}{31}$ $\frac{121}{31}$ $\frac{0.08}{0.08}$ $\frac{0.08}{0.11}$ $\frac{11}{11}$<br>45 Plain cake, Madéira $0$ $\frac{393}{39}$ $1,619$ $\frac{533}{53}$ $\frac{13}{51}$ $\frac{21}{20}$ $\frac{21}{21}$ $\frac{82}{32}$ $\frac{0.08}{0.11}$ $\frac{11}{11}$<br>46 Kirpudding $0$ $\frac{131}{52}$ $\frac{532}{53}$ $\frac{41}{51}$ $\frac{42}{32}$ $\frac{20}{51}$ $\frac{21}{21}$ $\frac{20}{32}$ $\frac{0.08}{0.11}$ $\frac{11}{11}$<br>47 Sup; pundio, canned $0$ $\frac{131}{52}$ $\frac{532}{53}$ $\frac{41}{51}$ $\frac{42}{23}$ $\frac{21}{53}$ $\frac{0}{51}$ $\frac{21}{50}$ $\frac{0.08}{0.11}$ $\frac{0.14}{11}$<br>48 Trifle $0$ $172$ $730$ $\frac{337}{33}$ $\frac{1}{51}$ $\frac{42}{53}$ $\frac{21}{53}$ $\frac{0}{53}$ $\frac{0}{31}$ $\frac{0}{31}$ $\frac{0.04}{0.11}$ $\frac{1}{10}$<br>49 Marmite $0$ $166$ $698$ $\frac{3}{35}$ $7,4$ $228$ $\frac{6}{53}$ $\frac{3}{30}$ $\frac{0}{33}$ $\frac{0}{33}$ $\frac{0}{31}$ $\frac{1}{100}$ $\frac{6}{70}$<br>15 Marmite $0$ $166$ $698$ $\frac{3}{35}$ $7,4$ $228$ $\frac{6}{53}$ $\frac{3}{30}$ $\frac{0}{33}$ $\frac{1}{7}$ $\frac{0}{30}$ $\frac{0}{33}$ $\frac{1}{100}$ $\frac{1}{670}$<br>16 c-cream, vanila $0$ $166$ $698$ $\frac{3}{35}$ $7,4$ $228$ $\frac{1}{23}$ $\frac{0}{30}$ $\frac{0}{33}$ $\frac{1}{7}$ $\frac{0}{30}$ $\frac{0}{33}$ $\frac{1}{100}$ $\frac{0}{670}$<br>16 c-cream, vanila $0$ $166$ $0$ $\frac{1}{12}$ $\frac{1}{13}$ $\frac{1}{10}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{100}$<br>17 $100$ $\frac{1}{100}$ $\frac{1}{10}$ $\frac{1}{100}$ $\frac{1}{100}$ $\frac{1}{10}$  | 143     Tranteask, rach     0     332     1,403     3.7     11.0     58.3     21     75     1.8     12     0.08     0.08     11.4       145     Plain cask, madeira     0     332     1,616     3.7     11.0     58.3     21     75     1.8     12     0.08     0.08     0.08     0.11     1.4       145     Rian cask, madeira     0     332     1,616     3.7     11.0     58.3     20     42     1.6     20     0.08     0.08     0.11     1.4       147     Stopp, oudding     0     131     522     54     130     0.1     1.1     14     121     0.8     0.08     0.08     0.08     0.11     1.1       148     Trinte     0     135     55     54     123     56     12     23     59     37     10     0.14     10     10     10       150     Incomato, canned     0     156     63     35     61     24     35     51     57     53     53     53     53     53     53     53     53     53     54     10     10     10     10     10     10     10     10     10     10     <  
   | 14.       Francak, match       0       332       1,40       53       11,0       53       12       0.08       0.08       11         14.       Francak, match       0       332       1,60       337       11,0       53       21       75       18       12       0.08       0.01       11         14.       Francak, match       0       333       1,62       54       169       53       20       42       11       82       0.08       0.01       11         14.       Soup, tomato, canned       0       33       162       54       15       53       50       0.1       11       14       11       14       11       14       12       0.08       0.11       11       14       12       0.08       0.01       11       14       12       12       0.08       0.14       11       12       12       10       0.08       0.14       10       11       12       12       12       12       12       12       12       11       12       12       12       12       12       12       10       10       10       10       10       10       11       10       10       10 <td>14.<br/>17.<br/>18.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19.<br/>19</td> <td>142</td> <td>Custard</td> <td>0</td> <td>118</td> <td>496</td> <td>3,8</td> <td>4.4</td> <td>16.8</td> <td>75</td> <td>140</td> <td>0.1</td> <td>43</td> <td>0.05</td> <td>0.21</td> <td>1.0</td>   | 14.<br>17.<br>18.<br>19.<br>19.<br>19.<br>19.<br>19.<br>19.<br>19.<br>19.<br>19.<br>19   | 142 | Custard                               | 0          | 118    | 496      | 3,8     | 4.4  | 16.8                                | 75    | 140        | 0.1        | 43                                   | 0.05       | 0.21  | 1.0    |
| 145       Plain cake, Madeira       0       933       1,622       5.3       1,95       6.4       1,9       0       11       14         146       Rice pudding       0       131       552       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       11         147       Soup, tomato, canned       0       131       552       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       11         147       Soup, tomato, canned       0       131       552       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       11         149       Trift       0       13       0.7       0.7       0.0       0.03       0.14       10         150       lec-cream, vanilla       0       166       698       3.5       7.4   
   | 14.       Plain case, Madeira       0       333       1,622       5,4       15,3       6,5       1,4       17,3       0,0       0,01       1,1       1,4         14.6       Rice pudding       0       131       552       4,1       4,2       20       4,2       1,1       8,4       1,1       0,06       0,11       1,4       1,1         14.7       Supp. tomato, canned       0       131       552       4,1       4,2       202       1,2       0,2       0,13       1,1       1,4         14.7       Supp. tomato, canned       0       131       552       4,1       4,2       202       6,1       3,3       0,03       0,13       1,1       1,4         14.9       Matmite       0       131       555       54       5,3       35       95       9,3       0,13 <th0,13< th=""> <th0,13< th="">       0,13</th0,13<></th0,13<>   
  | 14       Plain care, Madeira       0       333       1,672       5.4       15.9       5.2.4       17.9       0.2       1.0       0       0.01       1.1       1.4         146       Rice pudding       0       131       5.52       4.1       4.2       2.02       7.2       1.30       0.1       3.3       0.04       0.14       1.1       1.4         147       Trup, tomato, canned       0       131       5.52       4.1       4.2       2.02       7.2       130       0.1       33       0.04       0.14       1.1       1.4         147       Trup, tomato, canned       0       150       53       3.1       5.9       84       17       0.4       0.14       1.1       1.4         149       Marmite       0       150       13       55       3.3       57       95       3.7       0       3.10       1.06       6.70       1.1       1.4       1.0         150       Ice-cream, vanila       0       166       698       3.5       7.4       2.28       55       3.7       0       0.04       0.17       1.0         150       Ice-cream, vanila       0       166       698  
   |   
  | 14:       Plain case, Madeia       0       933       1,020       5,1       0,2       1,1       0,0       0,01       1,1         146       Rice pudding       0       131       532       4,1       4,2       202       2,2       1,0       0       0,01       1,1       1,1         147       Soup, tomato, canned       0       131       532       4,1       4,2       202       7,2       10       0,0       0,01       1,1       1,1         147       Soup, tomato, canned       0       131       532       4,1       4,2       202       7,2       10       0,1       1,1 <td><math display="block"> \begin{array}{cccccccccccccccccccccccccccccccccccc</math></td> <td>145       Plain cale, Madeira       0       393       1,020       1,03       0,04       0,11       1,1         146       Rice pudding       0       393       1,052       5,4       1,63       88,4       1,9       20       0,10       1,11         145       Rice pudding       0       131       532       4,1       4,2       203       7,7       13       30       0,11       1,1         148       Trifle       0       131       532       4,1       4,2       203       7,3       6,3       8,4       10       0,10       1,1       1,1         139       Marmite       0       131       532       4,1       4,2       203       7,3       6,3       3,3       0,13       1,1       1,1         149       Marmite       0       157       7,3       3,3       6,3       3,7       0       0,10       0,11       1,1         150       Ice-cream, vanila       0       156       6,3       3,5       7,4       2,18       5       3,7       0       0,10       0,11       1,1         16-cercram, vanila       0       16       6,5       13,3       7,4       2,18</td> <td>From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO       0       333       1,632       54       1,93       353       1,632       54       1,93       353       1,11       <th1< td=""><td>Financete, Madera       0       333       1,632       5,4       1,63       8,4       1,7       1,0       1,0       0,0       0,10       1,1         14       Step rouding       0       131       52       1,63       8,4       10       22       1,0       8,0       0,0       0,11       1,1         14       Step rouding       0       131       52       0,3       31       1,3       56       0,3       0,1       1,1       1,1         18       Trinic       0       133       53       1,1       23       20       0,1       0,1       1,1       1,1         19       Trinic       0       166       68       33       7,4       1,3       65       33       7       1,3       65       0,3       1,0       0,10       1,10       1,0&lt;</td><td>145</td><td>Fruit cake, nch</td><td></td><td>332</td><td>1,403</td><td>3.7</td><td>0.11</td><td>58.3</td><td>21</td><td>55</td><td>1.8</td><td>121</td><td>0.08</td><td>0.08</td><td>1.2</td></th1<></td>  
   | $ \begin{array}{cccccccccccccccccccccccccccccccccccc$   | 145       Plain cale, Madeira       0       393       1,020       1,03       0,04       0,11       1,1         146       Rice pudding       0       393       1,052       5,4       1,63       88,4       1,9       20       0,10       1,11         145       Rice pudding       0       131       532       4,1       4,2       203       7,7       13       30       0,11       1,1         148       Trifle       0       131       532       4,1       4,2       203       7,3       6,3       8,4       10       0,10       1,1       1,1         139       Marmite       0       131       532       4,1       4,2       203       7,3       6,3       3,3       0,13       1,1       1,1         149       Marmite       0       157       7,3       3,3       6,3       3,7       0       0,10       0,11       1,1         150       Ice-cream, vanila       0       156       6,3       3,5       7,4       2,18       5       3,7       0       0,10       0,11       1,1         16-cercram, vanila       0       16       6,5       13,3       7,4       2,18   
  | From A Manual of Nutrition, Ministry of Agriculture, Fisheries and Food, HMSO       0       333       1,632       54       1,93       353       1,632       54       1,93       353       1,11       11 <th1< td=""><td>Financete, Madera       0       333       1,632       5,4       1,63       8,4       1,7       1,0       1,0       0,0       0,10       1,1         14       Step rouding       0       131       52       1,63       8,4       10       22       1,0       8,0       0,0       0,11       1,1         14       Step rouding       0       131       52       0,3       31       1,3       56       0,3       0,1       1,1       1,1         18       Trinic       0       133       53       1,1       23       20       0,1       0,1       1,1       1,1         19       Trinic       0       166       68       33       7,4       1,3       65       33       7       1,3       65       0,3       1,0       0,10       1,10       1,0&lt;</td><td>145</td><td>Fruit cake, nch</td><td></td><td>332</td><td>1,403</td><td>3.7</td><td>0.11</td><td>58.3</td><td>21</td><td>55</td><td>1.8</td><td>121</td><td>0.08</td><td>0.08</td><td>1.2</td></th1<> | Financete, Madera       0       333       1,632       5,4       1,63       8,4       1,7       1,0       1,0       0,0       0,10       1,1         14       Step rouding       0       131       52       1,63       8,4       10       22       1,0       8,0       0,0       0,11       1,1         14       Step rouding       0       131       52       0,3       31       1,3       56       0,3       0,1       1,1       1,1         18       Trinic       0       133       53       1,1       23       20       0,1       0,1       1,1       1,1         19       Trinic       0       166       68       33       7,4       1,3       65       33       7       1,3       65       0,3       1,0       0,10       1,10       1,0<   | 145 | Fruit cake, nch                       |            | 332    | 1,403    | 3.7     | 0.11 | 58.3                                | 21    | 55         | 1.8        | 121                                  | 0.08       | 0.08  | 1.2    |
| 146     Rice pudding     0     131     552     4.1     4.2     20.2     72     130     0.1     33     0.04     0.14     1.1       147     Sup, tomato, canned     0     55     230     0.8     5.3     5.9     84     17     0.4     35     0.02     0.2 <td>146       Rice pudding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         147       Sup; tomato, canned       0       55       230       0.8       3.3       5.9       84       17       0.4       35       0.03       0.04       0.14       1.1         147       Trifle       0       150       674       3.5       0.3       0.12       1.23       0.05       0.14       1.0       67.0       0.2       0.17       0.05       0.14       1.1       1.0       67.0       0.17       1.0       67.0       0.17       1.0       67.0       0.17       1.0       67.0       67.0       0.17       1.0       67.0       6</td> <td>146     Rice pudding     0     131     532     4.1     4.2     20.2     72     130     0.1     33     0.04     0.14     1.1       147     Trifle     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.02     0.03     0.01     0.02     0.03     0.01     0.02     0.03     0.04     0.17     1.0       150     lcc-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     lcc-cream, vanila     0     166     698     3.5     7.4     22.8     65     1300</td> <td>146       Rice puding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         147       Tup, tomato, canned       0       131       532       4.1       4.2       20.2       73       130       0.1       33       0.04       0.14       1.1         143       Trifte       0       130       0.3       0.3       0.3       0.12       0.03       0.03       0.03       0.04       0.14       1.1         150       Icase       0       133       5.3       5.3       5.3       5.3       5.3       0.1       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.03       0.04       0.17       1.0         150       Ice-cream, vanila       0       166       693       3.5       7.4       22.8       55       1</td> <td>146       Rice pudding       0       131       532       4.1       4.2       202       72       130       0.1       33       0.04       0.14       1.1         147       Trifle       0       130       0.3       0.3       0.35       0.3       0.02       0.13       0.03       0.04       0.14       1.1         143       Trifle       0       166       6.3       3.3       5.3       65       3.7       0       0.03       0.02       0.13       1.0         150       Itele       0       166       6.98       3.3       7.4       2.28       65       130       0.3       7       0.03       0.01       1.0         150       Itele       0       166       6.98       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         150       Itele       0       166       0.3       3.7       20       0.03       0.01       0.04       0.01       1.0         160       Itele       63       3.5       7.4       2.28       55       1.30       0.3       0.17       0.04       0.04       0.04       0.04</td> <td>146       Rice pudding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         1710       0       150       0       131       532       4.1       4.2       20.2       73       130       0.11       0.14       101       0.14       1.1         1710       0       150       163       3.3       5.3       5.3       5.3       5.3       5.3       5.3       0.05       0.03       0.02       0.13       1.0       1.10         130       Itercram, vanila       0       166       6.93       3.3       7.4       2.28       65       130       0.3       7       0.03       0.17       1.0         150       Itercram, vanila       0       166       6.93       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         160       Itercram, vanila       0       166       6.93       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         16       Itercram, vanila       0       166       <th< td=""><td>146       Rice pudding       0       131       532       4.1       4.2       202       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       131       532       4.1       4.2       502       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       160       0.18       3.3       5.3       84       1.7       0.4       3.10       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.04       0.17       1.00         150       Ice-cream, vanilla       0       166       698       3.5       7.4       22.8       65       130       0.3       7       0.04       0.17</td><td>Holding         0         131         532         4,1         4,2         0.02         0.13         332         0.14         11           14         Rise pudding         0         131         532         4,1         4,2         0.2         7,2         130         0.1         1,1           14         Trife         0         150         6,3         3,5         5,3         5,3         5,3         0,7         0,0         0,1         1,1           130         learne.canne.canned         0         172         7,3         5,3         5,3         5,3         5,3         5,3         5,3         6,3         1,1         10,0         10,0         0,1         10,0         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,1         10,0         10,1</td><td>146       Rice pudding       0       131       532       41       42       202       72       130       011       31       008       014       11         147       Soup, tomato, canned       0       130       53       53       53       53       53       53       03       003       013       10       11         149       Trifie       0       166       668       3.5       7.4       21.8       55       33       7       0.01       017       100       017       10       11       11       11       11       11       11       11       <td< td=""><td>145</td><td>Plain cake, Madeira</td><td>0</td><td>393</td><td>1,652</td><td>4.4</td><td>16.9</td><td>58.4</td><td>20</td><td>42</td><td>1.1</td><td>82</td><td>0.06</td><td>0.11</td><td>1.4</td></td<></td></th<></td>   
   | 146       Rice pudding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         147       Sup; tomato, canned       0       55       230       0.8       3.3       5.9       84       17       0.4       35       0.03       0.04       0.14       1.1         147       Trifle       0       150       674       3.5       0.3       0.12       1.23       0.05       0.14       1.0       67.0       0.2       0.17       0.05       0.14       1.1       1.0       67.0       0.17       1.0       67.0       0.17       1.0       67.0       0.17       1.0       67.0       67.0       0.17       1.0       67.0       6   
  | 146     Rice pudding     0     131     532     4.1     4.2     20.2     72     130     0.1     33     0.04     0.14     1.1       147     Trifle     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.02     0.03     0.01     0.02     0.03     0.01     0.02     0.03     0.04     0.17     1.0       150     lcc-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     lcc-cream, vanila     0     166     698     3.5     7.4     22.8     65     1300   
   | 146       Rice puding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         147       Tup, tomato, canned       0       131       532       4.1       4.2       20.2       73       130       0.1       33       0.04       0.14       1.1         143       Trifte       0       130       0.3       0.3       0.3       0.12       0.03       0.03       0.03       0.04       0.14       1.1         150       Icase       0       133       5.3       5.3       5.3       5.3       5.3       0.1       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.03       0.04       0.17       1.0         150       Ice-cream, vanila       0       166       693       3.5       7.4       22.8       55       1  
  | 146       Rice pudding       0       131       532       4.1       4.2       202       72       130       0.1       33       0.04       0.14       1.1         147       Trifle       0       130       0.3       0.3       0.35       0.3       0.02       0.13       0.03       0.04       0.14       1.1         143       Trifle       0       166       6.3       3.3       5.3       65       3.7       0       0.03       0.02       0.13       1.0         150       Itele       0       166       6.98       3.3       7.4       2.28       65       130       0.3       7       0.03       0.01       1.0         150       Itele       0       166       6.98       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         150       Itele       0       166       0.3       3.7       20       0.03       0.01       0.04       0.01       1.0         160       Itele       63       3.5       7.4       2.28       55       1.30       0.3       0.17       0.04       0.04       0.04       0.04   
   | 146       Rice pudding       0       131       532       4.1       4.2       20.2       72       130       0.1       33       0.04       0.14       1.1         1710       0       150       0       131       532       4.1       4.2       20.2       73       130       0.11       0.14       101       0.14       1.1         1710       0       150       163       3.3       5.3       5.3       5.3       5.3       5.3       5.3       0.05       0.03       0.02       0.13       1.0       1.10         130       Itercram, vanila       0       166       6.93       3.3       7.4       2.28       65       130       0.3       7       0.03       0.17       1.0         150       Itercram, vanila       0       166       6.93       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         160       Itercram, vanila       0       166       6.93       3.5       7.4       2.28       65       130       0.3       7       0.04       0.17       1.0         16       Itercram, vanila       0       166 <th< td=""><td>146       Rice pudding       0       131       532       4.1       4.2       202       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       131       532       4.1       4.2       502       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       160       0.18       3.3       5.3       84       1.7       0.4       3.10       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.04       0.17       1.00         150       Ice-cream, vanilla       0       166       698       3.5       7.4       22.8       65       130       0.3       7       0.04       0.17</td><td>Holding         0         131         532         4,1         4,2         0.02         0.13         332         0.14         11           14         Rise pudding         0         131         532         4,1         4,2         0.2         7,2         130         0.1         1,1           14         Trife         0         150         6,3         3,5         5,3         5,3         5,3         0,7         0,0         0,1         1,1           130         learne.canne.canned         0         172         7,3         5,3         5,3         5,3         5,3         5,3         5,3         6,3         1,1         10,0         10,0         0,1         10,0         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,1         10,0         10,1</td><td>146       Rice pudding       0       131       532       41       42       202       72       130       011       31       008       014       11         147       Soup, tomato, canned       0       130       53       53       53       53       53       53       03       003       013       10       11         149       Trifie       0       166       668       3.5       7.4       21.8       55       33       7       0.01       017       100       017       10       11       11       11       11       11       11       11       <td< td=""><td>145</td><td>Plain cake, Madeira</td><td>0</td><td>393</td><td>1,652</td><td>4.4</td><td>16.9</td><td>58.4</td><td>20</td><td>42</td><td>1.1</td><td>82</td><td>0.06</td><td>0.11</td><td>1.4</td></td<></td></th<>   | 146       Rice pudding       0       131       532       4.1       4.2       202       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       131       532       4.1       4.2       502       72       130       0.1       33       0.04       0.14       1.1         147       Stription matrix, canned       0       160       0.18       3.3       5.3       84       1.7       0.4       3.10       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.02       0.03       0.01       0.04       0.17       1.00         150       Ice-cream, vanilla       0       166       698       3.5       7.4       22.8       65       130       0.3       7       0.04       0.17   
  | Holding         0         131         532         4,1         4,2         0.02         0.13         332         0.14         11           14         Rise pudding         0         131         532         4,1         4,2         0.2         7,2         130         0.1         1,1           14         Trife         0         150         6,3         3,5         5,3         5,3         5,3         0,7         0,0         0,1         1,1           130         learne.canne.canned         0         172         7,3         5,3         5,3         5,3         5,3         5,3         5,3         6,3         1,1         10,0         10,0         0,1         10,0         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,0         10,1         10,1         10,0         10,1  | 146       Rice pudding       0       131       532       41       42       202       72       130       011       31       008       014       11         147       Soup, tomato, canned       0       130       53       53       53       53       53       53       03       003       013       10       11         149       Trifie       0       166       668       3.5       7.4       21.8       55       33       7       0.01       017       100       017       10       11       11       11       11       11       11       11 <td< td=""><td>145</td><td>Plain cake, Madeira</td><td>0</td><td>393</td><td>1,652</td><td>4.4</td><td>16.9</td><td>58.4</td><td>20</td><td>42</td><td>1.1</td><td>82</td><td>0.06</td><td>0.11</td><td>1.4</td></td<>  | 145 | Plain cake, Madeira                   | 0          | 393    | 1,652    | 4.4     | 16.9 | 58.4                                | 20    | 42         | 1.1        | 82                                   | 0.06       | 0.11  | 1.4    |
| 147     Soup. tomato, canned     0     55     220     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.03     0.02     0.03     0.02     0.03     0.02     0.03     0.02     0.03     0.02     0.01     0.04     0.17     0.04     0.17     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0 <td>147     Toile, tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.03     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.03     1.00     6.00     6.04     0.17     1.0     6.04     0.17     1.0     6.06     6.08     3.5     7.4     22.8     6.5     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     1666     6.08     3.5     7.4     22.8     6.5     13</td> <td>147     Soup tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       148     Triffe     .     0     160     674     3.5     6.1     24.3     55     82     0.7     0     0.03     0.02     0.04     1.0       148     Triffe     .     0     160     674     3.5     6.1     24.3     55     82     0.7     1.0     1.00     67.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.04     0.17     1.0</td> <td>147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       143     Trifte     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.14     1.0       149     Trifte     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.14     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       16     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.03     7     0.04     0.17     1.0       17     Icco-cream, vanila     0     166</td> <td>147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       148     Minite     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.02     0.02       150     Itimite     0     126     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icc-cream, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icc-cream, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       16-crecam, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.03     7     0.04     0.17     1.0       16-crectam, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.09     0.04     0.17     1.0</td> <td>147       Soup. tomato, canned       0       55       230       0.8       3.3       5.9       84       17       0.4       35       0.03       0.02       0.03       0.04       0.117       1.0       1.00       Minitie       0.04       0.117       1.0       1.00       Minitie       0.04       0.177       1.0       1.00       Minitie       0.04       0.177       1.0       1.00       Minitie       Minitie       Minitie       Minitie</td> <td>147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.03     0.04     0.170     1.0       16     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.03     7     0.04     0.177     1.0       17     Ice-cream, vanila     0     166     698     3.5     7.4     <td< td=""><td>147       Soup. tomato, canned       0       55       23       59       84       17       0.4       35       0.03       0.02       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.01       1.0         149       Marmite       0       170       673       3.5       6.1       2.13       65       3.7       60       0.03       0.01</td></td<><td>147       Soup. tomato. canned       0       55       53       54       13       65       13       00       003       003       003       604       604</td><td>146</td><td>Rice pudding</td><td>0</td><td>131</td><td>552</td><td>4.1</td><td>4.2</td><td>20.2</td><td>12</td><td>130</td><td>0.1</td><td>33</td><td>0.04</td><td>0.14</td><td>1.1</td></td>  
   | 147     Toile, tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.03     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.02     0.03     1.00     6.00     6.04     0.17     1.0     6.04     0.17     1.0     6.06     6.08     3.5     7.4     22.8     6.5     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     1666     6.08     3.5     7.4     22.8     6.5     13  
  | 147     Soup tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       148     Triffe     .     0     160     674     3.5     6.1     24.3     55     82     0.7     0     0.03     0.02     0.04     1.0       148     Triffe     .     0     160     674     3.5     6.1     24.3     55     82     0.7     1.0     1.00     67.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilia     0     166     698     3.5     7.4     22.8     65     130     0.04     0.17     1.0  
   | 147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       143     Trifte     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.14     1.0       149     Trifte     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.14     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       16     Icco-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.03     7     0.04     0.17     1.0       17     Icco-cream, vanila     0     166   
  | 147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.02       148     Minite     0     120     6.7     3.5     6.1     24.3     55     82     0.7     60     0.03     0.02     0.02       150     Itimite     0     126     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icc-cream, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Icc-cream, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       16-crecam, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.03     7     0.04     0.17     1.0       16-crectam, vanilia     0     166     6.98     3.5     7.4     22.8     65     130     0.09     0.04     0.17     1.0  
   | 147       Soup. tomato, canned       0       55       230       0.8       3.3       5.9       84       17       0.4       35       0.03       0.02       0.03       0.04       0.117       1.0       1.00       Minitie       0.04       0.117       1.0       1.00       Minitie       0.04       0.177       1.0       1.00       Minitie       0.04       0.177       1.0       1.00       Minitie       Minitie       Minitie       Minitie   | 147     Soup. tomato, canned     0     55     230     0.8     3.3     5.9     84     17     0.4     35     0.03     0.02     0.03     0.04     0.170     1.0       16     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.03     7     0.04     0.177     1.0       17     Ice-cream, vanila     0     166     698     3.5     7.4 <td< td=""><td>147       Soup. tomato, canned       0       55       23       59       84       17       0.4       35       0.03       0.02       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.01       1.0         149       Marmite       0       170       673       3.5       6.1       2.13       65       3.7       60       0.03       0.01</td></td<> <td>147       Soup. tomato. canned       0       55       53       54       13       65       13       00       003       003       003       603   
   603       603       603       603       603       603       603       603       603       603       603       603       603       603       603       603       603       604       604</td> <td>146</td> <td>Rice pudding</td> <td>0</td> <td>131</td> <td>552</td> <td>4.1</td> <td>4.2</td> <td>20.2</td> <td>12</td> <td>130</td> <td>0.1</td> <td>33</td> <td>0.04</td> <td>0.14</td> <td>1.1</td>  | 147       Soup. tomato, canned       0       55       23       59       84       17       0.4       35       0.03       0.02       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.03       0.01       1.0         149       Marmite       0       170       673       3.5       6.1       2.13       65       3.7       60       0.03       0.01   | 147       Soup. tomato. canned       0       55       53       54       13       65       13       00       003       003       003       604       604  | 146 | Rice pudding                          | 0          | 131    | 552      | 4.1     | 4.2  | 20.2                                | 12    | 130        | 0.1        | 33                                   | 0.04       | 0.14  | 1.1    |
| 140     1111e     0     100     674     3.5     6.1     24.3     6.5     82     0.7     60     0.05     0.14     1.0       150     Ice-cream, vanilla     0     172     730     3.7     0.7     1.8     25     95     3.7     0     3.10     1.00     67.00     67.00       150     Ice-cream, vanilla     0     172     730     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0   
   | 140     Ittue     0     100     6/4     3.5     6.1     24.3     65     82     0.7     60     0.05     0.14     1.0       149     Marmite     0     172     730     39.7     0.7     1.8     25     95     3.7     0     3.10     11.00     67.0       150     lce-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0       150     lce-cream, vanila     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0  
  | 140     Intrie     0     100     004     0.14     1.0       150     Ice-cream, vanilla     0     126     59     3.7     60     0.05     0.14     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     55     130     0.3     7     0     0.17     1.0       150     Ice-cream, vanilla     0     166     698     3.5     7.4     22.8     65     130     0.3     7     0.04     0.17     1.0  
   | 140       Influe       0       100       604       3.5       6.1       24.3       55       82       0.7       60       0.03       0.14       0.11       0       670       671       10         150       Icc-cream, vanilla       0       166       698       3.7       7.4       2.18       55       130       0.37       0       0.17       1.0       6710   
  | The sector       Thic       0       100       100       100       0.03       0.04       1.0         150       Iccorcam, vanila       0       166       53       5.       1.3       55       82       0.7       60       0.06       67.0         150       Iccorcam, vanila       0       166       598       3.7       7.4       2.18       55       130       0.04       0.17       1.0         Iccorcam, vanila       0       166       568       3.7       7.4       2.18       55       130       0.04       0.17       1.0         Iccorcam, vanila       0       166       698       3.7       7.4       2.18       55       130       0.03       0.17       1.0         Iccorcam, vanila       0       166       698       3.7       7.4       2.28       65       130       0.170       67.0       0.170       67.0         Iccorcam, vanila       0       166       670       0.30       10.10       10.09       prove the state of the st  
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## Fit to Eat - Teacher's Notes

Over the past few years we have been bombarded by a wealth of information about what we should or should not eat. Some of the information, and certain authorities even appear to offer conflicting advice. Sometimes this advice appears to be based on scientific evidence, but often it seems merely to be based on opinion and prejudice. There seems to be little doubt that because a healthier diet is available to many of us, it is possible for us to live longer, healthier lives. However, it also appears to be the case that some of us tend not to avail ourselves of these benefits.

The intention of this task is to make some information available to students, and to encourage them to discuss the range of issues involved, so that when they make their own decisions, they do so as informed adults.

This task offers an excellent opportunity for cross curricular links with say Home Economics (Food), Biology, and most importantly, Health Education. Many claims are made by companies marketing slimming aids and health foods. As students discuss and pursue their own tasks, they should come to some conclusions about issues which they personally perceive to be relevant to their own everyday life.

Students are invited to select from the menu provided, first a meal they would enjoy and then a meal which they see as being healthy. They then need to use the tables provided to determine whether their healthy meal really is healthy. These tables tell us what the components of 100 grams of each type of food are. Therefore students will need to estimate the weight of an average portion of each type of food. Their estimates can, of course, be checked by weighing, and averages determined, in order to complete the introductory tasks. The data on page 46, relating to how many kilocalories different types of people need per day, will be helpful at this stage. But what fraction of a day's intake is one meal? The real task begins when students attempt to answer questions such as

- \* Is my normal diet healthy?
- \* Is our family diet healthy?
- \* How can my Dad lose weight safely?
- \* How can I balance my diet?

Students will need to record what they eat over, say, a week or two and then analyse it. This can prove quite time-consuming, and some students may find it helpful to use the computer program DIET, from the *MicroPrimer Pack* or the program which is available from Longman. Alternatively, students may prefer to set-up their own spreadsheets as they attempt to analyse their own diets and draw graphs of the various components. The *Manual of Nutrition* produced by the Ministry of Agriculture, Fisheries and Food (MAFF), available from HMSO at a moderate cost, contains much interesting and up to date information about diet including the tables shown on pages 47-52.

Clearly, an analysis of one's present diet leads on to a further discussion of how it might be improved. Many people feel that a healthy diet is expensive. However, this is not the case. Students may find it useful and worthwhile to consider how they can improve their diet without spending extra money, or how they can eat a healthy diet on a budget, whilst cooking for one.

As they pursue their individual studies they should be encouraged to look carefully at food labels, and to become increasingly aware of what is inside the packets they frequently buy and consume. A recent free booklet, *Look at the Label* produced by MAFF is available from Lion House, Willowburn Trading Estate, Alnwick, Northumberland NE66 2PF. This is a useful and attractive resource. This area again leads a student towards a survey of food stuffs as being the main activity within their individual work.

# 5

Students' Work

These six pieces of work cover a wide range of achievement. Two pieces of work are offered at each of the three levels of GCSE study; Foundation, Intermediate and Higher. These three levels are common to all GCSE schemes although the level titles differ.

The six pieces are in rank order of attainment and finish with the piece which is considered the best from the set. In Chapter 6, you will find detailed comments made on each piece by the Midland Examining Group Chief Coursework Moderator. We recommend that you should consider each piece of work in detail, make a few written comments and attempt to grade each student's work, before you read the moderator's comments.

For identification purposes, the six students' scripts are labelled A1/1 to A1/6. Because of space constraints the project team decided to reduce the size of the students' scripts, in order to include a wide range of student achievement. In addition to the loss of quality through the reduction in size, some scripts suffer from the loss of colour which originally added emphasis and clarity to the arguments presented. Nevertheless, we are hopeful that much of the strength inherent in the original scripts will become apparent as you read through the following pages.



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Construct It Right : Students' Work

Extended Tasks for GCSE Mathematics : Practical Geometry

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Extended Tasks for GCSE Mathematics : Practical Geometry

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single bury Cartavian . people can birth alright there's put 26 3 Joshard, Surjeet, (Arlene + Shartene) - cousins. Abudeen us are t Hema, eight beds. Here is 0000 SIX the more nero 2 San are. herefore wel the states. Karnatt Sile which evept haut more Dec the + 26 amoto type Thubou No. of persons jusharan t Micheu L count people and tor amath + Hema Nihe + Pauline bunno Altogether we have 2 m て せん Number of People the large dowble bed That can accomodate show what Our family : ( Mum. Dad + hishab Nüber of Beds odinder 1 of the above may Number  $\boldsymbol{\prec}$ are over married couples ¥ numerer. Scothand Matable comund nfkutuble AL mmad formal tuble 2 2 2 2 2 2 270 ÷ 25 = 10.8cm Śт Area : 13.5m Scale: 1:25 domotairs Z70cm 5 mL.2 13.5m padraom This Soom Zough Shutch

miles. same sheet 7725 km. or 4944 miles. 7125 Rm. or. 4560 miles or 5280 - 45,31 N 73, 34W . 43,47N 79,15W - 40, 41 N 76 , 11 W. Total no. of items · 62 - 57, 10N 2, 04 W Jasmant, Surjeet, Artene, Sturtene - 42, 35 N 83, 14 W. Distances (upprox.). - 8250 km. Total sheets, pillows etc. needed Pottsville, Pennsylvania, U.S. Bloomfield Hills, Michigan U.S. References Sárborugh, Ontano . Curada. Jagdish, Kimy Montréal, Quebec, Conada Mille, Pauline 0 Pottsnille, Punzylvania, U.S. Montreal - Birzuögham. Aberdeen - Birnungham Oetroit - Birmingham Toronto - Birningham Single extra blunkuts: 11 Double extra blunkets: 2 Single - thick blunkets: 2 Jagingder, Nuuboo. Abendeen, Scotkund Duble-thick blankets. Instrum, Mickey Kamath, Hema King size quilt . 1 Single quilt . 2 Pluows . 18 Sluping - bags inp - Joind Sheets pillow each. I dunet each, I sheet each, I eutra brunke room we can also fit the double matri two folding single bads. Carawon - contains one hange double bed and two single single thick blank the 3 single - thick blantel and Thuboo. Arlene, Sharlene + me 3 single mick? the nist, stuff and five edita Num, dad + ... Gully 3 pillows, 1 - duver, 3 sheets, 1 ectra - blanket dauble) pillows, the Jagdish + Kimy 2 pillous, 1 duivet, 2 shats, 1 eutra bhunhut Bedroom four - contains one harge double bed pillows. I duret, 2 sheets. I extra blunket Bedroom one contrins two single bunks. : Josmant + Swnjeet, busharan and Michey Bedroom three - contrins one double bed. Bedroom two - contains one double bed. Pauline + Mike running out. We had the blanket, and thus blumbet, blanhets big-double blanket, 2 'sheets, 4 eithe blankets ( single). , 5 edma double \*1. had come to instead thick Sheets Kamath + ... Hema. the two. punhs. Juginder ve used 3 blankets. So 5 pullows, 1 blunkets, 5 pillons, In Mus double and BM

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Construct It Right : Students' Work

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Hanse Ę *t* normal size bottles tuten were pras could e 2 quantities ħ. £ 11 - 59 ş were Sints 8 Most of these drinks (about 75 d.) and most TESCOS. They are anne dinks Cinzano - \$2.29 Bailey's Onginal Irish Cream - \$6.29 £ 5.79 £ 2.29 ‡ 2.29 £ 7.29 - £ 9.75 - £ 4.59 - \$ 7.29 smaller £7.79 £7.79 £9.55 \$ 4.59 £ 8 · 25 -f 8.25 56.9J--410.99 Brut Champagne-\$14.69 - f 1.49 Concorde (while) - £1.29 8-1-5 aptaun Morgan. 2 (omcorde (rosé) Bells -Teacher's -Cockburns . but Srant's Adwocat Gardans Espavino Martini Beefeater Bacardi Malibu Martell J+B and Drinking U.K. I have excluded the 12 litres used for gardening and car washing. in The Guna Hmounts of Water Used By One Person Each Day Machung PS -Clothes Mashing . Ses Gundan trane This totals 168. E Diet SPR 8 2 3 9 8 8 saul 7





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Badd ver apparently 3H high? • \$ 1 210.95 12 95 76.7c 15.49 4.36 at what 54.5 5 Ò ٤ 1,2,1 nuodec orlicula Dice 2 true accutar Price ataloge × × Sb. ol × 49 56. Acler 26.22 ind any ut Beston Birch 2 5 Christmas Silver The trees at , { 2000 9 Total Q R.S.P.G. 050 Bar N.S. C1001 Have Trees 2.5 0+Q on bestan and 82.95 J \$52.90 tress and 135.85 trees are reeded to the Cataloge . s opin 1 tonedand elemon ad res to z 3 3 Leries d Pard dants Access n trees to 2 ear, ince ર્ક anto & S.S. oter Ainted p 1S.L Tota وشم priod б

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\* I have "rounded up" to rate one I have anough grave. fied)) 1 fand tie duce Ladsense supplis. 43m2 000 (1 yd. = 0.914 ~) Grossed 1160 pend 1 we queted to red appraisatly 4-5 pendo to cover a 43m2 or redel Cast of Turling the 43m2 area 2 E68. it to cert Int, 189.4 grame of bear are 43. -> 1.09 = 39 45 yould 2.27 Kg Reg Talyturs - Landserge Supples. 43 m<sup>2</sup> muded to be covered They as \$170 a deprese your. 40 yorks × E1.70 = E68 ł :. 5x 454 = 2270cy 1 = 1.09 yd 116 - 4549. 4 • : Dix meter ğ lollars :-Utring B.O.D.M.A.S. Diade first , then Multiply, then Add. ঠ ক \*\*\* ۵ ۵ C) RUDO Bach 43 اد . 3 142 × 6 ×2+3 142 ×6 + 4. ore aprecimity a queiter two bix metre cudes (current) over a grup is 12 Divine = 3.142×6×2+3.142×1.5 Trz orea ? 12 377+47 Π0×2 -31 42.41 5200 Muthery. = The He ADD Trees

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50 60 the concrete reals to be 10 cm that To work out the over of concrete 3 mager areas is weens 3 Nice' lady on the telephone !) Two From Nottigham C. Petro - 11 x5 = 3.142x5= 157 Drive - 4m × gor = 36m2 1mx 8m = 8m2 a'u 50 E 56.76. 36m2 × 1 = es. Im x 8 m This Warking ane Concrete Amx Qm Here Path -E would are heighy 11 m2 Nettor they brid that I'd need about 2kg of reach the course 43 me they channed \$3.84 per ky 08.9 0.88 here de cided to buy Tup from a Cartra (despite The conversition 3000 2E 01 = Landscape bupplies was clearer k 68.00 £ 6.80 7-68 Prices to 2kg x 23.84=17 68 . I pound of bead Nottin. Carden Centre 43m2 : 4 pour Joe. Fortadines leg. Tajons Turp = Reg. Taylors Sourceal recap an Fortesques ડ J.00 Gorden ß

I was approved to read 12 lots of caracter (1 kg) of caracter + 1 of hysigate) for an area of 3.5. 6 from Trant lunches Pries to any the concele ad agente ad 1 bag of concete + 1 hay of Aright world rule 1'6t' & cent = 3.26 + 2.20 = \$5.56 Concete per lay: 13.26 + 1.A.T. Agrigate per lag = <u>L 2.20 + N.AT.</u> 15% of 66.72 = The × 66 72 = 410.08 .. 3.83 m3 ÷ 12 = .319 m3 5 56 × 12 = 166 72 + VAT Rice to D.1.Y. it Treat Builders. E 76.80 66.72 08.94 R= 2.5m² 25x25x3.142 = 19.63m² delived to for the last 12.66 per metre 3 delivered to kny Eaton. - 1]20.64. · Ready mixed Concate and Delivery The Concrete redo to le fins deep. atril i Nottinghem. culled Encrete 7 95.63 m<sup>2</sup> × .04 m = 3.83 m<sup>3</sup> 4mx 17 = 68m2 Path = Imx 8m = 8m2 Garinge + Divue = 19.63 8. 68. 95.63 m • Pice D. Peti-

Extended Tasks for GCSE Mathematics : Practical Geometry

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Vilition to be and not no \$3.26 + VAT. and \$220 Thent builders say that I need agreed 0 to £ 318 . the amount of Ulahas needed for 120 Work 2 12.65 : 120×2.65 = 31 ~ 31 ~ wot.8 3.26+220 = 5.46 30 abong x 4 high. 3/20 × 5.46 = \$82 p 3×4= 120 Wacks. counte touch buy of the call = ·· 5.46 + 82 p = 46.28 29 cm × 30 H Nako He Wall woing the Superscene Llecks (see prys 18 of the Minsdulls' Cataloge) The gap filled is 9mx hopersimily 2m. The SuperServen Which menowers 290 x 290 km) The Coping store (on kp) - to. 1.16m 51m 610 × 51 (mm) 4 2 d cm × Ferre / Wall 4 wall Concete Icm ing stone Height glad

2 . I which went 6 posts each 3" accuse panel. 18 × 25 .4 = 451 I have forgethen to take its account the Poots A . . 4.9' per als reached to fill the Sup. So to fill the good in the by pando 1-ald red 4 parels and are been to find ont has much 'q' is 1. 1.68m - D.46m = 1.22m 20 = 9~ - 7.32 = 168 m of thick were 3° x 3° x 4 ft. 9m: 1.83 = 4.9 4 × 187= 7:32 m linch = 25.4 mm = 45.7 cm (46 cm) 6×3= 16" δ S the amount of panals I well is whether and 6Ft × 30.5cm = leyt if oach puel きき 00.8127 is Tercing. GF × 4FF. 006.28 £324.28 my O.A.P. Nerhau-= #162 14 each. 111. open to re lestar. - 30.5 cm 235 the birline bu table orend a trave to ر ۲ to go 'hall's with 6×30.5=1.83~ Superacea Blaks Total cost of Uall the other option want to both i = 324·28 亡 Cement Propriete 4 Tere. panel - cared くいいつ . S

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dison of you can go to a contert to see somere you We performing live but you go not any for thus but for the attraptient to you can go no and so apy soundary Also I thurk arranging to go to a done invalue duter in relicenter and could go up in a minibus or somethingforn basier transport. That was are idea 1 had. I decided I liked the idea of a smert better than the gaup of frords. The trip envirous staying alongent and contrightmethe next day. with. She opice up a street with students Notes explaining what First l'hought of a diceo. Then a birtholoy parby 1 decided to organise a birtholoy dueco for a (notal in hercenter ) could take up 15 or 30 (nords from founds to meet 15 or 30 friends from releater. We could hold it in a hold Mis Cobett gove us onother problem to tackte for our curits basiculty we had to prom or organise competiting for a grading Trai I dronged. About two works before we had been given thus idea I had been to a BHOS sometr. We had had allo and though up to add to Birmingham and we had a undered had of marbs. It cand be anything you like and in any dried if you want to attain a contert is something you never Simphana To organize a trip to a popument in London for a much apprisation thus needed and planning. The Probern langoing to tattle and Plan autthrave included anothing I have done through of and how I planned it all. INTRODUCTION asier transport. we had to do partiet. NHS

PLANUNG THE TRIP-	1 acted people sitting anound me if they would go to a pap concert in london and stayloan inght. They sold they would lasted arout how much they would be prepared to pour They dudit heally thow but not to much as it is any a weekend as charp as possible on. I decided to make the weekend as charp as possible on. the first thing was accompaction.	ACCO-DOMITION - STOYING IN LATOOM OUR MORE LONG CONTENT OF A CONTENT	and tent me a book containing registered youth Noster a larged up London and I had a charge & 1 houters.	Carter Lone Forte Cart Nonvoerend Learn Hignophe Habord House White Hone Lone White Hone Lone White Hone Lone	As the concert check in wombley Stadium. Nother fortion I need a hoster in the North or neutry. The concert would start quite late and finish guite late at high and we would work to settle down without othing conch journey. The puth water I chose was-	Horupstad Hauth Vouth Nosey 4 Wellgarth Road Hondon NULY YNR Telephore: 0 458 9059.
THE FIRST STRGES:	when I mad ectablished my idea 1 solt down and attempted to by and state planning to 1 much house sole for a good frueminutes wardening where to starts I then mode a chart of all the thungs 1 needed to do to help me plan it at 1 help "changing it a adding thungs 1 had pogetten about. When I tobed we	HEORE Hew mony people would like mogo www.much.dire likey prepared to pay;	ACCONDITION COACH DETIAILS CONCERT TICHET Where bees to stay? Ance. Prices. Prices. Ance. Deposit.	RACE RER PERON Demoit Trotodiments	BALANCE SHEET Hepterphoologing	Amval Amval Deporture Deformed Nikogo

CHCH DETHINS: To obtain a price per pacon I had to find out about some press. I doctored to price a few and find out which are the Charpestian for actin ampany. I can doing Notites Courcework for 6.056 and Luces "I can doing Notites Courcework for 6.056 and Luces have much on the underland for all people theorem for the underland, indicang an uses a coording all people of Lorem for the underland, indicang an uses a coording an a	here are the amongs i produce the product of the pr	Recent de compare de la compar
The prices The rubbles prejer if there is at least two adults for is children and one must be a monter. Is children and one must be a monter. Is children and one must be a monter. Is a ying up the dare adult. Is making up the dare adult. The price for a junior staying is 14.70 and an adult is 241.00 is 241.00 is 241.00 is the mating is adult in the mise.	Greatly out the south of a control of the south of the so	. (Lanc annotation as ) strantinotati

Construct It Right : Students' Work

- TIMES - ARRIVALS -	The turnes for the war for tailers, representation	LEOVE Rounds Johane Stopfor durineral for an il hour theo and seated hood	or the Youth Hosted The next dow	YOU! LEOUE MODEL OLDE ONENT GOLDER. SIN GOUNT WORL ON ONEO TWO OLD 12 JOHN . Sharp OLD 12 JOHN . Sharp OLD 12 JOHN . Sharp	The 45 00 left are an under every and my mind an every and an	uctudy	
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DATE	INCOMING	INCOMING	OUTCOMING	automing	BALANC
Ford of February	Deposit from each poreon going on the trip	31×7=£217.00	11-	-	£217·00
beginning of Narch	-	_	Deposit on tiches Acrual price is (527 (31×17)	£100 00	fil7·CC
March 20++	_		Deposit on Youth Hostel Actual Price is #217 (31×7)	£50·∞	£67·00
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End of April	HY from Jonion Menuloon.	45 100 each 2000 exapt 50010 (30×15+17)44670	-		£832.0
Beginning of Nay			(Coch morey) Abroining) Hotet-	£900.00 £9-27-00	£5.00



CONTENTS PAGE.	PAGE 1 Introduction.	PAGE 2 Flow Chart.	PAGE 3 A Track.	PAGE 4 Age groups and Events.	PAGE 5 Age groups and Events (cont)	PAGE 6 An Advert.	PAGE 7 Examples of Adverts in Athletics Veekly.	PAGE 8 The Cost of my Advert.	PAGE 9 The Timetable.	PAGE 10 The Timetable (cont).	PAGE 11 The Timetable (cont).	PAGE 12 The Timetable (cont).	PAGE 13 The Finished Timetable of Track Events.	PAGE 14 The Finished Timetable of Track Events (cont)	PAGE 15 The Timetable of Field Events.	PAGE 16 The Programme.	PAGE 17 Numbers.	PAGE 18 Prizes.	PAGE 19 Helpers.				
MATHS			COURSEWORK.					A1/5															

PROGRAMME. TIMETABLE AN ADVERT. FLOW CHART. TRACK. NUMBERS HELPERS PRIZES 4 4 4 The title of this coursework is 'The Celebration', but we decided to extend this so instead people could do an event if they wanted. In this coursework we were asked to choose an event or celebration and plan it so that it would be a success. As I enjoy Athletics very much I decided to plan The first thing I decided to do was to write down a list of what I would need. These are: On the next page is a Flow chart to show the order in which things would have to be carried out. COURSEWORK. CELEBRATION. out an Athletics meeting. MATHS THE. Introduction. Prizes (Medals) Helpers. Refreshments. A Timetable. A Track. A Programme. An Advert. Mumbers.

A TRACK.	AGE GROUPS	S AND EVENTS.
ick I decided to use is Rockingham Triangle at Corby. this track because Corby Athletic Club is who I run tt also at the moment Corby's track is the best in ptonshire. The surface of the track is Tartan which mathematics in also it is designed to and all weather conditions.	Before I can write an adver need to write down the poss groups there are: Possible events:	t, programme or a timetable I ible events to have and the age
ack at Corby is very well equiped, it has one stand as under it changing rooms and a weight room. Set from the track there is a bar, lounge and a sports	100 metres 200 m. 400 m. 800 m. 3000 m. 5000 m. Hurdles	Track Events.
ts 280 to hire the track at Corby for one day. Which rly cheap compared to Peterbough which is 2100 for the The 280 pounds includes the use of all the equipment. I arranged the meeting in conjunction with the club would not have pay.	Steeplechase. Long jump Righ jump Shot put Discus Rammer Pole vault Triple jump Javelin	Field Events.
	Age groups. Minor girls Junior ladies Senior ladies Colts Boys Youths Jun/Sen Men.	
	The events I decided to have	ve were 100m. 200m. 800m. Jonom. Long Jump Javelin Discus

AN ADVERT.	Advertising an event helps to obtain a broader range of paticipents. I have the magazine Athletics Veekly this is a good place to advertise as many athletes have it. To advertise in Athletics Veekly it will cost 20p per word or 25 per single column centimetre. This cut out shows you the advertising prices:	CLASSIFIED ADVERTISING to Sel, Promote or Announces from as fills as 20p per word, as 15 per single column centimetre. Preses and 15% W.T. CLEMEX PRINTED COPY should be sent, WITH PAYNERH, the ATHLETICS WEEDLY ADVEHTISING, E.M.A.P. PLYSHIP Dates and 15% W.T.	In my advert I would have to include the events being held, the date of the event, how much the entry fee is, where it is held, and also to incude a $S.A.E$ . so that I could send them a timetable and map.	My advert: CORBY ATHLETIC CLUB UNDER ANA AND HAW LIVED TRACK AND FIELD OPEN MEETING SUNDAY 22A JUNE 1989 at 12.00 p.m. ROCKINGHAM TRIANGLE, CORBY	EVENTS         EVENTS           GIRLS         100a 200a L.J.         Javelin Discus           JMR LADIES         100a 200a L.J. H.J. Javelin Discus         SEM/INTER LADIES         100a 200a L.J. H.J. Javelin Discus           CULTS         100a 200a L.J. H.J. Javelin Discus         100a 200a L.J. H.J. Javelin Discus         100a 200a L.J. H.J. Javelin Discus           BOYS         100a 200a L.J. H.J. Javelin Discus         100a 200a L.J. H.J. Javelin Discus           SEN/JUN MEN         100a 200a L.J. H.J. Javelin Discus         5EN/JUN MEN	Entries close loth June. (No Entries on the dar.) Entry (se 60p per event. Entries to: Kiss K. Pallett, 3 Meadow Close, Ringstead, Northants, NNI4 417. Please send S.A.E.	
AGE GROUPS AND EVENTS.	<pre>(cont) I did not use all the events only a few of them because if I the Athletics meeting. In Athletic league meetings the</pre>	events alternate so that the meetings do not last too long. Also I have joined together the Inters and the Senior women because usually there is not enough of either group to have different races so they are put together.					



THE TIMETABLE.		THE	TIMTAE	.E.
			(cont)	
be timetable in an Athletics meeting is very important ecause if you fall behind time then athletes have warmed p and are left waiting, this is very frustrating.	THE NUMBER O	2 HEATS.		<b>1700 0070 ML GOUND</b>
afore I can work out a timetable I need to know how many sople are competing. This was achieved from the number of ntrants answering the advertisment.	AGE GROUP		SIANN TO NEALO	HI H2 H3 H4
UMBERS COMPETING AFTER ENTRIES RECEIVED.	GIRLS	100日	44	a a   a a   a a
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a track there is 8 lanes and 12 on the straight but I cided to have a maximum of 6 people in the heats and 8 pple in the final. So next I had to work out how many ats I would need in each event, so that later I could work		3000B	0	Straight final
t the timetable.	This does not not have sepe	have to b rate heats	e done for the and finals.	field events as you d

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<pre>act 1 had to decide in what order the events would be run. act oright and to decide in what order the competitore can recover. act oright inter so that the competitore can recover. act oright inter so that the competitore can recover. act oright inter so that the competitore can recover. act oright inter share in the competitore can recover. act or a new the competitore can recover. act or a new the competitore can recover. act or a new to a new the recover share in the competitor inter the meeting or a new to new to a new to a new to a new to a new</pre>	THE TIMETABLE. (cont)	THE TIMETABLE.
<pre>In constraints the competition constraints constraints the competition constraints. If constraints:</pre>	ext I had to decide in what order the events would be run. or example many people who do the 100 metres will also do	
<pre>On metric floats con metr</pre>	de cou mettes su tiese une evente met ou con april 1100 ach other so that the competitors can recover. HE ORDER OF IRACK EVENTS.	In the 3000 metres there is: 1 Final Time taken for 1 race is 20 minutes.
<pre>geo before I can work out a timetable I need to know how ong I should law for each event. These are the time I ormet cont on metres allow 5 minutes; con metres allow 10 minutes; con metres allow 20 minutes; con metres there is: 17 Heats control time taken for each of the track event; n the 100 metres there is: 24 mees control 24 reces = 24 x 5 = 120 minutes; con altogether there is: 5 finals control taken for 23 reces. The taken for 23 reces = 2 x 10 = 30 minutes; fine taken for 3 reces = 3 x 10 = 30 minutes; control 24 reces = 3</pre>	00 metres Heats. 00 metres Finals. 00 metres Heats. 00 metres Finals. 00 metres Finals. 00 metres Finals.	So the meeting should take about 4 hours 40 minutes. So the best time to start would be 12 o'clock so that the meeting would finish at about 5 o'clock. On the next page is the finished timetable:
<pre>00 metres allow 5 minutes. 00 metres allow 20 minutes. 00 metres allow 20 minutes. 00 metres allow 20 minutes. 00 metres later 15 minutes. 00 metres there is: 17 Heate 10 the 100 metres there is: 17 Heate 20 altogether there is: 24 rece 20 altogether there is: 24 rece 20 altogether there is: 24 rece 20 minutes 11 me taken for 24 reces 2 hours. 11 me taken for 23 reces. 11 hour 55 minutes 1 me taken for 3 reces = 3 × 10 = 30 minutes.</pre>	lso before I can work out a timetable I need to know how ong I should leave for each event. These are the times I orked out:	
<pre>o decide the time that I should start the meeting I worked ut the total time taken for each of the track event:</pre>	00 metres allow 5 minutes. 00 metres allow 5 minutes. 00 metres allow 10 minutes. 000 metres allow 20 minutes.	
n the 100 metres there is: 17 Heats 7 Finals So altogether there is: 24 x 5 = 120 minutes Time taken for 24 races = 24 x 5 = 120 minutes n the 200 metres there is: 16 Heats 7 Finals So altogether there is: 23 x 5 = 115 mins. Time taken for 23 races = 23 x 5 = 115 mins. n the 800 metres there is: 3 Finals Time taken for 3 races = 3 x 10 = 30 minutes.	o decide the time that I should start the meeting I worked ut the total time taken for each of the track event:	
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n the 800 metres there is: 3 Finals Time taken for 3 races = 3 × 10 = 30 minutes.	n the 200 metres there is: 16 Heats 7 Finals So altogether there is: 23 races. Time taken for 23 races = 23 × 5 = 115 mins. 1 hour 55 mins.	
	n the 800 metres there is: 3 Finals Time taken for 3 races = 3 × 10 = 30 minutes.	

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іці (ц. І І	fnal Indi	Sen/Int Ladie 	с 10 mins. 10 mins.	4.10	H 00	Final	Min. Girls Jnr. Ladies Sen/Int Ladies	5 mins. 5 mins. 5 mins.
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OPPICIAL PROGRAMME 50p. BORTHAMPTONSHIRE AMATEUR ATHLETICS ASSOCIATION. CLUB Sunday 22nd June. (Under AAA and VAAA Rules) ROCKINGHAM TRIANGLE SPORTS STADIUM. OPEN MEETING. CORBY ATHLETIC 1989 For the field events I have allowed 30 minutes. This is the finished timetable: Jnr. Ladies. Sen/Int Ladies. Youths. Sen/Jun Men. Sen/Int Ladies. Sen/Jun Men. Sen/Jun Men. Jnr. Ladies. Sen/Jun Men. Youths. Sen/Int Ladies. THE TIMETABLE OF FIELD EVENTS. Jnr. Ladies. Sen/Int Ladies. Min. Girls. Jnr. Ladies. Boys. Youths. AGE GROUP Colts. Boys. Boys. Longjump H1gbjump Javelin Discus Longjump Higbjump Javelin Longjump Highjump Javelin Longjump Highjump Javelin Discus Longjump Highjump Javelin Discus EVENT Discue Discus 12.30 12.00 1.30 1.00 1 1 1 1 2.00 1 1 1 ----TIME

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Heeting	4.10	200		Solita en/Jun	Men	Fin	al	ers, O. Brown,										
hletics Assocation 1989 Open 	langle, torry, sunday zzing June.	S. Pallett	E. Pallett.	M. Smith, G. Pratt, J. Still, L. Wykes, J. Conner	G. Munn	K. Harris, P. Jones, A. Villi F. Marshall	i T. Love, H. Lewis.	E. Mobbs, D. Taylor, R. Walte I. Wright, F. Ward.	G, Júnes,	rter 8, Bull.	d T. Cruise.	Mrs C. Lewis, Mrs K. French.	M. Jackson.	Lrack Members of Corby A.C.	unis Members of Corby A.C.			



The Also I would need track assistants which are the people who put out the hurdles, move them around and do all the other jobs that need doing. As you can see I need a lot of helpers who are all unpaid, except for the starter who may be paid for depending on who it is. In an athletics meeting the helpers are very important. helpers that I would need are: HELPERS A Starters Assistant A Mumber Steward A Medals Steward A Starter A Track Referee Field Referees Track Judges Field Judges An Announcer Timekeepers Recorders In Athletics athletes are not allowed to accept prizes which are money because it is an amateur sport. So instead they receive medals. From the advetisment below you can see that the medals start at only 39p. For my meeting I will need medals for the first three in each event. Which is: I could buy more expensive medals but at \$44.46 this is a fairly large outlay and athletes compete for the joy of competing so the medal is just a small reward for a good PEPSONALISED MEDALS SUPERB QUALITY COMPLETE WITH RIBBONS Starting at only 30p MANO LIN PRIZES At 39p a medal this come to £44.46. performance on that particular day. UNHONE  $\times$  3 = 114 medals. 38

Once again, a greate deal of fuck and thick such were were mere more thinkly after experimenting a system to work out solutions where could only betwee other conductions of the pouse there could only betwee other combutations of the pouse. (JE) ect up the past solution was by starting with the skellarance the table as above and then completing each now in alphabetical ender based on the position of the A and out: when the combination produced is match activeen two teams which Appex much ovial and error it was decided to develop the line had already taken place. This system was developed fairly late on the investigation after 1 had sport a great deal of time under the miscakin Heing thus method of investigating every possible combiniston a cable was set up. The end of many everyes of thought came incression that drive use only one solution to the problem is and one way in which the table could be set up so that each or A's (cuicced in green) as the other pattern could not be seepleing the letter at the stage of the grow with F. The last grow was made up by looking to see which letter in i the played Each other them only once. The way in which .. E plays F .. D plays E .. D plays E C flays D C plays E C plays F Two main patterns were identified ¢ nu w σ 4 8181 9 æ m Thus por six teams venaining trams ie & A plays B Leek o đ ω đ wu J Q T Ø Contended mean c 0 has soul ore rol clear How many weeks are required post all the mams to play tack other of whom muse play each other at some point during the seas n The bowling alley is arrianged with the lanes in patters. The two purcher the condition there each ream must play on one potr of lanes only twice (is on each individual lane only once in match takes place must be worked out. To complicate matters In a bowling league these ape an even number of teams all to pour to see if any pattern could be identified in the table other be pound, but also the pair of lanes on which each reams playing each other play on one pase of tanes. Thus not only must the excluse in which the teams play each purst show placed anticharanily in a is this web system This proved to be difficult so the number of teams was read attempts were made to set up a table as pollows on Finerly the team pixenzes were worked out pash a league consisting of only six teams in onder to simplify maters. appace) is added to eliminate the advantage which may be no. of weaks = no. of teams -1 order and orace basis Bowling Leagues and the particular lane. Teams were labelled A to F two teams could take place <u>e</u>. 3 0 0 5 weeks 1000 J A D 9 week 0 < 9 0 JA • а а: а а а в в в в в в в О О М п Sevenal H69H mean Aurst Erry 3 \* 4 alternative 44

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Are yes, all it this had not bun done, then the number of present combinant are the morrores would have been increased. The selection of one match of played in any one week, diverse the remaining on the number of an ended of any one week, diverse the remaining of a construction of the relation of the remaining the order two matches (feer a 6 team lengue) the senarging the playes B there are only 3 order wey is the number of the num a) A V B was, in this problem, the same as B plays A b) I has nominating chosen the morenes in which A we wild play A V B in welle 1, A V C in welle 2, A V D in week 3 and so ch For eight teams & A does not recessorily play B in week 1 thore. \*C\* ways = 28 If A doosn't necessibily 18. this must be want More I cruid using this primutations and continuations not action. However, thus did not upone because 2: 6 ways 15 ways 15 ways 15 ways ۰. is ways be med? Almas ash tark = 120 LE AVB IN WEEK 1 shea sher shem Pen -30! (n-30) 2141 2 la Hus given by 11 teams 6 teams + teams Smeat-5 be chosen 6 ) c 00 . : For Just car of the initia Unite in which the AVE and CVD in week 1 ? approver the section of the section of the teams and he of ship .. for it teams in week 1 there are 105 were in wintry. where is the subservery terrein no se ceans and no of scanzy options far 15 ou ailet ( carh inition These are d'sig servingeneurs in week 1 servingeneurs in week 1 areangements in week Breangement in weck TVH LAS TV7-TVH LAS TV7-TVH LAS TV7-HAS THE TVH LAB-TVH LAB-TVH LAB-TVH LAB-17.0 FVG ENT HVJ FIT in 61H FVI out GVJ FVG and IVJ FVJ END GVI FVG ONT HVT FV H SAJ GVT DAJ. HV. H. 0 W W > > > 0 0 0 0 なっくち C+ LV H 2- C v T toms could be arrived 51 51 8 teams 15 10 teams 105 EVJ EVGA ·IV3 E V H EVFA 2 4 teams ٠: 6 teams A v B White next? 10 Tuens monmon C & D Card A

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t core place in user 1 (shown eastlies in the $E c c a E c a bsuppose) F b a b F b c b$	$ \begin{array}{cccccccccccccccccccccccccccccccccccc$

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what did the investigation achieve? Although 1 did not solve the peroblam 1 had set myself, the Although 1 did not solve the peroblam achieved the peroblems and	unestigation negres me a much counter during there own prustriations which problem 1 set myself was probably complicated by the fact that	i) I had a contraint amount of pencix knowledge before severing out. Having own a bowling (leggue last year. I had aloready the did to work out how the minal pixelores materix which I was provided with was evolved of . Hence the mistaken assumption the treat was only one solution.	III) I pretraction see the initial problem was not as stranding back at it. The initial problem was not as strandic at it out have been and so perhaps I missed out on solutions into a it with the basic idea which could have helped me solve the problem in the king own. I pound the problem extremely grussmating at times and at the own of the initial pound.	end of a low omplex the problem could become. Several made me prealise how complex the problem could become. Several corrent avenues of enquiny could have been pollowed if I had had o peu months to spare. Also, pormutations and combinations are not my evening point in Meths and I had to go back to point prunchies for much of the problem.		
11 2 3 4 5 6 7	A B C D F T A B C D F T A B C D F T A B C D F T A B C C D F T A C C D F T A C C D F T A C C C C C C C C C C C C C C C C C C	о М П П Т П Т П О П П Т П О П С П П П С П П П П О П Т П П О П Т П П О П Т П П О П Д П О П Д Д О П Д Д О П Д Д О П Д Д О П	1 then trued pattern sporting' in the lane allocation mutrix for 6 teams were the form of the lane allocation mutrix for 6 teams team A B to a b team B b to a b team C b b to a b	D C a C b b F C a b c b However, apper numerous actimpts to find a such and then to apply it successfully to an exist team leggue 1 admitted defeat	Later 1 scienced that my instituty to solve the pretlem could be due to my initial assumption that there was only one solution to the original fixedures misoux. Reshaps there was only one solution the lare allocation problem for instruct lixeness motorix	

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# Moderator's Comments

# Applications : Plan a Room/Mini Gym A1/1

#### Foundation Level

#### Approximate Grade G

This is an attractive looking and relatively simple single stage task. The student has seen the need to supply the room, and she has catalogued the equipment needed, together with finding the costs, with accuracy. In doing this, she has achieved a minimum grade. She even reminds us of the effort put into the collection of the data with her bus rides. There is some commentary upon the equipment needed, and the reasons for placing it upon the final drawing. She has not had the insight to use scaled drawing to test the viability of the design, but she has produced an entirely satisfactory first stage solution.

I do not agree with the comment that 'more maths' needs to be incorporated by 'some calculation' or 'pie or bar charts'. I feel charts would be irrelevant here, and that it would need to be clearly indicated what calculations could be usefully employed. Far better would be a scale drawing, and scaled cut-outs of the items, placed so as to provide adequate clearance. This would be more relevant to the problem. This might also lead on to choice of different items on the grounds of size and hence cost comparisons etc.

# Applications : Guests A1/2

#### Foundation Level

#### Approximate Grade E

The application chosen by the student is not necessarily the richest area in terms of mathematical content. True, there is plenty of scope in terms of ordering information, and in solving problems involving constraints. The introduction does cast her net wide, but she doesn't quite meet the targets she set for herself.

The overall impression is of disjointed pieces of mathematics - scale drawing; repeatedly, maximisation of resources, distance, costings and measurement - all put together by a very 'eloquent' foundation level student. However, I feel that she has failed to pull all these ideas together with some references to reality - some of the costings seemed a little fanciful.

A nice looking project but she summed it all up in the summary at the end. "I wish it could come true ...".

### Applications : To Build a Garden A1/3

#### Intermediate Level

#### Approximate Grade C

Well, there is a decidely strong personal involvement here, almost too much in places, yet he certainly made me smile when reading the work.

I felt that a great deal of benefit for the pupil has come from doing this project. A lad, who may already be very confident, will have gained valuable experience on the 'phone and through making detailed enquiries. He will know a lot more about gardens, but will he know a great deal more maths? He does use quite a wide range of mathematical skills, distributed through the project, though these never develop beyond Intermediate expectation.

One 'problem' I found was that he was so keen to justify all his decisions that I lost my way at times in the welter of comment, not all relevant, that was supplied. Onthe-whole, the 'monologue' approach does tend to submerge the mathematics and should be avoided if possible.

I liked the project, felt he had brought a lot to it, had shown accomplishment in a range of skills, mostly computational, and yet had not quite pulled the whole thing together and expanded its scope to qualify for the top grades, which would be available at the Higher level of entry.

# Applications : Weekend in London A1/4

#### Intermediate Level

Approximate Grade C

What a tidy and well documented piece of individual work. This student has employed a reasonable range of mathematical skills at Intermediate level to display and organise the trip in question. The impression created is of a well thought out and highly individual solution to the problem.

Of course, there are drawbacks to awarding a higher grade, the content is quite limited, and the techniques are largely unrefined and not extended. This would be a necessary condition for entry into the upper grades, which are not available at this level of entry.

Candidates at Higher level might have been expected to read a greater degree of complexity into the task and employ more sophisticated levels of skill into the solution of it. They might, therefore extend the task in other directions. In so doing, considering for example, other outings, methods of finance, investment of large sums of money received as deposits, alternative means of transport, different accommodation costs, transport within London, underlying basis for costing transport - where does the £400 come from?, etc.

However, judging the project as achieved by the student, there is a precise application of skills to the range of techniques employed to produce a satisfactory solution to the original problem.

## Applications : Athletics Match A1/5

#### **Higher Level**

#### Approximate Grade B

I feel that this item demonstrates the value of allowing a pupil to decide some of the mathematics they will take part in. This is a most comprehensive and impressive piece of organisation on behalf of a Higher Level candidate. Clearly the personal involvement of the candidate has generated much more enthusiasm for the task than would otherwise be the case for similar work in a 'text book' situation.

Good tables have been used to display the information in a concise form. A thread of logic runs throughout the piece and all the components form a nice, cohesive whole. Certainly the level of some of the 'mathematics' is not excessive but it is applied well, though I feel she might have considered whether she would make a profit on the event - assuming the figures for entry were real. Had she taken this route, as well as the excellent organisational work considered earlier on, then her grade could have been extremely good. Still, the choice of plan is hers and if we choose to direct pupils into all the aspects of work that they must consider then we destroy their own sponteneity and with it, their chance to score well.

The strength of this project lies in the pupil's own strategy in solving the problem and the applications of her skills to a variety of 'real life' situations. This produces a most pleasing result.

# Applications : Bowling Leagues A1/6

**Higher Level** 

Approximate Grade A

I was quite impressed by this piece of work. Despite the fact that she did not feel she achieved a satisfactory solution to the problem, yet the methods that have been employed to research the problem are excellent.

The structure of the 'solution' is very clearly presented and commented upon. The initial problem is well documented and the conditions are plainly set out.

There is a distinct 'Higher Level' feel to this piece - the precise use of language, good organisation of results in tabular form and a complex reasoning underlying the work. Results are also presented in a variety of ways, all of which serve to explain the results and methods employed. (Despite one 'slip' where the results are set down for 4 and 6 teams without any support.)

Taking an overall picture, the work is well structured, argued and coherently put together. True, there is no neat solution, but the *method* and the process of the application based investigation is superbly illustrated here.



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