



## **General Certificate of Education**

# **Design and Technology: Food Technology 5541**

*FTY3*

## **Mark Scheme**

*2008 examination - June series*

Mark schemes are prepared by the Principal Examiner and considered, together with the relevant questions, by a panel of subject teachers. This mark scheme includes any amendments made at the standardisation meeting attended by all examiners and is the scheme which was used by them in this examination. The standardisation meeting ensures that the mark scheme covers the candidates' responses to questions and that every examiner understands and applies it in the same correct way. As preparation for the standardisation meeting each examiner analyses a number of candidates' scripts: alternative answers not already covered by the mark scheme are discussed at the meeting and legislated for. If, after this meeting, examiners encounter unusual answers which have not been discussed at the meeting they are required to refer these to the Principal Examiner.

It must be stressed that a mark scheme is a working document, in many cases further developed and expanded on the basis of candidates' reactions to a particular paper. Assumptions about future mark schemes on the basis of one year's document should be avoided; whilst the guiding principles of assessment remain constant, details will change, depending on the content of a particular examination paper.

**Theme – Main Course Salads.**

Candidates should research the factors that influence the design of these food products and the forms in which they are currently presented for sale.

- 1 (a) **Explain why food manufacturers would produce main course salads suitable for consumers with special diets.**

**Subject content**

To increase their market share, sales and profit, consumer loyalty.

To keep up with competition from other food manufacturers.

An increasing number of consumers have special dietary requirements including gluten free, dairy free, wheat free, vegetarian, diabetes, etc.

Gap in the market: busy lifestyles have resulted in a need for more ready meals, e.g. main course salads.

Salads are perceived as a ‘healthier’ option – trend towards healthy eating today. Provide a range of nutrients in the ingredients used (e.g. pasta – carbohydrate, nuts – protein); increase in obesity has resulted in an increasing number of people selecting a special diet, e.g. reduced fat; salads can be easy to modify / produce for a range of special diets.

Salads as a product are becoming increasingly popular:

Lack of salad products / scope for more on the market, versatile / wide range possible

Health problems such as allergies seem to be on the increase; salads are more popular today for health reasons.

<b>Mark allocation</b>	
Explanation	Mark range
Little or basic knowledge of why food manufacturers would produce main course salads suitable for consumers with special diets. 1 reason may be explained or 2 or 3 briefly outlined.	1 – 3
Some knowledge of why food manufacturers would produce main course salads suitable for consumers with special diets. 3 or 4 reasons may be explained.	4 – 6
Sound and accurate knowledge of why food manufacturers would produce main course salads suitable for consumers with special diets . 4 or 5 reasons explained accurately and in detail (to achieve at this level candidates must explain).	7 – 10

**(10 marks)**

**(b) Discuss why food manufacturers would consider the use of organic ingredients when producing main course salads.****Subject content**

Pesticide and artificial chemical fertiliser residues in non-organic foods and the possible adverse effects on health considering the accepted daily intake.

Some consumers prefer natural foods.

No ingredients will have been genetically modified.

Organic meat is from animals that have been reared without the routine use of drugs, antibiotics and wormers that are commonly used in intensive farming.

Organic meat, poultry and dairy produce should come from systems where there are high animal welfare standards and some consumers are concerned about intensive farming, battery egg production, etc.

The use of unnecessary food additives is banned, for example, the use of additives linked to asthma.

Organic farming is friendlier to the environment.

An increasing number of consumers are prepared to pay the higher costs for organic foods (increasingly popular).

Current concern about health issues, some consumers may view organic main course salads as a healthier alternative.

Retailers often want to expand their range of organic products.

Many consumers state that organic food tastes better.

Organic food can contain higher levels of certain nutrients, for example, phytochemicals in fruit and vegetables, e.g. lycopersin found in tomatoes.

Salads are perceived as healthier by consumers and they perceive the addition of organic as making them healthier. Some consumers perceive organic ingredients as higher quality and thus think the same about the salad.

Manufacturers may do less to the organic food before using, e.g. chemical testing.

Cheaper now compared to the past.

<b>Mark allocation</b>	
Explanation	Mark range
One reason briefly discussed or 2 or 3 outlined	1 – 3
Two reasons discussed or 3 or 4 briefly outlined	4 – 6
Three or more reasons are soundly and accurately discussed in detail to show a clear understanding.	7 – 10

**(10 marks)**

**2 You have been asked to design a main course salad that**

- is suitable for consumers with a special diet
- will appeal to adults
- uses organic ingredients
- is suitable to be stored chilled
- will be a single portion.

**(a) Sketch and annotate four different possible initial design ideas for main course salads that take into account the above criteria.**

**Subject content**

Each sketch should reflect general design criteria:  
 is suitable for consumers with a special diet.  
 will appeal to adults.  
 uses organic ingredients.  
 is suitable to be stored chilled  
 will be a single portion.

Each initial idea must be a different product and **not** a variation of the same product.

Each initial idea should be communicated using a sketch which could be 2D, 3D, cross section etc.

Each sketch should be annotated, named and to achieve the higher marks there should be some explanation / discussion of how to meet the criteria.

<b>Mark allocation</b>	
Explanation	Mark range
Sketch is difficult to recognise, no annotation and / or name and the initial idea may not reflect the design criteria.	1 – 2
Sketch is recognisable and annotated to explain how this meets some of the design criteria.	3 – 5
Sketch is recognisable, has a name and is annotated in detail to explain how the idea meets the design criteria. To achieve full marks the annotation must consider all of the design criteria.	6 – 8
N.B. if no sketch for an idea no marks can be allocated.	
<b>4 x 8 marks</b>	

**(32 marks)**

- (b) **Select your most promising design and develop it further to illustrate your final design proposal.**

**In this question marks will be awarded for:**

- (i) **quality of communication;**

**Subject content**

Asses the quality of communication of the development of the final design proposal. Communication should show the use of a range of methods including text, diagrams and annotation.

<b>Mark allocation</b>	
Explanation	Mark range
Basic range of communication methods resulting in limited development.	1 – 2
Good range of communication methods used resulting in appropriate development.	3 – 4
Wide range of communication methods resulting in clear and accurate development.	5 – 6

**(6 marks)**

- (ii) **ingredients/materials to be used;**

**Subject content**

Assess the selection of materials for the development of the final design proposal. Materials should be described to show the quantities, types, pre-preparation etc.

<b>Mark allocation</b>	
Explanation	Mark range
Limited description of materials, some of which may not be appropriate.	1 – 3
Adequate description of appropriate materials.	4 – 6
Clear and articulate description of appropriate materials.	7 – 8

**(8 marks)**

**(iii) originality/innovation of the product;**

**Subject content**

Assess the originality / innovation of the development of the final design proposal.

<b>Mark allocation</b>	
Explanation	Mark range
Little originality / innovation. The design is already available in supermarkets.	1 – 2
Some originality / innovation. The design is similar or a variation of a product already available in supermarkets.	3 – 4
Good originality / innovation. The design is not already available in supermarkets.	5 – 6

**(6 marks)**

**(iv) development of chosen idea.**

**Subject content**

Assess the development of the chosen design as a main course salad.

<b>Mark allocation</b>	
Explanation	Mark range
Limited evidence to show development of chosen idea that does not always reflect the general design criteria.	1 – 4
Evidence to show good development of chosen idea that reflects the general design criteria.	5 – 9
Evidence to show considerable development of chosen idea that fully reflects the general design criteria including sketches and explanation / discussion resulting in a realistic and appropriate solution.	10 – 14

**(14 marks)**

- (c) **Describe the accompaniments a food manufacturer could produce to be served with main course salads.**

**Subject content**

Breads – types, shapes, portion size.  
 Crackers.  
 Snack foods, for example, tortilla chips.  
 Croutons / garnishes.  
 Drinks.  
 Desserts.  
 Crisps – variety of flavours.  
 Additional types of salad, e.g. coleslaw.  
 Sauce / dressings – variety of flavour.  
 Dips.

<b>Mark allocation</b>	
<b>Explanation</b>	<b>Mark range</b>
Limited description of the products a food manufacturer could produce to accompany the main course salad.	1 – 3
Adequate description of the products a food manufacturer could produce to accompany the main course salad.	4 – 7
Clear and full description of the products a food manufacturer could produce to accompany the main course salad.	8 – 10

**(10 marks)**

### Quality of Written Communication

The following marks are allocated to the quality of the candidate's written communication. Make a separate assessment of the candidate's overall ability as demonstrated across the paper using the criteria given below.

<i>Performance Criteria</i>	Marks
The candidate will express complex ideas extremely clearly and fluently. Sentences and paragraphs will follow on from one another smoothly and logically. Arguments will be consistently relevant and well structured.	
There will be few, if any, errors of grammar, punctuation and spelling.	4
The candidate will express moderately complex ideas clearly and reasonably fluently, through well-lined sentences and paragraphs. Arguments will be Generally relevant and well structured. There may be occasional errors of grammar, punctuation and spelling.	3
The candidate will express straightforward ideas clearly, if not always fluently. Sentences and paragraphs may not always be well connected. Arguments may Sometimes stray from the point or be weakly presented. There may be some errors of grammar, punctuation and spelling, but not such as to suggest a weakness in these areas.	2
The candidate will express simple ideas clearly, but may be imprecise and awkward in dealing with complex or subtle concepts. Arguments may be of doubtful relevance or obscurely presented. Errors in grammar, punctuation and spelling may be noticeable and intrusive, suggesting weaknesses in these areas.	1