

General Certificate of Secondary Education  
June 2008



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

**PREPARATION SHEET FOR THE 2008 EXAMINATION 3542/52/PM**

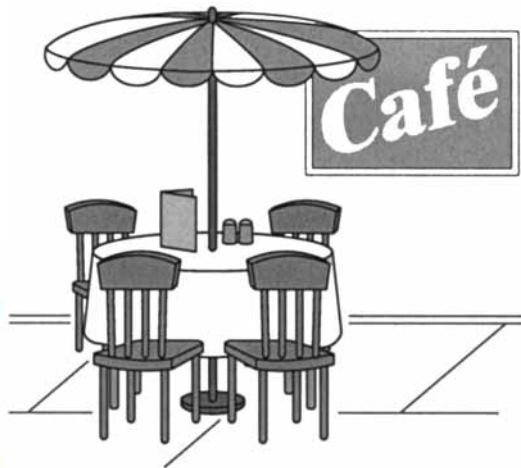
**Instructions**

- This Preparation Sheet will be given to you on or after 1 March 2008.
- 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:           COFFEE SHOPS AND CAFES**  
**DESIGN THEME:                DRINKS, MUFFINS AND BISCUITS**

In preparation for the examination you should:

- 1 research the range of food products sold in coffee shops and cafés
  - the properties and functions of ingredients used
  - different production methods, finishes and techniques used
- 2 discuss
  - the issues related to meeting the special dietary needs of consumers
- 3 consider
  - how sensory testing can be used to develop design ideas
- 4 investigate
  - how control checks are used in production systems to produce quality food products.



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