GCE 6FT01 Food Technology Assessment Guidance.

The assessment guidance outlined below underpins the assessment criteria published in the Edexcel GCE Design and Technology: Food Technology Specification. The guidance emphasises some of the key points that must be considered carefully when awarding marks to candidate work. It is designed to help supervising teachers assess candidate work with close reference to the assessment criteria. The criteria published in the GCE Design and Technology Specification are the official resource that must be used when assessing candidate work. Please be aware that the guidance produced here is not an alternative set of assessment criteria nor does it replace the published criteria.

Assessment Criteria 6FT01	Assessment Guidance - Key Issues to Consider When Marking 6FT01
	Three discreet tasks, presented as a Portfolio of Creative Skills: • Product Investigation Task • Product Design Task • Product Manufacture Task
A. Performance analysis	*Product Investigation Task* • Specification points should relate to form; function; user requirements; performance requirements; scale of production and cost. • They should be measurable and justified. • There should be a comparison with a similar product using the same criteria identified in their technical specification.
B. Materials and components	• The main ingredients /components should be identified with suggestions for alternative ingredients/components. • Properties/advantages/disadvantages of the ingredients/components should be identified and be selective in relation to the product and should not be generic. • 'Environmental impact' should relate to production and processing of raw materials and disposal of waste during manufacture and use of the product.
C. Manufacture	• Name the method of production for their chosen product. • Identify and describe the processes involved in the manufacture of their chosen product. • Processes should be justified for use in the product. • Suggest one alternative method of production that could have been used. • Advantages/disadvantages of processes should link to the product and should not be generic. • 'Environmental impact' should focus on the use of the processes identified.

D. Quality	• Quality control checks should relate to the manufacture of the product. • They should include details of what the checks are, how and when they are carried out for their chosen product. • A quality assurance system should be described detailing how the QC checks form part of the QA system. • Specific standards should be identified with a description of how they must be met during product manufacture. • There should be an explanation of how standards influence the manufacture of the product.
E. Design and development	*Product Design Task* • Designs should be realistic and workable. • Annotation should include details showing the understanding and working characteristics of ingredients, components, techniques and processes linked to the design criteria. • Evaluation should refer to design criteria and justify through review how designs meet/do not meet these criteria. • Development should show further design input to refine details into a final design proposal through trialling of ingredients and components. Photographic evidence is essential. • The final design proposal should be modelled using practical work (making), with third party testing and feedback. • The final design proposal should be evaluated objectively against design criteria to justify design decisions.
F. Communication	• A range of media should be used with skill and accuracy. • There should be enough information presented in the final design proposal to allow a third party to make the product. • Annotation should use technical language logically to convey information.
G. Production plan	*Product Manufacture Task* • A sequence of making tasks presented in the correct order. • Quality control checks should give details of what they are and how they are carried out. • Checks should be realistic and not questions e.g. 'is it the right size'? • Time should be recorded in minutes/hours.
H. Making	• Product(s) should demonstrate the use of a range of ingredients, (with a minimum of three components), techniques and processes when manufacturing a range of products. • The choice of ingredients/components should be justified for use. • Making the product should present challenging skills and techniques.

	• The outcome should demonstrate high quality skills, precision and accuracy, through photographic evidence. • The outcome should be appropriate to AS work one year on from GCSE.
I. Testing	• At least two tests should be carried out against measurable making criteria. • Tests should focus on performance and quality. • Descriptions of tests should include details of how they were carried out and what the results were. • Comments from third party testing should relate to measurable making criteria.