

PREPARATION SHEET FOR THE 2003 EXAMINATION 3542/52PM

Design and Technology: Food Technology
*(For the Foundation and Higher Tiers of the
Short and Full Courses)*

Instructions

- This Preparation Sheet will be given to you on or after 1 March 2003. The context for some of the examination questions is given below and further information is given overleaf.
- Between 1 March and the examination date you will have the opportunity to research the context with the guidance of your teacher.
- **No Preparation Sheets or any associated material may be taken into the examination room.**

RESEARCH CONTEXT: OUTDOOR ENTERTAINING
DESIGN THEME: SAVOURY PRODUCTS

In preparation for the examination you should:

- 1 research
 - the role of computers in research and development of design ideas;
 - the properties and functions of foods used in ready prepared barbecue products and their accompaniments.
- 2 discuss issues related to meeting the needs of a variety of consumers.
- 3 consider how initial design ideas can be developed into final products.
- 4 investigate
 - industrial control systems used to produce consistent, high quality, products that are safe to eat;
 - the packaging and labelling of ready prepared food products.

Marinades

Dressings

Salads

Dips



Source: Design & Make It! Food Technology (Revised Edition), Nelson Thornes.



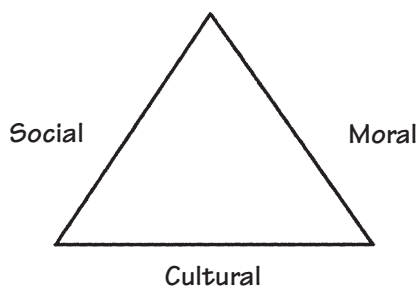
Source: Design & Make It! Food Technology (Revised Edition), Nelson Thornes.

Main savoury products



Source: Design & Make It! Food Technology (Revised Edition), Nelson Thornes.

For the full course you should also consider consumer needs.



Source: British Meat Education Service.