

Website Exemplar
GCE (A2) Food Technology
Unit: 6FT04

Topic: Themed food product for local pub, based on the inclusion of cheese within the new product.

Notes		
A	Research and analysis	<p>Clear analysis of task is presented with sound choice and use of research. Detailed summary of findings, leads to the writing of the specification criteria. Focused comments must link with the analysis and research. Client interview is superficial and provides limited information to lead the research onto the analysis. The menus provide inspiration for ideas, pricing and local produce, although analysis of these menus could be more focused to the brief rather than the location of the pubs. Questionnaire, interview and product analysis provide some useful and purposeful feedback.</p> <p>(Mark range 3-4)</p>
B	Product specification	<p>A clear specification with relevant technical, realistic and measurable points resulting from research and client feedback and identified needs is presented in a concise format. Points are well justified with application of knowledge and understanding to food technology. Sustainability is integrated within the specification with justification and relevance to the product.</p> <p>(Mark range 4-6)</p>
C	Design	<p>An excellent range of ideas baked chocolate roulade with vanilla cream, mousse, white chocolate and raspberry tart, with chocolate decoration and cream, goats cheese stuffed chicken breast with salsa and duchess potatoes, beef stew and cheesy bread, ravioli) showing a comprehensive understanding of ingredients, components and materials for each idea. References to the specification, user group and client feedback show objective evaluation and design decisions.</p> <p>(Mark range 7-10)</p>
C	Review	<p>Objectively evaluated with ongoing feedback to lead to development decisions within the selection and rejection process. Relevant comments linked to sustainability.</p> <p>(Mark range 3-4)</p>
	Develop	<p>Thorough and detailed development records design intentions and decisions throughout the development of the food product, focusing on components and their ingredients during the trials (fillings, breads, pastries). Client feedback is used extensively throughout to direct product development. Processes and techniques are evaluated for effect on outcome and success of the product.. Annotation is detailed and concise leading to final design proposal (lamb and mint stew served in</p>

		<p>cheese and onion bread with batton vegetables).</p> <p>Client feedback for final design proposal includes some objective comments are made, although they could be explored further to warrant full marks.</p> <p>(Mark range7-10)</p>
C	Communicate	<p>Good range of communication skills (ICT, photographic evidence, testing, making and development) presented with technical details for the final design with information to support third party manufacture</p> <p>(Mark range 4-6)</p>
D	Planning	<p>A concise production plan with realistic timescales is presented by the candidate with HACCP and quality checks appropriate for the scale of production. Further detail required about the quality checks and why they are needed is required for A2 level commercial design.</p> <p>(Mark range4-6)</p>
E	Use of equipment	<p>Evidence in the coursework suggests: good organization of work, correct selection of tools and equipment, good working practices throughout the work. High level hygiene and safety awareness is evident. Accuracy shown within a good range of skills and techniques. Excellent photographic evidence supports teacher marks.</p> <p>(Mark range7-9)</p>
E	Quality	<p>Justified selection showing understanding and application of knowledge to the working properties of ingredients and components. Good understanding of manufacturing processes to produce a good quality final product that matches most aspects of the design criteria.</p> <p>(Mark range11-16)</p>
E	Complexity/level of demand	<p>A task that offered opportunities for challenge. The candidate demonstrates a wide range of skills, but there was more scope for creativity and flair with the choice of ingredients. The teacher annotation confirms that the final design proposal was well made, unusual and delicious.</p> <p>(Mark range7-9)</p>
F	Test and evaluate	<p>Objective testing against the specification, viscosity tests, sensory testing, user group feedback allow the candidate to judge the quality and performance of the final product. Thorough evaluation, suggestions for modifications and a relevant and useful life cycle assessment are evidenced.</p> <p>(Mark range 7-10)</p>