

Website Exemplar
GCE (A2) Food Technology
Unit: 6FT04
Topic: 21st Birthday Celebration Meal.

Notes		
A	Research and analysis	Selective and relevant analysis of the task, clearly identifying the needs of the client with a good summary leading to the writing of the specification. Mark range 3-4
B	Product specification	Clear, detailed and justified specification, with realistic, technical and some measurable points arising from the research. Each criteria identified has some explanation, and the discussion implies that it has arisen from the research and feedback from the client. Sustainability has been considered at this stage, which is relevant to the design brief. Mark range 4-6
C	Design	An excellent range of ideas (Masala and naan, citrus tart with raspberry coulis, lamb and raspberry pastry envelopes, chocolate fondant with caramel sauce and vanilla ice cream, soufflé with orange and hazelnut biscuits, stuffed chicken with tomato chutney and salad) demonstrate a clear understanding of ingredients, components and materials for each idea. References to the specification, user group and client consultation show objective evaluation and design decisions. Mark range 7-10
C	Review	Constructive evaluation with ongoing feedback help to determine development decisions with applied comments linked to sustainability. Mark range 3-4
C	Develop	Trialling and modeling of component parts (pastry, flour development, fillings, accompaniments and sauces) aids product development, with objective evaluation linked to specification and client feedback. This is used to make design decisions, resulting in a final design proposal (white chocolate and raspberry tart in a chocolate and hazelnut pastry with raspberry ripple ice cream in a chocolate box.) that considers full justification of ingredients, processes and sustainability issues. Mark range 7-10
C	Communicate	An effective range of communication skills (ICT, photographic evidence, testing, making and development). Technical details exist for the final design with information to support third party manufacture. Mark range 4-6
D	Planning	Detailed production plan with realistic timescales. HACCP and quality checks are thorough and appropriate for the scale of production. Processes are recorded

		with photographic evidence. Mark range 4-6
E	Use of equipment	Evidence in the coursework suggests: high level organisational skills and preparation with excellent use and choice of tools and equipment with good working practices throughout the work. High level of hygiene and safety awareness evidenced in the coursework project, and annotated in the CAB. Mark range 7-9
E	Quality	Superb range of dishes produced throughout the design and development process, with a justified selection of ingredients, components, skills and processes. A variety of different processes and techniques have been used to produce a range of highly skillful ideas leading to a very good quality outcome which matches the specification criteria. Mark range 11-16
E	Complexity/level of demand	A task and project demonstrating challenge, flair and creativity. A wide range of skills show complexity, accuracy and precision worthy of A2. Mark range 7-9
F	Test and evaluate	A range of tests are justified and described to check the quality and performance of the final product. The product is tested against the specification and analysed in detail. Constructive use of feedback with some modifications presented for future design opportunities. A thorough life cycle assessment detailing relevant sustainability issues is presented by the candidate on the final page of the coursework folder, charting the environmental impact of the product and processes during production. Mark range 7-10