

Surname					Other Names				
Centre Number					Candidate Number				
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For Examiner's Use
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General Certificate of Secondary Education  
June 2006

**DESIGN AND TECHNOLOGY  
(FOOD TECHNOLOGY) (SHORT COURSE)  
Written Paper  
Foundation Tier**

**3552/F  
F**



Friday 23 June 2006 1.30 pm to 3.00 pm

<p><b>For this paper you must have:</b></p> <ul style="list-style-type: none"> <li>a pen, pencil, ruler, eraser, pencil sharpener and coloured pencils.</li> </ul>
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Time allowed: 1 hour 30 minutes

**Instructions**

- Use blue or black ink or ball-point pen. Use pencil and coloured pencils only for drawing.
- Fill in the boxes at the top of this page.
- Answer **all** questions.
- Answer the questions in the spaces provided.
- Do all rough work in this book. Cross through any work you do not want to be marked.

**Information**

- The maximum mark for this paper is 100.
- The marks for questions are shown in brackets.
- You are reminded of the need for good English and clear presentation in your answers.

For Examiner's Use			
Question	Mark	Question	Mark
1		5	
2		6	
3		7	
4			
Total (Column 1) →			
Total (Column 2) →			
<b>TOTAL</b>			
Examiner's Initials			

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Answer **all** questions in the spaces provided.

1 Savoury food products may be sold at sporting events.

(a) Name **three** savoury food products that may be held in the hand.

1 .....



2 .....

3 .....

(3 marks)

(b) World-class sporting events attract many people.

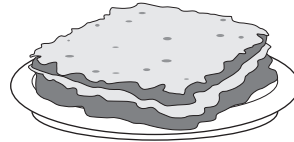
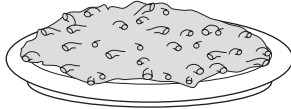
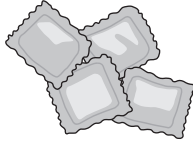
Name **two** different factors that affect the choice of foods made by

<p>(i) sports people taking part in the events;</p> 	<p>1 .....</p> <p>.....</p> <p>2 .....</p> <p>.....</p> <p>(2 marks)</p>
<p>(ii) people watching the event.</p> 	<p>1 .....</p> <p>.....</p> <p>2 .....</p> <p>.....</p> <p>(2 marks)</p>

2 A manufacturer is gathering information about existing products.

What information can they gather from

(a) existing pasta products?



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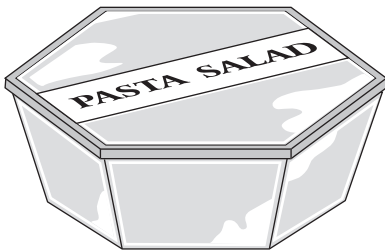
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(3 marks)

(b) information on the **packaging** of a pasta salad product?



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(3 marks)

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**Turn over for the next question**

**Turn over ►**

3 A *test kitchen* is developing design ideas for savoury snacks.

The snacks will be sold to people **watching** large sporting events.

The snack product must meet the following design criteria:

- use ready prepared pastry
- have a savoury filling
- be suitable to hold in the hand
- offer a variety of flavours and textures
- appeal to a range of consumers.

- (a) Use notes and sketches to produce **two** different design ideas which meet the design criteria.

Do **not** draw any packaging.

Design idea 1	Product name:
<i>(5 marks)</i>	
Design idea 2	Product name:
<i>(5 marks)</i>	

**Question 3 continues on the next page**

**Turn over ►**

(b) Which of your design ideas will you choose to develop?

Design Idea 1

Design Idea 2

Explain how this idea meets the following design criteria:

(i) 'suitable to hold in the hand';

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(3 marks)

(ii) 'appeal to a range of consumers'.

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(3 marks)

(c) Complete the table to show **two** main ingredients used to make **the filling** for your product.

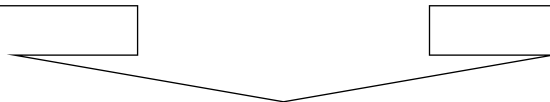
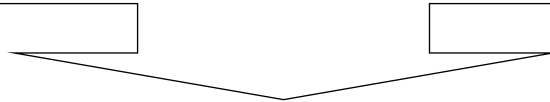
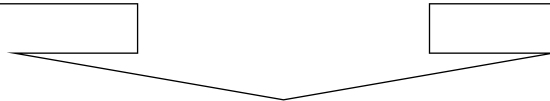
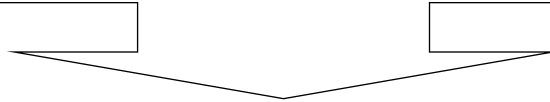
Give a **different** reason why each ingredient is used.

Ingredient	Reason for use
1 .....	
2 .....	

(4 marks)



- (d) Use the chart below to describe the processes and control checks needed to make your chosen design idea in the *test kitchen*.



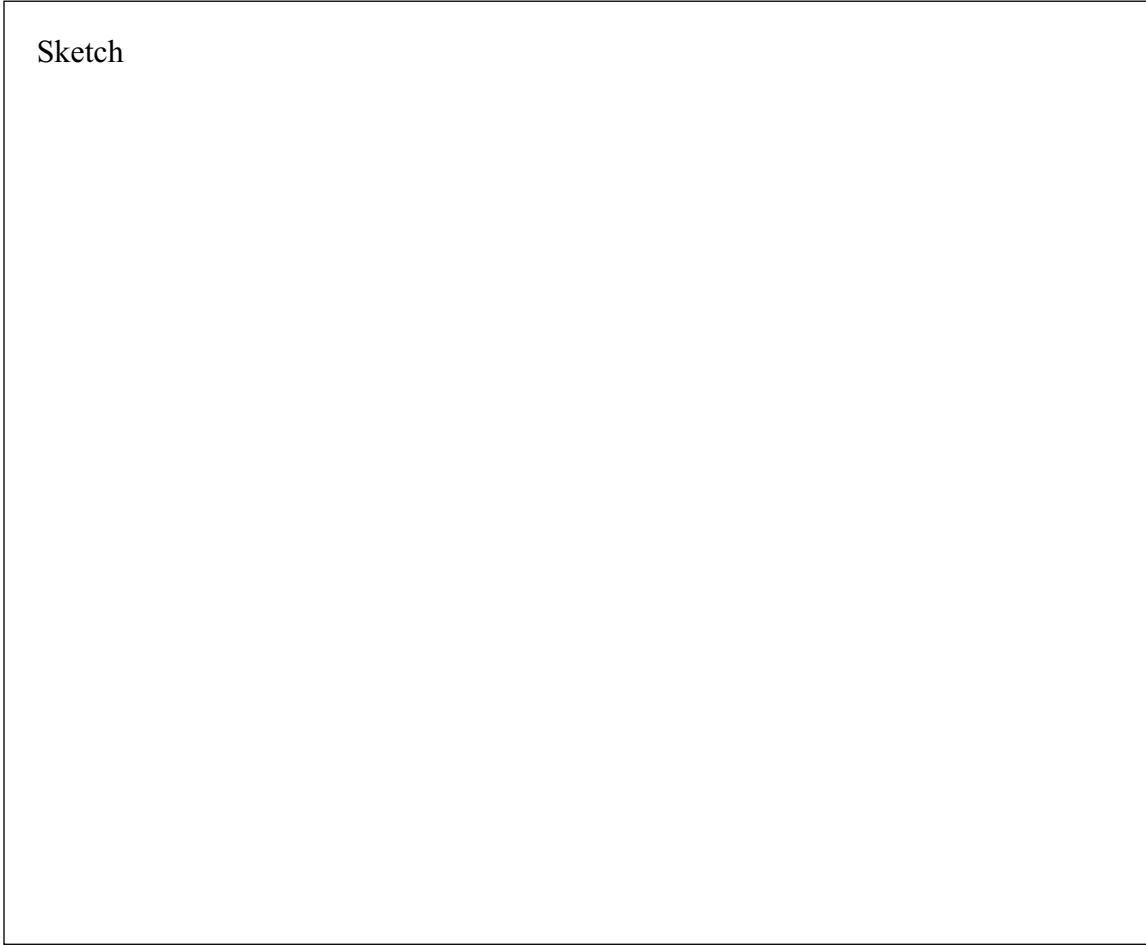
(10 marks)

**Question 3 continues on the next page**

**Turn over ►**

- (e) Use notes and sketches to describe **one** method of giving a *quality finish* to your chosen design idea.

Sketch



Description .....

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(5 marks)

4 (a) Describe control checks that will be used during the making of the following products.

Process	Control check
(i) Rolling out and cutting dough for savoury scones	..... ..... .....
(ii) Preparing strips of vegetables for a sweet and sour sauce	..... ..... .....
(iii) Reheating a frozen curry and rice product	..... ..... .....

(6 marks)

(b) Why are computers used to carry out some control checks?

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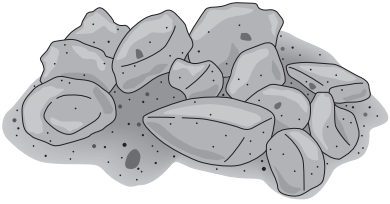
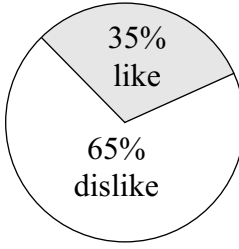
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(2 marks)

5 A test kitchen is developing a new range of **fillings** for baked potatoes.

The results of a rating test on a new filling are shown below.

Design idea	Curried Chicken filling	Rating test result
50 g chopped, fried chicken, 5 g strong curry powder, 5 g peanuts, 5 g sultanas, 50 g mayonnaise		

(a) (i) Give reasons why consumers may dislike this design idea.

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(4 marks)

(ii) Describe **one** other method of sensory testing used to test design ideas.

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(5 marks)

(b) A pack of ready prepared jacket potatoes shows the following information.

(i) What does the information mean? (2 marks)

(ii) Why is the information important for consumers? (4 marks)

Information	(i) Meaning	(ii) Why is this information important?
Use by 7/9/06		
V		

(c) Explain why the following materials are often used to package food products.

(i) Paperboard

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(2 marks)

(ii) Aluminium foil

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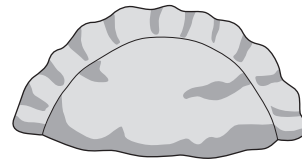
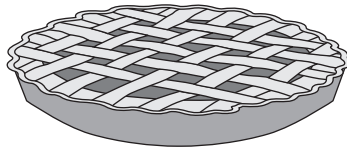
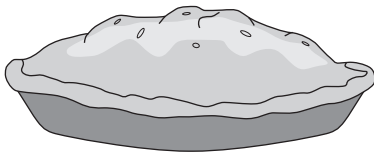
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(2 marks)

6 (a) Control checks on batches of vegetable pies show the problems listed below.



Complete the table below to show

(i) one cause of **each** problem; (3 marks)

(ii) how **each** problem may be prevented. (3 marks)

Problem	Cause	How to prevent this problem
Pastry crumbles and breaks up when handled.		
The pie filling leaks out of the pastry during cooking.		
The final product is pale and lacks colour.		

(b) (i) Explain why the following ingredients are used in shortcrust pastry.

<b>Ingredient</b>	<b>Reason for use</b>
Plain flour	
Vegetable fat	
Cold water	
Salt	

*(4 marks)*

(ii) Explain how the names of ingredients are listed on the packaging of ready prepared pastry.

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*(2 marks)*

**Question 6 continues on the next page**

**Turn over ►**

(c) (i) Give **two** ways that shortcrust pastry may be sold, ready prepared for use.

1 .....

2 .....

(2 marks)

(ii) Describe **two** advantages of using ready prepared pastry.

Advantage 1

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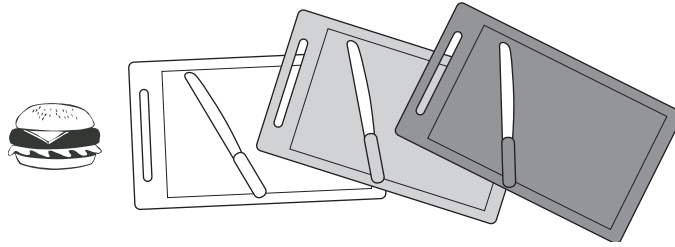
Advantage 2

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(4 marks)



7 (a) Explain **why** colour coded equipment is used when preparing beefburgers.



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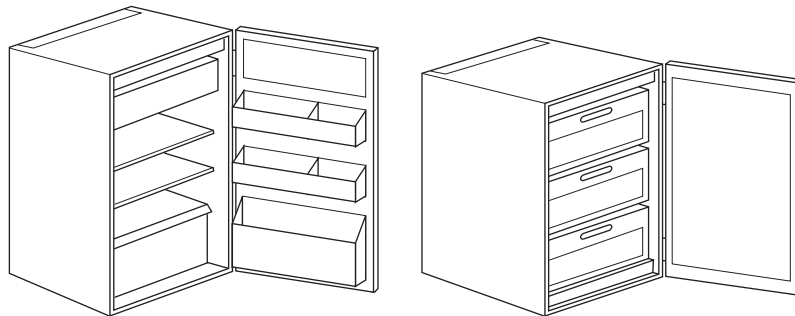
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(3 marks)

(b) Describe how the correct use of refrigerators and freezers will ensure that foods are stored safely.



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(4 marks)

**END OF QUESTIONS**

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