



General Certificate of Secondary Education

*Design and Technology
(Food Technology)
3542H*

Report on the Examination

2007 examination – June series

Full Course Higher Tier

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General comments

Candidates had generally been entered for the correct tier this year, with candidates achieving a wide spread of marks on all papers. Most candidates attempted all questions and it was clear that many centres had used the Preparation Sheet wisely in their revision sessions. A small number of centres, at all levels, had inadequately prepared candidates for questions relating to sensory testing or standard components, however, despite both of these topics being identified on the Preparation Sheet.

Many candidates used the mark allocations successfully and gave an appropriate number of answers in response, although the standard of literacy and spelling still remains a concern for many candidates. Overall the quality of work was an improvement on the previous years' standard particularly in terms of design ideas, annotation, sketching, detailed knowledge of packaging materials and special dietary needs. It was pleasing to see that candidates are beginning to use technical terms with greater ease and show a greater depth of understanding of industrial terms.

Question 1

(a) and (b) Most candidates could correctly name a method of research used by manufacturers and could adequately describe how the research may be carried out. The majority of candidates gained full marks.

(c) Very well answered the majority of candidates identified why Ciabatta had gained in popularity correctly. Many candidates showed understanding of cultural issues affecting sales.

(d) Candidates responded quite well to this and managed to gain full marks for development ideas. Responses included sensory attributes of the bread to age and dietary related ideas.

Question 2

(a) A majority of candidates interpreted the nutritional information well from the chart identifying wholemeal or granary as the healthiest choices of bread. Both answers were well justified, often showing a depth of understanding of different nutritional values. Some incorrectly gave white flour as their answer but were given credit for justification as it has the lowest fat content of the flours given.

(b) (i) Most candidates could identify strong flour as the best flour to use for well risen bread correctly.

(b) (ii) The most able candidates could accurately give reasons why strong flour was the best flour and referred to the gluten content.

Question 3

(a) The majority of candidates scored well here, gaining four or five marks for each design idea. Most candidates annotated to suggest how the design idea was suited to vegetarians and many made use of alternative proteins such as quorn and soya. However, some referred to the ingredients as 'vegetarian chicken'. Candidates understood the need for detailed labelling in order to gain good marks and sketches showed relevant, colourful design ideas of a high standard.

(b) (i) and (b) (ii) Candidates were able to justify their choice of design idea. It was pleasing to see original ideas rather than candidates just repeating the specification given as many have done in

previous years. Sensory appeal answers were frequently logically organised and thorough, but the responses in part (ii) relating to suitability for vegetarians often only referred to 'does not contain meat or meat products' and little else. Better answers explained how the design idea provided the necessary protein for the consumer.

(c) Candidates scored well, naming a range of ingredients and giving reasons for use. Some candidates gave specific ingredients and showed detailed understanding of functions of ingredients for both the bread and the filling.

(d) The majority of candidates identified a range of toppings and coatings for the product successfully. A small number incorrectly described packaging design as a way of adding a quality finish.

(e) Most candidates 'used' a freshly made bread product and planned to make the filling for this. There was generally a wealth of detail provided with regard to control checks, feedback, safety points and a large number of candidates achieved full marks easily for the production planning.

Question 4

(a) Candidates scored high marks on this question, showing in depth knowledge of control checks throughout the production process.

(b) Most candidates could give an explanation of 'critical control points' and the difference between these and 'quality controls'. When marks were lost it was usually by omitting an example. Many candidates gave full answers relating to hazard analysis and harm to consumers.

(c) This question was answered reasonably well. Some candidates lost marks for referring to the cooking of the wrap rather than the filling of the wrap and suggesting that 'windows are kept shut' to prevent insects entering kitchen. Almost all gained full marks for identifying and linking problems to either a critical or quality control.

Question 5

(a) It was apparent at this stage that some candidates had not been fully prepared for this topic. Candidates either scored very highly with full marks knowing in detail about the advantages and disadvantages of standard components or they knew very little.

(b) Very few candidates accurately named a method of sensory testing, but could describe testing in detail, with many gaining five of the six marks available. Many answers gave detail of fair testing techniques and the importance of these.

Question 6

Well answered by most candidates showing good understanding of the terms CAD and CAM. Examples were well done allowing most candidates to gain full marks.

Question 7

(a) Few candidates could refer to high protein content, moist, short shelf life when describing high risk foods. However, at this level many gained the full two marks for giving a detailed reference to bacteria in seafood causing food poisoning if not cooked, stored or prepared correctly.

(b) A large number of candidates gave the correct temperature range for a refrigerator.

(c) Reference to 'regular checking' scored most candidates marks when describing how temperatures were maintained at a safe level. Some candidates gave full answers including alarms, use of computers and sensors.

Question 8

(a) Most candidates correctly made reference to 'allergies' and 'warnings given to consumers about ingredients containing wheat, gluten, eggs or milk. The majority correctly identified how date marking ensures consumers eat foods whilst they are still safe to eat and the consequences of failing to do so.

(b) Candidates gave specific information explaining how manufacturers ensure environmentally friendly packaging. Many answers were well thought out and showed a depth of understanding of environmental issues. A great improvement on previous years!

Question 9

A well answered question. Candidates at this level displayed a wide knowledge of special dietary needs and had been well prepared by their centres. The majority of candidates scored at least six of the eight marks and gave a range of answers covering age, culture, medical issues. Candidates were also credited for information about the relevant research and development activities that may precede product development.