

Website Exemplar
GCE (A2) Food Technology
Unit: 6FT04
Topic: Luxury Meal for Celebration.

Notes		
A	Research and analysis	<p>Succinct and relevant analysis of the task, clearly identifies the needs of the client. Research is relevant and summarized to lead the writing of the specification.</p> <p>Mark range 3-4</p>
B	Product specification	<p>Detailed and relevant specification, with realistic, technical and some measurable points (this need to be explored further to be given full marks: cost/portion size) arising from the research. Sustainability is integrated logically within the context as a focus for study.</p> <p>Mark range 4-6</p>
C	Design	<p>A wide range of ideas (curry and naan, lemon dill and sea bass, chicken fajitas, jalousie and tomato terrine, stuffed chicken breast and Parma ham, stuffed chicken breast and tomato sauce, mousaka and accompaniments) demonstrates a comprehensive understanding of ingredients, components and materials for each idea. References to the specification, user group and client consultation show objective evaluation with design decisions recorded throughout the work.</p> <p>Mark range 7-10</p>
C	Review	<p>Good objective evaluation with ongoing feedback determines development decisions. Relevant comments linked to sustainability are useful, assisting the selection and rejection of food products.</p> <p>Mark range 3-4</p>
C	Develop	<p>Trialling and modeling of component parts (pastry, flour development, fillings, chutneys) aids product development, with objective evaluation linked to specification and client feedback. This is used to make design and development decisions, resulting in a final design proposal (broccoli, asparagus and baby corn jalousie in a cheddar and onion flaky pastry with spiced tomato chutney and side salad) that considers ingredients, processes and sustainability issues.</p> <p>Mark range 7-10</p>

C	Communicate	<p>Good 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.</p> <p>Mark range 4-6</p>
D	Planning	<p>A clear production plan with realistic timescales includes HACCP and quality checks which are thorough and appropriate for the scale of production. Details of the checks would be relevant (e.g. how to check for freshness of cheese?) Processes are recorded with photographic evidence.</p> <p>Mark range 4-6</p>
E	Use of equipment	<p>Evidence in the coursework suggests: competent organisation of work, correct selection of tools and equipment, good working practices throughout the work. Good level of hygiene and safety awareness.</p> <p>Mark range 7-9</p>
E	Quality	<p>Justified selection of components with understanding related to the working properties of ingredients and their functions within the food product. A variety of skills and techniques have been used to produce a range of appropriate ideas leading to a quality outcome.</p> <p>Mark range 11-16</p>
E	Complexity/level of demand	<p>A task allowing for flair and creativity. A wide range of skills demonstrate showing care and attention to detail.</p> <p>Mark range 7-9</p>
F	Test and evaluate	<p>Appropriate choice and justification of tests, allows the candidate to effectively test the success of the product based upon quality and performance. Product is tested against the specification and analysed in detail. Constructive use of feedback with some modifications is presented for future design opportunities. A thorough life cycle assessment detailing relevant sustainability issues is pertinent to the environmental impact of the product from source to sale.</p> <p>Mark range 7-10</p>