



General Certificate of Secondary Education

Design and Technology (Food Technology) 3542/F

Full Course

Foundation Tier

Report on the Examination

2008 examination - June series

Further copies of this Report are available to download from the AQA Website: www.aqa.org.uk

Copyright © 2008 AQA and its licensors. All rights reserved.

COPYRIGHT

AQA retains the copyright on all its publications. However, registered centres for AQA are permitted to copy material from this booklet for their own internal use, with the following important exception: AQA cannot give permission to centres to photocopy any material that is acknowledged to a third party even for internal use within the centre.

Set and published by the Assessment and Qualifications Alliance.

The Assessment and Qualifications Alliance (AQA) is a company limited by guarantee registered in England and Wales (company number 3644723) and a registered charity (registered charity number 1073334). Registered address: AQA, Devas Street, Manchester M15 6EX
Dr Michael Cresswell Director General.

General Comments

This was a successful year where the majority of candidates appeared to be entered for the correct tier. Foundation tier candidates, in particular, were more literate and used specialist terminology better than in previous years. However, there is still a tendency for many candidates to use inappropriate terms which do not gain credit: for example 'gone off' instead of 'deteriorate', 'stale' or 'sour', 'fresh' instead of referring to 'shelf life', 'germs' instead of 'bacteria', 'wash' instead of 'clean' and the use of 'health and healthier' without giving further information.

The main area for centres to focus on in the future is in encouraging their candidates to read the questions carefully. Better focused candidates have demonstrated this by underlining key terms in the rubric; there are no marks for this but it is a commendable strategy and does focus candidates. Centres should also ensure that preparations cover the whole of the specification not just those topics shown on the preparation sheet, remembering that the preparation sheet only gives indication that relates to **some** of the questions. Candidates will be tested on their knowledge of the entire specification in the examination paper.

Centres this year should be congratulated as few candidates omitted questions and the majority of candidates attempted the whole paper, with legibility much improved from 2007.

Full Course Foundation Tier

There were increased numbers of candidates who attempted all of the questions. However, for sections where extended answers were required, the answers were often too brief to gain high marks. Candidates had clearly not looked at the mark allocation to assist them in answering each question.

Question 1

(a) The great majority of candidates could correctly name three different hot drinks and therefore gained full marks on this question. Only a small number incorrectly mentioned fruit juices.

(b)

(i) This was well done with most responses gaining full marks. Answers tended to relate the choice of smoothies to healthy choice or part of the five a day.

(ii) This part was not as well answered. Even with the prompts on the side, detail was often lacking and few candidates gained full marks. The most popular answer was 'questionnaires' with a tally chart as the method of displaying results.

Question 2

(a)

(i) A substantial minority of candidates did not refer to the label for this and the other points of the question. Most answered correctly, however.

(ii) Very few candidates gave complete answers here or even knew it was the first ingredient. Many candidates incorrectly referred to functions or to the first ingredient used in making.

(iii) The majority of candidates could correctly identify sources of raising agents and flavour but fewer could correctly identify the wholemeal flour as a fibre provider.

- (iv) A well answered question with answers usually about nut allergy and warning to consumers. This was a topic that was well understood by many candidates.
- (b)
 - (i) and (ii) The main reason for the failure to gain marks here, was the use of generic answers to packaging without reference to the specific characteristics and advantages of the packaging material. Those who responded with answers relating to cost, recycling, ability to be shaped etcetera gained high marks. Candidates were more familiar with the characteristics of plastics than paperboard.
 - (iii) Well attempted by most candidates. The obvious answers such as saving time and quality presentation were the usual responses.

Question 3

- (a) Not many responses worth full marks for the sketches were seen this year, which was disappointing. Many candidates failed to gain full marks as details relating to the criteria given were often lacking in detail or left to the imagination of the observer. Often design ideas were lacking an obvious topping or were not a healthy option. A lack of detail in annotation and poor sketches were both noticeable in many answers. A few candidates however designed biscuits instead of muffins. These candidates lost marks on this section but were still able to be credited with marks for explanations on how the design idea matched the given criteria and for their production plan.
- (b)
 - (i) Some candidates gave detailed information referring to specific dietary needs related to health and gained full marks; other answers, however, were restricted to naming a suitable healthy ingredient rather than saying why.
 - (ii) This was reasonably well done. Most responses related to the recipe being easy to make, scale up, consistency of outcome and less work for workers.
- (c) This was not answered very successfully and showed that few understood the term *product specification* despite this being an integral part of the coursework. Transference of knowledge was not noticeable and this is a skill upon which centres should work. Very few candidates gained marks in this question.
- (d) Well done on the whole. Sometimes marks were lost as the reasons given were incomplete, repeated or irrelevant. Candidates did not always identify ingredients correctly or give full descriptions.
- (e) Pleasing flow charts on the whole were seen by the examiners, with logical processes and good quality and critical control points given. When full marks were not achieved, it was due to candidates missing out information such as oven temperature or detailed hygiene points. Too many candidates referred to 'washing' rather than 'cleaning'.

Question 4

- (a) Few candidates gained full marks as they often failed to complete each section. Answers given were often brief and repetitive. Failure to read the question carefully resulted in some candidates relating answers to other products rather than chocolate coated biscuits.
- (b) The majority of candidates used the hot water method and correctly noted the need for a suitable container to place over boiling water. Those who described the use of a microwave had little knowledge of the short time span needed to melt chocolate in this way.
- (c) Some candidates did not understand what the word 'cause' meant and as a result commented on the result instead! Many gained half of the available marks as answers lacked the necessary detail but a large number of candidates achieved high marks, as they gave two smaller but less detailed points.
- (d) This question was not done well by the majority of candidates, as they appeared to have not read the question carefully and noting the word 'consistent'. Many lower ability candidates gave bowls, spoons and other equipment not relevant to biscuits. Those giving correct answers often gave well thought out reasons.

Question 5

- (a)
 - (i) Very poor answers to this question were seen. At best many, simply repeated the list of ingredients without giving the value of each to health. Only a small number of candidates gave reference to special diets.
 - (ii) Often only one response was given, as candidates did not note the word ingredients. More knowledgeable candidates explained caramelisation although this was not required.
- (b)
 - (i) The most common responses were 'more' or 'different' fruit, but candidates failed to get full marks as they did not extend the answer or give examples of the type of fruit to be used.
 - (ii) Again full marks were often not achieved as answers were left incomplete. The question asked for two different ways of developing the recipe but many candidates gave only one answer. Most referred to the addition of a nut topping to add a crunchy texture.

Question 6

- (a) and (b) Well attempted by most candidates, who gained at least 3 marks. Many gained marks from referring to personal safety precautions but for full marks candidates should also have related answers to safety with equipment, e.g. training in use, ensuring equipment is in good condition before use, etcetera.

Question 7

- (a) This was, in general, a poorly answered question with few responses gaining more than 1 mark. Most correct answers related to it going out of date quickly or that it was dairy based. Too many candidates still refer to products 'going off' which does not gain any marks. Centres must ensure that candidates are using the correct, subject specific language.
- (b) Again a large proportion of candidates did not read the question with enough care and talked about what to do after the event, e.g. what to do after finding mouldy strawberries, rather than how to prevent this happening. Despite this there were many candidates who gained full marks.

Question 8

- (a) Many candidates just repeated the words on the sign without explaining their meaning. However, many others gained full marks for the demonstration of precise knowledge.
- (b) Most candidates knew the sign means 'suited for vegetarians' and 'contains no meat'. Unfortunately many did not use the mark allocation to give a complete answer worthy of full marks.
- (c) It was obvious which centres had used the preparation time well and researched the meaning of Fair trade products. Candidates from these centres achieved full marks in this section, other candidates often made a wild guess.