

GCE 2004

June Series



Mark Scheme

Design and Technology: Food Technology *(Subject Code FTY3)*

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The answers given in the following mark schemes are neither exhaustive nor exclusive. Candidates whose answers do not appear directly on the mark scheme, but who have demonstrated knowledge, understanding, or skills relevant to the question will receive appropriate credit for their answers.

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Dr Michael Cresswell Director General

ASSESSMENT and QUALIFICATIONS ALLIANCE**General Certificate of Education**

June Examination 2004

DESIGN AND TECHNOLOGY (ADVANCED SUBSIDIARY)

FOOD TECHNOLOGY UNIT 3 (FTY3)

Question 1

Part (a)

Subject content

The increasingly multi-cultural nature of the UK population.

The increasing number of multi-cultural restaurants/takeaways.

Novelty aspect of multi-cultural food.

Adventurous consumers.

Some consumers find multi-cultural foods difficult to prepare themselves.

Some consumers do not have the specialist equipment, knowledge or ingredients.

The increasing range of multi-cultural convenience products e.g. cooking sauces.

Multi-cultural fusion/ creolisation.

More global imports of foods, including more exotic ingredients.

Health lobby - some multi-cultural cuisine's are perceived as healthier e.g. Mediterranean, reflect current dietary guidelines.

Transport i.e. speed - airlines rather than ships = a greater range of foods.

Greater disposable income.

More leisure time - to spend in places (e.g. Clockworks) serving foods from different cultures.

Influence of the media including TV programs e.g. Floyd on Italy, cookery books, magazines with articles from different cultures.

Now we have enough food the food industry has to provide new and different foods. The more a food is processed the more profit can be made.

Greater number of meals taken outside the home and the wider range of multi-cultural restaurants, cafes etc. to choose from.

Fast foods e.g. burgers originated in America.

Grazing rather than eating 3 set meals per day - snacks from different cultures e.g. pizza.

Supermarkets/shops sell an increasingly wide range of ingredients and foods from a range of cultures.

More people visit foreign countries on holiday and want to consume foods tried when they return home.

Mark allocation

Explanation	Mark range
Little or basic knowledge of why there is an increased demand for multi-cultural foods. 1 reason may be discussed or 2 or 3 briefly outlined.	1-3
Some knowledge of why there is an increased demand for multi-cultural foods. 3 or 4 reasons may be outlined or 2 or 3 discussed accurately and in detail. Sound and accurate knowledge of why there is an increased demand for multi-cultural foods.	4-6
4 or 5 reasons discussed accurately and in detail.	7-10

Part (b)

Subject content

Use a minimum amount of packaging.

Use recycled packaging materials.

Label packaging to encourage consumers to recycle this. This includes identifying the type of plastic e.g. PET to enable consumers to keep them separate to allow them to be recycled.

Use packaging manufactured from renewable sources.

Mark allocation

Explanation	Mark range
One reason briefly discussed or 2 or 3 outlined	1-3
Two reasons discussed or 3 or 4 briefly discussed	4-6
Three or more reasons are soundly and accurately discussed to show a clear understanding (to achieve at this level candidates must discuss)	7 -10

Question 2

Part (a)

Subject content

Each sketch should reflect the general design criteria:

- is a ready meal
- is part of a range of multi-cultural foods
- is a healthier option
- is suitable to be reheated in a microwave
- will attract a variety of consumers
- is suitable to serve when eating with friends at home
- 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 and named.

Mark allocation per initial design idea (4x8 marks)

Explanation	Mark range
Sketch is difficult to recognise, no annotation and initial idea may not reflect the design criteria.	1-2
Sketch is recognisable, annotated and reflects some of the design criteria.	3-5
Sketch is recognisable, annotated in detail to explain how the idea meets the design criteria to consider how the ready meal is a healthier option, will attract a variety of consumers and is suitable to serve when eating with friends at home. N.B. if no sketch for an idea no marks can be allocated	6-8

Part (b)

(i)

Subject content

Assess 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.

Mark allocation

Basic level of communication skills resulting in limited development	1-2
Good level of communication skills resulting in appropriate development	3-4
High level of communication skills resulting in clear and accurate development	5-6

(ii)

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.

Mark allocation

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

(iii)

Subject content

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

Mark allocation

Explanation	Mark range
Little originality/innovation The design is already available in supermarkets or is inappropriate	1-2
Some appropriate 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

(iv)

Subject content

Assess the development of the chosen design as an adventurous healthy option ready meal

Mark allocation

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 notes resulting in a realistic and appropriate solution	10-14

Part (c)

Subject content

Appetisers
 Accompaniments - breads, rice, pasta, couscous
 Drinks
 Desserts
 Sauces
 Salads/vegetables/ fruits/ herbs and spices
 Cook-chill products

Mark allocation

Explanation	Mark range
Limited description of other food products that would be sold as an accompaniment to a multi-cultural ready meal	1-3
Adequate description of other food products that would be sold as an accompaniment to a multi-cultural ready meal	4-7
Clear full and detailed description of other food products that would be sold as an accompaniment to a multi-cultural ready meal	8-10

Total marks on Paper 100