



## **General Certificate of Secondary Education**

# **Design and Technology (Food Technology) 3552/F**

**Short Course**

**Foundation Tier**

## **Report on the Examination**

*2008 examination - June series*

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## General Comments

The quality of answers varied greatly from centre to centre and it was clear where both centres and individual candidates had used the preparation material to help give a focus to their revision. This year, the majority of candidates attempted the design based question – possibly due to the product being a familiar one to many. A large number of candidates were able to access higher marks by qualifying the answers that they had given. It is obvious that many candidates at this level do not realise the importance of terms often used in examination questions, e.g. that the instruction ‘describe’ will inevitably mean a more detailed answer is required than for a question which asks candidates to ‘list’. Centres could improve many candidates’ marks if examination techniques were covered thoroughly during examination preparation.

### Question 1

- (a) Virtually all candidates correctly identified three hot drinks – the most popular answers being coffee, hot chocolate and tea.
- (b)
  - (i) Most candidates were able to identify the insulating property of polystyrene and another popular answer was that the material is light.
  - (ii) Popular answers included the fact that plastic is relatively cheap, is easy to mould and can be recyclable.

### Question 2

- (a)
  - (i) Most answers correctly answered that wholemeal flour is the ingredient used in the largest quantity – though a few candidates copied out the whole list of ingredients.
  - (ii) Many candidates were able to complete the table correctly, but there were some who listed several ingredients for each answer. When this happened, the first ingredient was the one considered for a mark - even if others on the list were correct.
  - (iii) Candidates were generally able to answer this question correctly and indicated that nut allergy sufferers needed to know or be aware of this information.
- (b) Popular answers included reference to computers being quicker, more accurate and the fact that designs could be edited and saved easily.

### Question 3

- (a) Most candidates were able to sketch two muffins that linked to the general criteria given. The quality of the sketches varied but candidates did try to link the notes around the sketch with the criteria. This helped the examiners determine why a particular ingredient had been added.

- (b) Answers were often too general, simply listing the ingredients used as being 'healthy'. It would have been interesting to read more answers where candidates linked their ingredient with a reason for its healthiness, e.g. "I have used blueberries, as they are a fruit which could help to give one of the 5-a-day portions of fruit/vegetables" or "I have used wholemeal flour as this is a good source of fibre".
- (c) This part of the question was answered poorly, with few candidates being able to give a product specification for their chosen idea. Some repeated the general criteria given but were unable to be specific regarding ingredients, sizes, storage etcetera.
- (d) The majority of candidates were able to correctly identify three ingredients they would use in their chosen idea. However, not all were able to give three different reasons for their use – often the words 'colour' or 'texture' were simply repeated for all the ingredients listed.
- (e) Many candidates were able to produce a plan of making for their chosen design and were able to show a logical flow. Candidates who had prepared well for the examination were able to produce a detailed method of making the product, but some plans were lacking in detail and the higher marks were not accessed. There was generally a good knowledge of the control checks that would take place.

#### **Question 4**

- (a) On the whole, candidates answered this question well, with the majority being able to identify control checks that would take place at the production stages mentioned on the chart. Some candidates confused 'cooking' with 'preparing' the biscuits and therefore their answers were incorrect.
- (b) In general, candidates were able to describe how chocolate would be melted on the hob. Some candidates attempted to describe melting chocolate in a microwave, but simply said 'put chocolate in the microwave and melt it', without explaining about the type of dish to use or the fact that the chocolate would be melted very quickly and could burn.
- (c) This question was generally well answered, with candidates correctly identifying the possible causes of the problems on the chart.
- (d) This question was not especially well answered, with few candidates really showing through their answers that they had an understanding of batch production. The majority of candidates could identify that it was connected with making on a larger scale, but too many referred to buying packets of biscuits in quantities of more than one, rather than the process of batch production itself.

#### **Question 5**

- (a) (i) This question was poorly answered in general, with few candidates offering an explanation about the ingredients in the recipe and how they would suit specific dietary needs. Typical answers included "wholemeal flour is healthy", but candidates did not go on to explain who would benefit from eating wholemeal

flour and why. Another common answer was “polyunsaturated fat is healthier than butter”, but without an explanation as to why it is healthier and which groups of people would benefit from eating it. When it was answered well, candidates had correctly identified groups of people who would identify with the ingredients in the recipe – nut allergy sufferers, vegetarians, high fibre diets, heart problems etcetera.

- (ii) The majority of candidates correctly identified ingredients that would give a golden colour to the fruit slices.
- (b) (i) Popular answers included “add more fruit” or “add different fruit”, but few candidates then went on to specify examples of fruits that would improve the flavour of the fruit slice.
- (ii) This part of the question was poorly answered, with few candidates gaining maximum marks. Good answers referred to adding an ingredient to give texture, such as “nuts, to give a crunchy texture”, but some answers were vague as in “add something to give more texture”: this did not offer a full and acceptable description.
- (c) Most candidates were able to identify a research method – the most popular answer referring to questionnaires. The majority of candidates were then able to describe how the findings are recorded – bar charts, tallies were common answers – and most realised that results could be used to develop or improve a product.

### **Question 6**

- (a) Candidates attempted this question well, with many able to give a point and qualify it, for example by saying that “hair should be tied back and covered so that it cannot fall into the food”. Some candidates gave several simplistic answers, which was equally acceptable. It would be good to see more use of the word ‘clean’, rather than ‘wash’, as in ‘clean hands’ rather than ‘wash hands’.
- (b) Most candidates correctly identified three safety points.
- (c) Some candidates seemed to misread or misinterpret this question and gave answers such as “throw away” or “do not use”, instead of describing how the hazard could be prevented.
- (d) Answers varied greatly, with few showing a real understanding of the meaning of the red tractor symbol. Many candidates attempted to show that food had been ‘tested’ or ‘checked’ and that customers would be ‘reassured’ because of the symbol, but it was apparent that this was not a topic that candidates felt confident about, even though the logo was on the preparation sheet.