

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

PREPARATION SHEET FOR THE 2007 EXAMINATION 3542/52/PM

Instructions

- This Preparation Sheet will be given to you on or after 1 March 2007. 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: TAKE AWAY LUNCHES
DESIGN THEME: BREAD PRODUCTS – WRAPS AND ROLLS

In preparation for the examination you should:

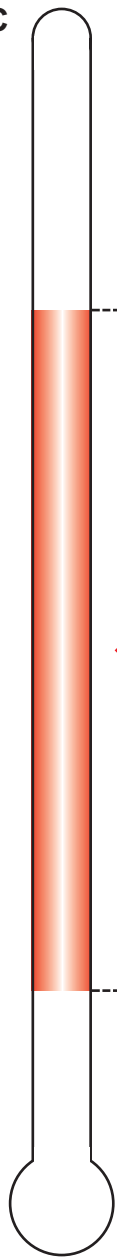
- 1 Research
 - trends in sales of bread based products
 - functions of ingredients used in bread based products.
- 2 Consider
 - how initial ideas can be developed into healthy option products
 - how ingredients and standard components are used in Wrap and Roll products
 - sensory testing of food products.
- 3 Investigate
 - the packaging, labelling and safe storage of food products
 - food hygiene and safe working practices
 - hazards and how these are controlled during food production
 - how manufacturers obtain consistent products
 - the use of CAM in food manufacture.

Higher Tier candidates should also investigate

- the special dietary needs of consumers, e.g. vegetarians
- the use of CAD/CAM in food manufacture (Full Course only).

FOOD STORAGE TEMPERATURES

°C



Bacteria die

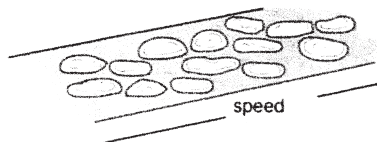
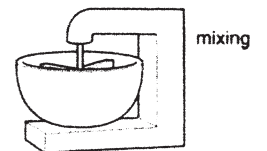
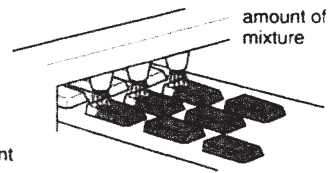
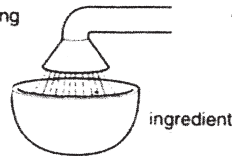
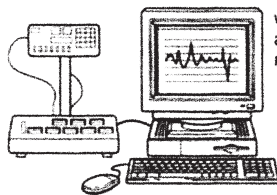


Bacteria grow

Bacteria stop growing



CAD / CAM



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