

**Website Exemplar**  
**GCE (AS) Food Technology**  
**Unit: 6FT01**  
**Topic: Luxury Desert.**

Notes		
A	Performance analysis	<p><b>Trifle</b>            All key technical specification points have been fully justified and relate to form, function, user requirements and ingredients. Comparison with a similar product using the technical specification provides excellent feedback and observation. The candidate has recorded this information succinctly, allowing this to lead further investigation into materials, ingredients and components.</p> <p>(Mark range 4-6)</p>
B	Materials and/or components/ ingredients	<p>The advantages and disadvantages have been carefully evaluated and relate specifically to the chosen product. The nutritional profile provides good discussion and understanding of the contribution that ingredients make to the food product, but the selection of ingredients must be justified to warrant the full marks. Alternative ingredients have been suggested with reference to relevant standard components and user group requirements. Environmental issues are supported with descriptive comments relating to packaging materials, locally sourced ingredients and food banks.</p> <p>(Mark range 7-9)</p>
C	Manufacture	<p>Manufacturing processes are evaluated using mass production and batch production as two alternative methods of production. Comments are clear, concise and detailed providing a good understanding of the selection of these processes and their relevant advantages and disadvantages. Environmental issues are linked to energy consumption and carbon dioxide emissions during the use of automated production processes. Information on ingredients should be in section B.</p> <p>(Mark range 4-6)</p>
D	Quality	<p>Section D identifies quality control checks, with good application to the chosen product investigation. QA system describes metal detection and microbiological systems. However, information is limited to vague statements without supporting information about the quality assurance system and how it works.</p> <p>(Mark range 1-3)</p>

E	Design and development	<p><b>Luxury Desserts</b></p> <p>A range of luxury desserts are presented that fully addresses the criteria. Ideas demonstrate understanding of ingredients and their functions. A wide range of processes are used to demonstrate understanding and knowledge of practical work, through the choice of skilful food products with a number of components. The design proposal includes technical details, cost, weight, storage, temperature and components. Development is excellent, with a good range of trials conducted and a record of the development decisions to support the selection and rejection of ingredients for the final design proposal. The final design proposal is evaluated against design criteria and decisions are fully justified, supported by practical work.</p> <p>(Mark range 13-18)</p>
F	Communicate	<p>Excellent range of communication skills (CAD, ICT) to support third party manufacture, demonstrate precision and accuracy. Annotation is very detailed and displays technical understanding.</p> <p>(Mark range 9-12)</p>
G	Production plan	<p>Production plan shows detail, realistic time scales for QC, health and safety and deadlines for scale of production in the test kitchen.</p> <p>(Mark range 4-6)</p>
H	Making	<p>There is considerable overlap between the design and manufacture task. Where the marks have been awarded once, they cannot be credited again. Therefore the meringue nest, cream and caramel basket are the skills evidenced for this section. A good range of different skills and techniques that demonstrate technical ability are presented for assessment beyond those already presented in the product design Task. Photographic evidence supports competent making skills and high level awareness of health and safety.</p> <p>(Mark range 13-18)</p>
I	Testing	<p>Sensory tests are repeated from the design task, therefore cannot be credited for this section. The discussion and test against the specification is relevant and also the testing for consistency of the sauce component of the food product. However, none of these tests have been described or justified. This section is very evaluative and does not focus on the testing or objectivity for this section.</p> <p>(Mark range 4-6)</p>

