General Certificate of Education June 2007 Advanced Subsidiary Examination



DESIGN AND TECHNOLOGY: FOOD TECHNOLOGY FTY3 Unit 3 Design and Market Influences

Friday 8 June 2007 9.00 am to 10.30 am

For this paper you must have:

- a lined 8-page answer book (AB08) which is provided separately
- normal writing and drawing instruments.

Time allowed: 1 hour 30 minutes

Instructions

- Use blue or black ink or ball-point pen. Use pencil and coloured pencils only for drawing.
- Write the information required on the front of your answer book. The *Examining Body* for this paper is AQA. The *Paper Reference* is FTY3.
- Answer all questions.
- Two sheets of A3 paper are provided for use with Question 2(a) and Question 2(b). You must not use any further sheets when answering these questions.
- Securely attach the two sheets of A3 paper to your answer book at the end of the examination.

Information

- The marks for questions are shown in brackets.
- The maximum mark for this paper is 100. Four of these marks will be awarded for using good English, organising information clearly and using specialist vocabulary where appropriate.

Advice

• Illustrate your answers with sketches and/or diagrams wherever you feel it is appropriate.

Answer all questions.

You are advised to spend about 20 minutes on this question.

- 1 (a) From a dietary point of view, explain why food manufacturers would include fruit and/or vegetables in their regional food product. (10 marks)
 - (b) Discuss the reasons for the increasing demand for regional food products. (10 marks)

You are advised to spend about 1 hour and 10 minutes on this question.

Use the two separate A3 sheets provided to answer Question 2 where appropriate. Clearly indicate the sections of the question you answer on the sheets. Answer Question 2 part (c) in the booklet provided.

- 2 You have been asked to design a regional food product that
 - shows an innovative use of at least one regional ingredient
 - will appeal to adults
 - considers current healthy eating guidelines
 - is suitable to be stored chilled
 - will be a single portion.
 - (a) On sheet 1, sketch and annotate **four** different possible initial design ideas for regional food products that take into account the above criteria. $(4 \times 8 \text{ marks})$
 - (b) Select your most promising design and develop it further to illustrate your final design proposal on sheet 2.

In this question, marks will be awarded for:

(i)	quality of communication;	(6 marks)
(ii)	ingredients/materials to be used;	(8 marks)
(iii)	originality/innovation of the product;	(6 marks)
(iv)	development of chosen idea.	(14 marks)

(c) Describe how a food manufacturer could use the minimum amount of packaging for regional food products. (10 marks)

END OF QUESTIONS

There are no questions printed on this page