

**PREPARATION SHEET FOR THE 2006 EXAMINATION 3542/52/PM**

**DESIGN AND TECHNOLOGY (FOOD TECHNOLOGY)**  
(For the Foundation and Higher Tiers of the Full and Short Courses)

**Instructions**

- This Preparation Sheet will be given to you on or after 1 March 2006. 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: SNACK FOODS FOR SPORTING EVENTS**  
**DESIGN THEME: SAVOURY PASTRY PRODUCTS**

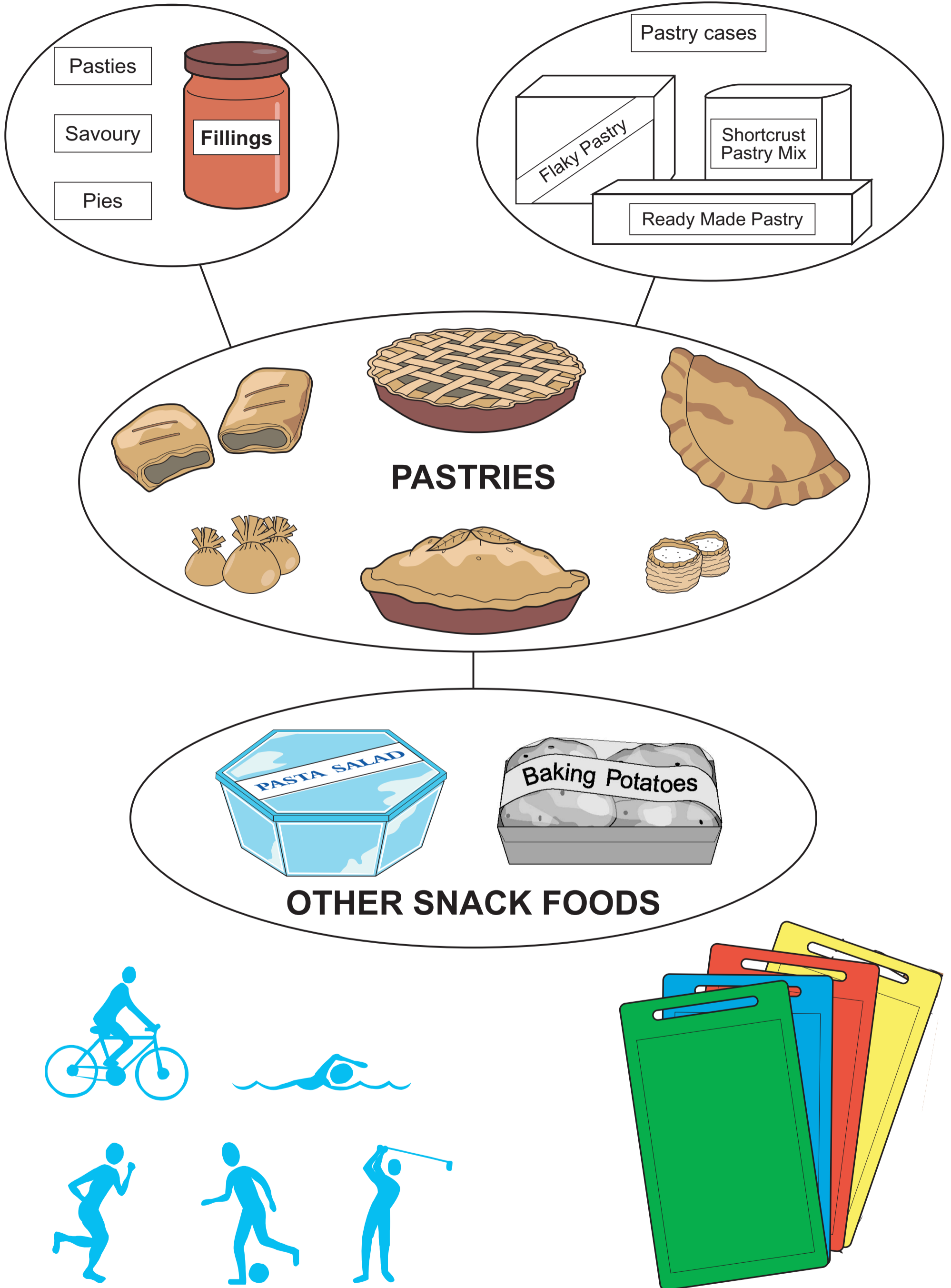
*You should do the following to prepare for the examination:*

- 1 Research
  - the properties and functions of ingredients used in savoury pastry products
  - how the correct choice and use of kitchen equipment can help to prevent the contamination of food.
- 2 Discuss
  - the issues related to meeting the nutritional and cultural needs of both competitors and spectators at sporting events.
- 3 Consider
  - how initial ideas may be developed into pastries and other savoury snack products
  - the range of toppings and fillings that may be used for a range of different savoury snack products.
- 4 Investigate
  - how control checks are used in production systems to produce quality food products
  - the packaging and labelling of food products.

***Higher tier candidates should also consider***

- the use of fair testing when comparing shortcrust and flaky pastries.

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