

Website Exemplar
GCE (AS) Food Technology
Unit: 6FT01
Topic: Budget Meal for Restaurant.

Notes		
A	Performance analysis	<p>Chicken and Bacon Pasty. The specification points are discussed with all key areas covered with good understanding and observation. An effective comparison to a similar product (Supermarket chicken and bacon pasty) is presented with a summary of the main findings. Disassembly and photos aid comparison with technical details identified and discussed.</p> <p>Mark range 4-6</p>
B	Materials and/or components/ ingredients	<p>All materials and components are fully and accurately discussed using disassembly, product analysis and taste testing observational comments. Alternative materials are considered with advantages and disadvantages and presented in a suitable format with relevant details about the use of standard components and their effect on the product. Many valid points are included for the environmental impact of materials and components, focusing on the use of seasonal vegetables, packaging and use of cooking methods to reheat the products. This is an area that could have been developed further by investigating the source and origin of the meat and welfare standards.</p> <p>Mark range 7-9</p>
C	Manufacture	<p>The production method is identified as batch production and discussed with advantages and disadvantages presented for this method. This is then compared to continuous flow production with comments made about the wastage of ingredients during production. It would have been more relevant to consider the reasoning behind batch production in the first place (fixed number of identical items to meet consumer demand and adapt recipes to suit seasonal demand). This would have aided the comparison significantly, making it more technical and relevant to the chosen product. Environmental issues are related to manufacture and discussed briefly but could be applied more rigorously to warrant the highest marks by including relevant discussion linked to the different areas of production and their carbon footprint.</p> <p>Mark range 7-9</p>
D	Quality	<p>Quality checks are specific and related to product linked to raw materials, size reduction and sensory analysis. The quality assurance system is described (GMP) and include colour checks for standards.</p> <p>Mark range 4-6</p>

E	Design and development	<p>Budget meal for a restaurant.</p> <p>A range of suitable ideas are considered thoroughly and annotated addressing the design criteria. Four designs trialled (chicken and bacon cannelloni, lemon meringue pie, chocolate torte, beef with mustard mash) show a range of skills and good understanding of materials and processes, including function of ingredients, skills and processes. Opportunities for development are discussed, recorded and evaluated. Testing and trialling are used to lead to final design proposal, including pastry bases, flavoured fillings, sugars for the meringues, sauce developments. The final product is evaluated against specification using opinions of client, and the final design proposal is significantly different and improved from the initial idea.</p> <p>Mark range 13-18</p>
F	Communicate	<p>ICT is used extensively throughout for effective communication. Design and development decisions are justified throughout and all the designs checked and evaluated against the specification.</p> <p>Mark range 9-12</p>
G	Production plan	<p>Trio of desserts: lemon mousse, fruit flan and cheesecake)</p> <p>A detailed, logical production plan considering time scale, quality and safety is presented in tabulated format to aid planning and communication.</p> <p>Mark range 4-6</p>
H	Making	<p>A broad range of appropriate materials and processes are demonstrated throughout the product manufacture task. All practical work shows precision, accuracy, high quality and is well finished. Good working practices with high level safety awareness.</p> <p>Mark range 13-18</p>
I	Testing	<p>A good range of tests are selected, described and justified (shelf life, viscosity, sensory analysis linked to manufacturing specification) with good objective evaluative comments and user group feedback.</p> <p>Mark range 4-6</p>