



General Certificate of Secondary Education

Design and Technology (Food Technology) 3552/H

Short Course

Higher Tier

Report on the Examination

2008 examination - June series

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Question 1

- (a) This question was done well by the majority of candidates, who gained full marks and could successfully identify a range of uses for the internet when researching.
- (b) Most candidates could identify different types of electronic media correctly.

Question 2

- (a) A varied quality of response was seen to this question. Most candidates were able to identify that packaging is used for a number of reasons. However, too many candidates still refer to products being kept 'fresh': candidates should refer to products' 'extended shelf life' or say to 'prevent deterioration'. The majority of responses gained at least 4 marks for this question.
- (b) Most candidates managed to gain 2 or 3 marks but many incorrectly believed that nutritional information was a legal requirement
- (c) Candidates mainly answered this question correctly and identified characteristics such as heat retention, durability and moulding into shape.
- (d) (i) This was well answered, with candidates showing knowledge of cross contamination, links with food poisoning and short shelf life.

(ii) Fewer responses gained full marks when identifying why the instruction is important for café owners with many ignoring the reference to the latter. Better answers identified the need to protect consumers and the reputation of owners and removing products from sale when food is past date mark.

Question 3

- (a) Some excellent annotated sketches were produced. These gave detailed descriptions of design ideas for a biscuit with a decorative coating. Many sketches were coloured in, gave dimensions and information about ingredient choices that supported special dietary needs.
- (b) (i) Most candidates gained high marks when describing how their design idea met the needs of special diets. Candidates showed a detailed knowledge of the needs of diabetics, vegetarians and those with allergies. Some candidates, however, referred only to a general healthy eating approach and hence gained a small number of marks.

(ii) Almost all candidates gained the full marks for describing how they had included a range of flavours.
- (c) (i) Candidates varied in their ability to write a product specification for their design idea. This was either completed successfully and candidates gained full marks or less successfully where candidates scored no marks at all. Some just repeated the design criteria given at the start of the question and did not gain any marks for this

(ii) Most candidates were able to explain why it is necessary to compare the product with the specification. The most common response was to identify improvements that would make product suited to the consumers.

- (d) Descriptions of two different control checks were well done by most candidates. A range of different checks were given.
- (e) Production plans were often thorough and detailed. Details were given about chosen design ideas and candidates are to be congratulated on their logical approach and clarity of answers. The majority of candidates gained eight or more marks in this section. Where marks were lost, it was generally due to the omission of hygiene, safety points and temperatures. It was obvious that some centres had prepared their candidates for this better than others.

Question 4

- (a) Candidates gave detailed reasons about how ingredients suited a healthy option diet. A good working knowledge of the nutritional value of foods was evident throughout.
- (b) (i) Most candidates were aware that these ingredients are raising agents but very few mentioned the unpleasant taste or colour from bicarbonate of soda.

(ii) Some candidates understood that the need to act quickly to ensure raising agents would activate during cooking and others could correctly identify carbon dioxide as part of the reaction. Only a small proportion of candidates gained the full two marks, however.
- (c) This question was generally well answered. Most candidates understood what a tunnel oven was and why it is used. Better answers detailed the saving of time and costs to the manufacturer and the consistency of the product. It was obvious that some whole centres had little knowledge of tunnel ovens and candidates were guessing, with the help of the image given.

Question 5

- (a) (i) Candidates scored highly and showed a good working knowledge of chocolate melting. Less successful answers related to melting in the microwave where timing was an issue, others described 'putting the chocolate in the oven' with few other details.

(ii) Good answers were seen throughout the cohort relating to the health benefits, range of flavours and fewer calories for those watching their weight.
- (b) (i) Responses were limited and most candidates could only respond with different shapes. Some candidates gave better answers relating to consistency of outcomes.

(ii) This was well done by the majority of candidates with almost all gaining full marks and providing references to aroma, flavour and addition of colour.

(iii) Good answers were given about the use of a taste testing panel in giving manufacturer feedback on consumer preferences and the ability to improve the product.

Question 6

- (a) Only the more able candidates, who read the question carefully, gained high marks. The majority gained only 3 marks and answers frequently referred to 'throwing away', 'taking foods back to the shop' or 'making sure its clean': these did not answer the question, which was about preventative measures.

- (b) Most candidates successfully answered, giving details of use of thermometers, regular checking and CAM.
- (c) Candidates answered this question very well, often showing a detailed knowledge of red tractor labelling. It was pleasing to see that the majority of centres had prepared candidates well and that candidates understood these issues. However, there were whole centres where candidates struggled and were obviously guessing at their answers. Good use of the preparation sheet could have supported these candidates.
- (d) Well done with most candidates gaining full marks. Most candidates displayed detailed knowledge of a range of health and safety. Those gaining fewer marks tended to focus on personal hygiene of the worker rather than safety.