

General Certificate of Education  
June 2008  
Advanced Subsidiary Examination



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

Wednesday 4 June 2008 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 black ink or black 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 maximum mark for this paper is 100.
- The marks for questions are shown in brackets.  
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.

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- 1 (a) Explain why food manufacturers produce main course salads suitable for consumers with special diets. *(10 marks)*
- (b) Discuss why food manufacturers consider the use of organic ingredients when producing main course salads. *(10 marks)*

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

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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. Question 2 (c) should be answered in the answer book provided.

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 initial design ideas for main course salads that take into account the above criteria. *(4 × 8 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 *(6 marks)*
- (ii) ingredients/materials to be used *(8 marks)*
- (iii) originality/innovation of the product *(6 marks)*
- (iv) development of chosen design. *(14 marks)*
- (c) Describe the accompaniments a food manufacturer could produce to be served with main course salads. *(10 marks)*

**END OF QUESTIONS**

**There are no questions printed on this page**