



## **General Certificate of Secondary Education**

*Design and Technology  
(Food Technology)  
3552H*

## **Report on the Examination**

*2007 examination – June series*

*Short 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. A few candidates misinterpreted the question and explained methods of research carried out in the 1960s.

(c) Candidates responded quite well to this and managed to gain full marks.

(d) Very well answered by the majority of candidates, who correctly identified why Ciabatta had gained in popularity. Many candidates showed understanding of cultural issues affecting sales. A small number incorrectly stated that chapatti is the healthiest bread.

### 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 candidates 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 correctly identify strong flour as the best flour to use for a well risen bread.

(b) (ii) Only the most able candidates could accurately give reasons why strong flour was the best flour and referred to the gluten, elasticity and the CO<sub>2</sub> content.

### Question 3

(a) The majority of candidates scored well, gaining four or five marks for each design idea. The majority of candidates annotated to suggest how the design idea was suited to vegetarians and many made use of alternative proteins such as quorn and soya. Some candidates, however, 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) 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 usually organised logically 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 here, 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. Reasons given were often comprehensive and detailed.

(d) Most used a freshly made bread product and planned to make the filling for this. There was a general wealth of detail with regard to control checks, feedback, safety points and a large number of candidates achieved full marks easily for the production planning. A few discussed an industrial kitchen rather than a smaller test kitchen.

#### **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' but did not include an example. 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) Reasonably well answered by most candidates. Many gave simplistic answers, e.g. not enough yeast – add more yeast.

#### **Question 5**

(a) Many candidates scored full marks. Credit was given for a correct example. The majority of candidates gave examples of both advantages and disadvantages of standard food components.

(b) Very few candidates accurately named a method of sensory testing, but could describe testing in detail, with many gaining 5 of the 6 marks available. Many answers gave detail of fair testing techniques and the importance of these.

(c) Repetition often lost candidates marks but most candidates showed a good understanding of packaging materials. Some misinterpreted the question and described the products rather than the packaging materials.

#### **Question 6**

Most candidates scored one mark in part (a). However, many did not recognise the temperature of a refrigerator and a large number of candidates appeared to use a dash symbol to represent the degrees. Centres need to be aware of this and ensure that correct symbols are used so that marks are not lost when temperature scales look to be negative temperatures. Also some candidates did not know the difference between a chillier and a freezer.

#### **Question 7**

Most candidates correctly made reference to 'allergies' and 'warnings given to consumers about ingredients containing wheat, gluten, eggs or milk.'

### **Question 8**

A well answered question. Candidates displayed a wide knowledge of special dietary needs and had been well prepared by their centres. The majority of candidates scored high 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.