

**PREPARATION SHEET FOR THE 2004 EXAMINATION 3542/52PM**

**Design and Technology: Food Technology**  
*(For the Foundation and Higher Tiers of the  
Full and Short Courses)*

**Instructions**

- This Preparation Sheet will be given to you on or after 1 March 2004. 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:      MULTI-CULTURAL**  
**DESIGN THEME:            READY PREPARED VEGETABLE PRODUCTS**

*In preparation for the examination you should:*

- 1 research
  - the properties and functions of ingredients used in multi-cultural vegetable products;
  - the role of computers in the development and costing of new products.
- 2 consider how initial design ideas can be developed into final products.
- 3 investigate
  - how production methods and control systems are used to produce quality outcomes that are safe to eat;
  - the use of freezing as a method of extending the shelf-life of vegetable products;
  - the packaging and labelling of ready prepared vegetable products.

**For Higher Tiers only**

Candidates should also study the increasing popularity of organic vegetables.

**3542/52PM**

For copyright reasons it has not been possible to include the back page (which contains pictures/ sketches of the theme) of this Preparation Sheet. The full copy of the paper can be obtained from Centre Services at Devas Street, Manchester. □  
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