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Examiners' Report

June 2011

GCSE Design & Technology: Food
5FT02 01

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Introduction

In the second year of this examination, candidates have continued to make good progress with the specification and there were a range of levels of outcome, as to be expected with the mixed cohort of students. This paper was well received and answered, with very few candidates failing to attempt the questions. The coverage of the subject content was broad, and varied, effectively testing the candidates technical knowledge and understanding of Food Technology. The 'ramped' nature of the exam paper and variety of questions styles and command words promoted accessibility to students of all ability levels. Progression and application of knowledge and understanding within the subject area was evident, promoting stretch and challenge opportunities for higher ability candidates.

Marks were scored evenly across all areas of the paper, with effective differentiation across the paper. More centres should make use of scribes or readers as there were many papers that were illegible as candidates were possibly not English speakers or could not read and/or write. Handwriting was variable, with some answers illegible as a result, some candidates lost marks through carelessness or lack of thought and effort.

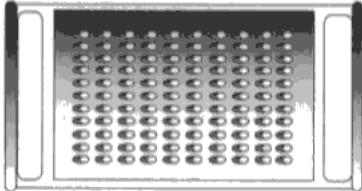
5FT02 paper requires candidates to answer 14 questions in 90 minutes. The multiple choice questions and short answer questions were well received. Short, concise answers tended to fair better than lengthy responses that were too wordy or in deed went beyond the space for answers. Many candidates managed to write at considerable length in this time for the extended writing tasks. However, some of the answers were not focussed on the question. Relevance rather than length is the key to high marks. Additional pieces of paper are unhelpful to the marking process, and centres should note that the amount of space provided in the booklet for answers, is more than we would expect any answer to take, and not a recommendation of the amount candidates should write.


Centres need to be aware of the necessity to prepare candidates for this exam by ensuring that they have a full understanding of the requirements of different question types: name, state, give, describe, outline, evaluate and explain. Often, candidates had difficulty in achieving the full marks for questions asking for an explanation, because answers were not supported with relevant linked examples or reasoning. Additionally, some of the technical questions relating to food products and nutritional understanding were incorrect or vague. Centres must focus on technical understanding, to enable candidates to access the higher marks. The design question was extremely well received, and significant improvements have been seen with the quality of sketched and written communication by candidates. Additionally, the extended writing answers were much better organised, with good planning and use of terminology presented by candidates.

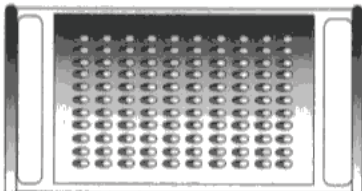
Question 11 (a) (i)

Grater: Size reduction/grating / grate named ingredient such as: cheese/ bread/ carrot/ apple/celeriac/ potato/ chocolate/ vegetables/fruit

Slice or shred were not accepted as the image is of a handheld grater used for grating/size reduction.

Tool/Equipment	Name	Use
	Grater	grates foods Such as cheese or carrots etc into very small and thin strips (1)
		...


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 Examiner Comments
 Good answer identifying use of equipment.


Tool/Equipment	Name	Use
	Grater	grates foods Such as cheese or carrots etc into very small and thin strips (1)
		...



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 Examiner Comments
 One mark awarded.

Question 11 (a) (ii)

Vegetable knife: peel/cut/slice/chop/dice fruit and /or vegetables.

A well answered question by all candidates

	Vegetable knife	used to chop vegetables
		(1)



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Examiner Comments
One mark awarded.

Question 11 (a) (iii)

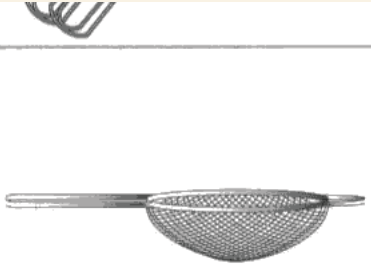
Named equipment: Electric balloon whisk/hand mixer/hand whisk/whisk.


A well answered question by all candidates.

Question 11 (a) (iv)

Named equipment: sieve

This was the only answer accepted.

	(1)	
	Sieve	Aerating and/or removing lumps from flour or icing sugar
	(1)	



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Examiner Comments
One mark awarded.

Question 11 (b)

This question was well answered by the majority of candidates. Most candidates were able to correctly name two other nutrients found in milk. The main error occurred where the stem of the question was repeated in the answer.

(b) Milk is rich in protein.

Name **two** other nutrients found in milk.

(2)

1 Calcium

2 Vitamin A



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Examiner Comments

Good answer.



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Examiner Tip

Candidates must revise thoroughly the nutrients and their sources, functions and deficiencies as prior preparation for the exam paper, as this is a topic that underpins the whole qualification.

Question 11 (c)

Any three from the following milk products were suitable answers:

Cheese

Yoghurt

Cream

Creme fraiche

Fromage frais

Butter

Ice cream

Any other named milk product was not acceptable. Candidates scored well in this answer.

(c) Name **three** dairy food products that are made from milk.

(3)

- 1 yogurt
- 2 cheese
- 3 cream



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Examiner Comments

Three correct answers.



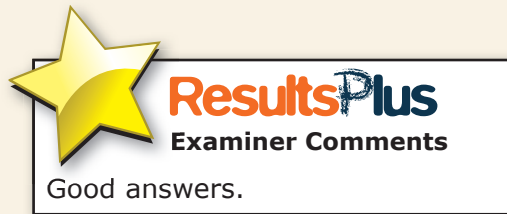
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Examiner Tip

Primary and secondary foods will be used throughout practical work and it is an opportunity to consider how they have been prepared and processed to meet the needs of the recipe or consumer.

(c) Name **three** dairy food products that are made from milk.

(3)

- 1 Cheese
- 2 Yoghurt
- 3 Cream (whipped, clotted or single/double)



Question 11 (d)

This question produced mixed responses, with many A/B/C candidates correctly identifying two other preservation treatments for milk. Errors started to occur where candidates confused storage and preservation techniques, or wrote down muddled abbreviations.

(d) Pasteurisation is used to extend the shelf life of milk.

State **two** other preservation treatments that are commonly used for milk.

(2)

- 1 Sterilisation
- 2 UHT (Ultra Heat Treatment) -



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Examiner Comments

This answer obtained two marks.



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Examiner Tip

Processing methods such as skimming were unacceptable answers. Vague references to powdering or heating were marked as inaccurate.

Question 11 (e)

Candidates answered this question with varying degrees of success, depending on their interpretation of the command word 'explain'. Where candidates provided a linked explanation to their initial statement, they were rewarded with the full two marks. Regrettably, many candidates just listed the undesirable effects of milk going off, with no further explanation.

Milk curdles/sours/separates due to presence of lactic acid bacteria/past best before date (1 mark), which can cause an unpleasant smell/ texture/taste/reference to lumpy (1 mark)

(e) Milk is a highly perishable food.

Explain **one** undesirable effect of milk going off.

(2)

The milk can curdle and thicken giving the milk a sour taste and undesirable lumpy texture



ResultsPlus Examiner Comments

This answer names an undesirable effect of milk going off (curdles), and links this to the unpleasant taste (sour) and (lumpy) texture. A good answer for two marks.



ResultsPlus Examiner Tip

If candidates consider the statement they have written, and then add.... becauseto their statement, it will allow them to explain the rest of the question and hopefully make the question more accessible to achieve the full marks.

Question 11 (f)

Candidates are familiar with high volume production and there were many excellent answers referencing:

- Popular product/consumer demand (1)
- Easy to adapt product line to alternative flavour/taste/colour (1)
- Consistent quality/flavour/texture/consistency (1)
- Few ingredients required (1)
- Fast/quick (1)
- Easy to produce (1)
- Short shelf life (1)

The most common answers referred to the speed of the production line, popularity of the product and short shelf life.

(f) Give **two** reasons why milk shakes are made in high volume. (2)

1. they are a popular product

2. they go off quickly.



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Examiner Comments

Two good answers: short, succinct and accurate.

(f) Give **two** reasons why milk shakes are made in high volume.

(2)

- 1 So they all taste the same
- 2 it's a highly consumed product



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Examiner Comments

Two accurate answers worthy of full marks.

Question 11 (g)

This question required candidates to describe two modifications to the fruit milk shake drink product that would make it suitable for a consumer following a lactose intolerance diet, using candidate's product analysis and evaluation skills. Many candidates offered sound modifications to the food product, focussing on the type of milk or need to remove the milk altogether to create a different style of drink product. There were many imaginative smoothies and fruit based drinks mixed with juice, water or ice. However, candidates often struggled to describe how these modifications were making it suitable for the special dietary need. Vague statements about changing the sugar were not worthy of any marks. This question offered stretch and challenge opportunities, and in the main this was a successful outcome to those students.

Some good technical knowledge displayed in this answer, referencing the choice and selection of alternative ingredients.

(g) The following recipe was used to produce a prototype drink product.

300ml cows milk

50g strawberries

15g sugar

Describe **two** modifications that would make the drink product suitable for a consumer with lactose intolerance.

(4)

1. Replacing the cows milk with soya milk, because soya milk is produced especially for those with lactose intolerance.
2. Using water instead of cows milk and changing the quantities to add some fruit juice to.



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Examiner Comments

Two good quality answers.

(g) The following recipe was used to produce a prototype drink product.

300ml cows milk

50g strawberries

15g sugar

Describe **two** modifications that would make the drink product suitable for a consumer with lactose intolerance.

(4)

- 1 You could change the 300mls of cows milk to the same amount of soya milk. This would be suitable because lactose intolerant people can't drink cows milk.
- 2 As soya milk can sometimes have a less desirable taste ^{and texture} than cows milk, you could also increase the amount of strawberries and sugar or substitute in some soya ice cream to give a better texture.



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Examiner Comments

Technical understanding displayed in this answer with two good descriptive answers.

Question 12

The design question produced some outstanding responses from candidates with excellent sketching and annotation from candidates across the ability range. A wide range of healthy fast foods were presented for both savoury and sweet food products. Most candidates managed to illustrate and label two different ideas. Centres have worked hard to raise achievement in this section of the question paper. All examiners noted the improvement in communication techniques and ability of the candidates to be creative, imaginative and at times quite inventive with their recipes - great work!

Where candidates had read the question carefully and planned their answer methodically; and sketches and annotation succeeded in showing how the design had met the specification points, they were rewarded with some high marks. It is not acceptable to just label the specification points; they must be annotated indicating how the design has met each point. The point that caused greatest difficulty was the suitable to be eaten hot or cold. Responses needed to focus on ways this can be achieved. Therefore correct answers could have referenced that the food product maybe reheated in oven/ grill/ microwave/all ingredients have been previously cooked, so may be eaten cold.

Candidates who planned their answers carefully were rewarded with high marks because they used the specification as a checklist, to ensure they cover all the points.

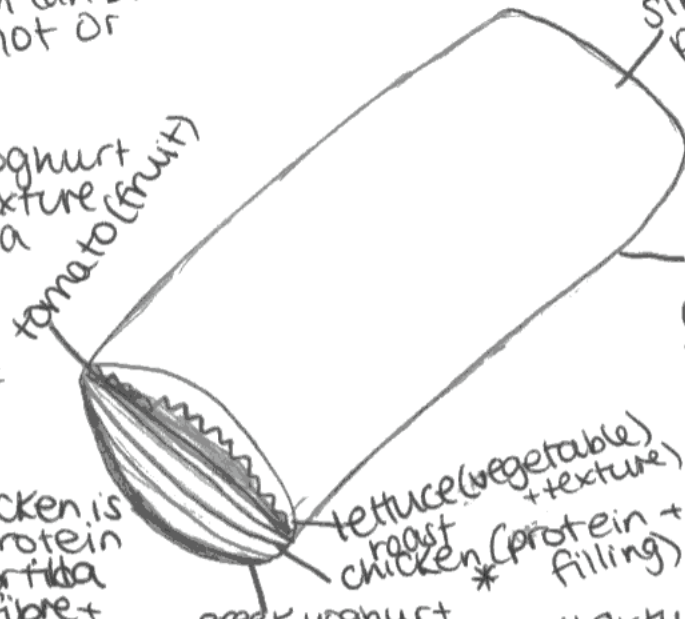
Design idea 1

Chicken Wrap

(8)

*Chicken can be served hot or cold.

- Greek yoghurt provides texture
- 1 wrap is a portion
- Tomato + lettuce are portions of fruit + vegetables
- roast chicken is filling + a protein
- wheat tortilla is high in fibre + low in saturated fat



single portion

wheat tortilla wrap (low in saturated fat) + high in fibre

Design idea 2

Sweet Potatoe chips

(8)



- Garlic aoli provides a different texture
- Chips are baked in low calorie oil so they contain less saturated fat

- Sweet potatoe are 1 portion of vegetables
- Turkey provides protein + is filling + is very lean + low in saturated fat
- Can be eaten hot or cold

- Sweet potatoe high in fibre



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Examiner Comments

Variable success with this answer as not all the graphical annotation or sketching provides answers to the specification points.



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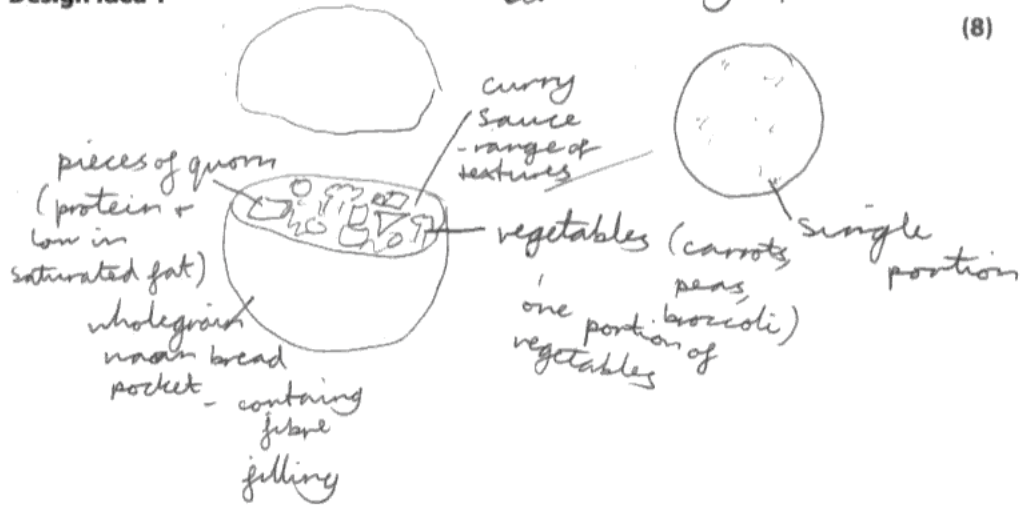
Examiner Tip

Use the specification as a checklist to ensure that each design is annotated differently, and that each point is met for the design brief.

Design idea 1

veggie ~~can~~ Curry pocket

(8)

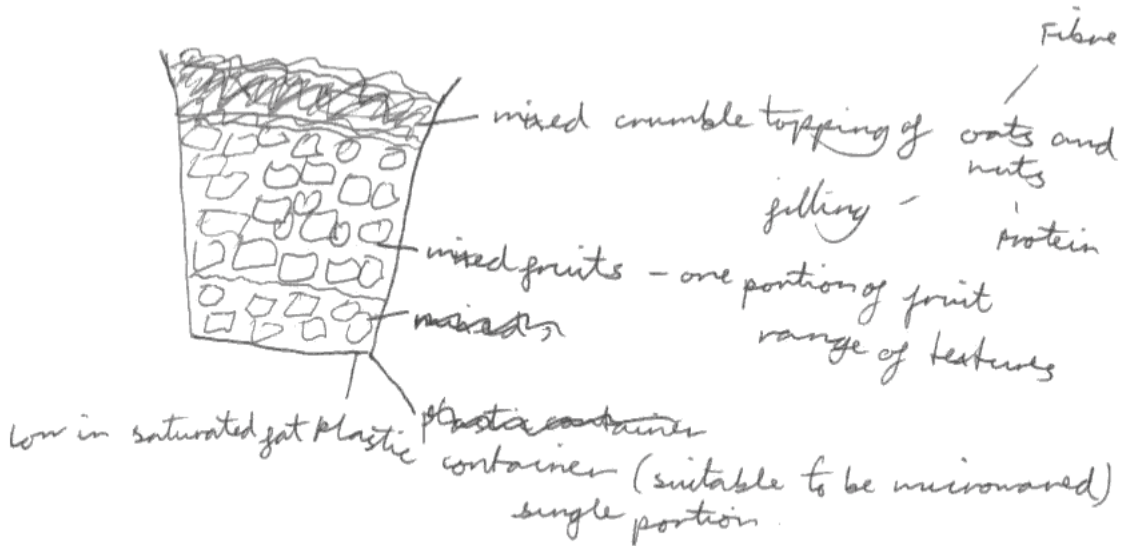


- can be microwaved or eaten cold (ingredients would all be precooked)

Design idea 2

Fruit Crumble

(8)



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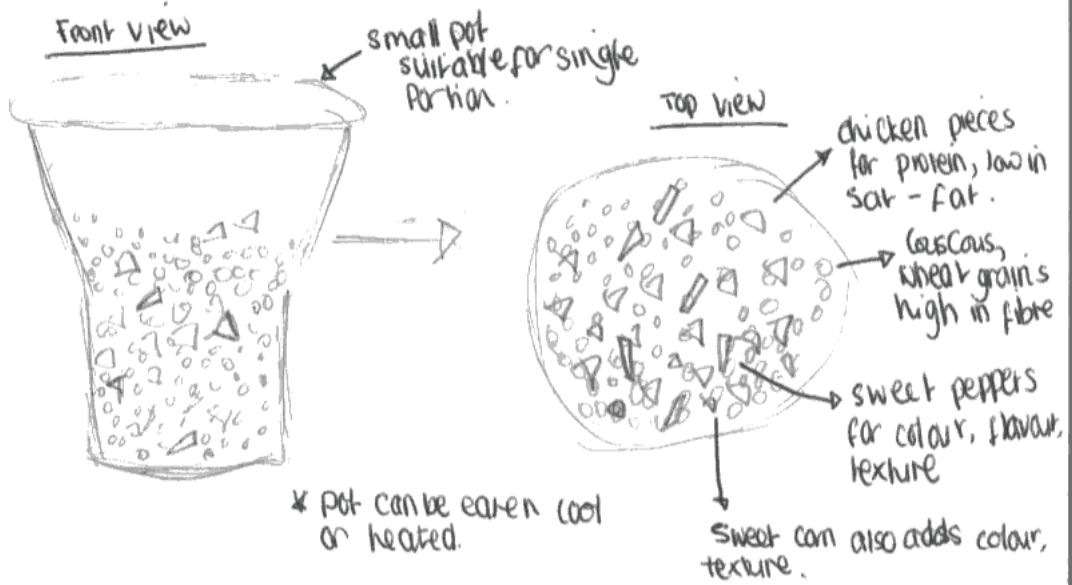
Examiner Comments

Mixed success with these answers as there is some detail missing with the named textures and saturated fat content.

Design idea 1

Chicken and CousCous Pot - 150g
With Vegetables.

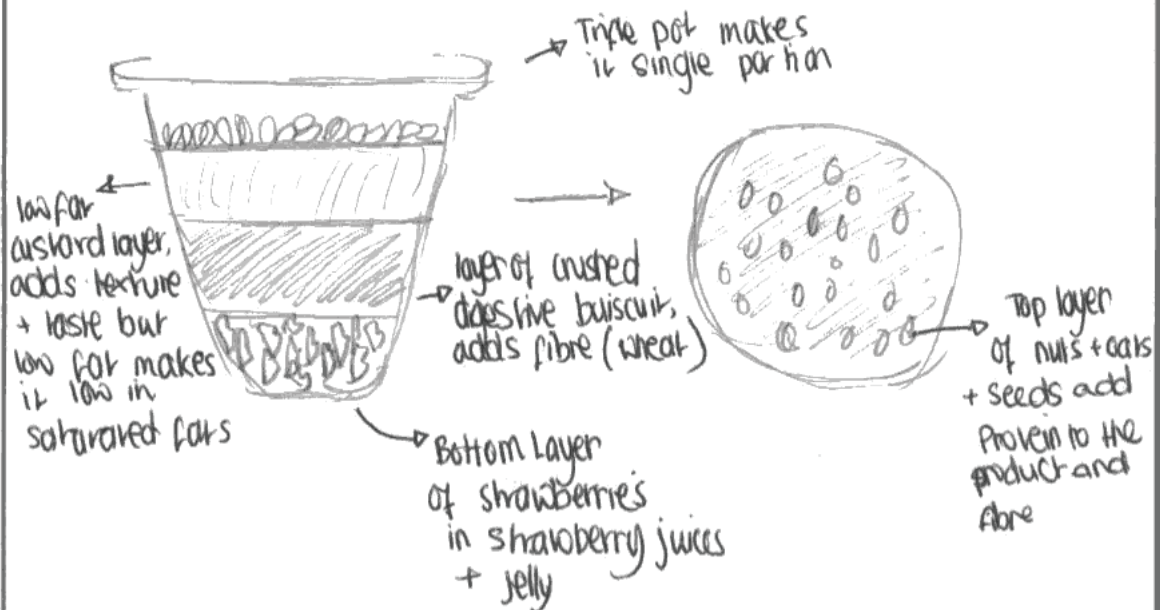
(8)



Design idea 2

Healthy Strawberry + Nut - 125g
trifle

(8)



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Examiner Comments

The choice of the second product (trifle) restricts the opportunity for the product to be eaten hot or cold. The cross section drawing could have provided a good opportunity to name the different textures in each layer, however, this opportunity was missed by the candidate.

Question 13 (a)

This was a very poorly answered question, with many candidates unable to name the protein food (rice/meat/chicken/lamb/fish/beef/turkey/pork) as the high risk food. An improvement was seen in the second part of the question which required a reason why the named protein food was a high risk food. Good answers referred to a highly nutritious protein food/high moisture content that supports the growth of micro-organisms/causes food poisoning, when not reheated sufficiently.

(a) This main meal curry product contains high risk ingredients.

Name **one** high risk ingredient contained in the curry product, stating why it is high risk. (2)

Ingredient

Protein food. eg chicken

Reason

Prone to bacteria and can cause food poisoning. ALSO bad to reheat



ResultsPlus

Examiner Comments

A good answer with reference to the cause of food poisoning due to bacteria present in the food.

(a) This main meal curry product contains high risk ingredients.

Name **one** high risk ingredient contained in the curry product, stating why it is high risk.

(2)

Ingredient

Rice

Reason

If ~~not~~ reheated to above 72° could cause food poisoning.



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Examiner Comments

An accurate and technical answer.

Question 13 (b)

Candidates are familiar with the use and choice of standard components with a good range of responses linked to time, consistency, reducing waste, quality and cost effectiveness. It is possible to differentiate answers based on the quality of the linked explanation.

(b) Explain why standard components are used in the manufacture of the main meal
curry food product.

(2)

Standard components are used because they are
easy to store, as most are dried or ready made.
Quick to use as they don't have to be hand
made, and can be computer aided.



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Examiner Comments

An interesting answer showing a good understanding of standard components.

Question 13 (c)

Answers needed to focus on the principle that batch production is for a fixed number of identical items. Therefore a variety of styles/shapes/sizes/ flavours can be produced for different batches of curry meals. Some candidates offered suggestions for these ideas linked to consumer demand or seasonal variations of ingredients. Consistent quality, shelf life, recipe development, speed of production and bulk buying were all relevant acceptable answers, presented by candidates across the ability range.

(c) Give **two** reasons why the main meal curry product would be suitable for batch production.

(2)

1. Curry is suitable for batch production as it is a powder product liked by different ages.
2. Curry can also be many different flavours so can be made in batch.



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Examiner Comments

A good answer awarded two marks.

(c) Give **two** reasons why the main meal curry product would be suitable for batch production.

(2)

1. All the meals need to be made in the same way so batch producing them would ensure consistency.
2. The recipe can be altered to change taste or flavour so producing them in batch would make this easier to do.



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Examiner Comments

Good answer awarded two marks.

Question 13 (d)

Marks varied considerably for this sub section, where candidates had to explain why the curry product was successful at meeting two specification points: suitable for reheating and provide a range of textures. Many lower ability candidates just repeated the question and were unable to receive any marks for this section. More able students applied their understanding of food components and processes by identifying that the curry product could be reheated using a microwave oven/ conventional oven due to the nature of the packaging materials, or named sauce component which prevented the product from becoming dry or unappetising, or that the curry was already cooked and could reduce the incidence of food poisoning if reheated to above 72°C. Many answers referred to the consistency of flavours and textures after reheating.

Named textures for two of the components within the curry product were well presented for the second specification point by most candidates.

(d) Explain why the main meal curry product is successful at meeting the following specification points:

(i) Suitable for reheating. (2)

It won't dry up or affect the taste when reheated. The protein food is already cooked so there is no risk of contamination.

(ii) Provide a range of textures. (2)

The rice is hard, the sauce is smooth and the ~~chicken~~ protein food is soft but chewy. There is a range of textures.



ResultsPlus Examiner Comments

A representation of the quality of answer submitted by candidates for this answer.



ResultsPlus Examiner Tip

The use of the command word 'explain' needs some attention by centres when preparing their students for the exam.

(d) Explain why the main meal curry product is successful at meeting the following specification points:

(i) Suitable for reheating.

(2)

The curry food is suitable for reheating because it can be placed in a microwave ~~and~~ be heated

(ii) Provide a range of textures.

(2)

The rice will have a chewy texture, and the protein food will be soft and chewy



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Examiner Comments

The first part of this answer requires further explanation and technical detail to be awarded the full marks. The answer referring to textures was awarded two marks for the named textures and components.

Question 13 (e)

As an extended writing exercise linked to QWC, this question proved to be highly successful for many candidates. By using the level descriptors outlined in previous sample assessment materials, candidates generally demonstrated accurate technical vocabulary linked to food technology and a good understanding of the evaluation process. Where writing communicated answers effectively, with clarity and organisation, candidates were rewarded with high marks. It is possible to provide 3-4 well explained evaluated points to achieve the high marks. However, many candidates provided many more as either a bullet pointed list or paragraph format focussing on the main comparisons and similarities between the two methods. To move the response from a weak/average answer to one that is worthy of full marks, requires explanation of each comparison together with clear, effective communication throughout the response.

Evaluate method A compared with method B for use by a food manufacturer.

(6)

Method B checks the ingredients for quality using control systems (HACCP possibly), method A ~~is~~ manually weighs the ingredients. When manufacturing food tests must be carried out often to make sure everything is safe and consistent. Another difference - in method B standard components such as pre washed vegetables are used to save the manufacturer time. ~~and~~ in method A - the chef must manually wash the ingredients. Method B uses a depositor to inject ingredients into ^{the} product, this is to make sure the correct amount is placed in all of time (consistency). In method B, at three stages during manufacture the product/ingredients are checked for quality. This is to make sure the consumer is in no danger when consuming the product.

Method A has no quality ^{control} checks (Total for Question 13 = 16 marks)

(continued)

Method B uses blast chilling to cool the product to save time. Method A says to 'taste and season curry'. Method B does not use this because their products must have a consistent taste and flavour.



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Examiner Comments

Evaluation and comparison in this answer is worthy of a high level response in the level descriptors.

Evaluate method A compared with method B for use by a food manufacturer.

(6)

Method A uses fresh ingredients which need to be prepared whereas Method B uses pre-prepared ingredients. Method A makes the curry in small quantities whereas method B is using batch production. Method A must be done by hand whereas Method B is all done by machine. Method B involves lots of quality checks and systems checks whereas Method A doesn't. Overall Method B would be more suitable for the use of a food manufacturer because it is cheaper and easier to make and prepare than Method A and Method B is much more suitable for batch production which is needed for the high demand.



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Examiner Comments

A good quality answer, well organised with effective evaluation and use of subject specific terminology.

Question 14 (a)

An excellent range of responses provided by all candidates, demonstrating a good understanding of the current environmental and moral issues associated to Food Technology.

14 (a) There are many issues within the food industry.

(i) Give **two** current environmental issues within the food industry. (2)

1 Air Miles

2 Waste Packaging

(ii) Give **two** current moral issues within the food industry. (2)

1 Amount of food waste

2 vegetarians / vegans.

(b) Describe **two** ways in which the food industry is trying to help consumers reduce



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Examiner Comments

Four marks awarded for appropriate answers.

14 (a) There are many issues within the food industry.

(i) Give **two** current environmental issues within the food industry.

(2)

1 Packaging is a problem, as it wastes resources.

2 Food miles are a problem, as the transportation ~~emit~~ emits CO₂ emissions.

(ii) Give **two** current moral issues within the food industry.

(2)

1 The use of factory farming on animals is seen to be incorrect by many.

2 The use of Genetically Modified crops are also an issue.

(b) Describe **two** ways in which the food industry is trying to help consumers reduce



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Examiner Comments

Accurate selection of answers. Four marks awarded.

Question 14 (b)

This was a good question and very well answered. Candidates knew about the excesses of packaging, food miles and Co2 emissions, which were the most common answers. The quality of detail in the answer provided good differentiation for the grade boundaries.

(b) Describe **two** ways in which the food industry is trying to help consumers reduce the cost of their shopping bills.

(4)

1. They are trying to reduce buying food from other countries and are encouraging people to ~~buy~~/grow their own or buy only UK produce.
2. Reducing the amount of packaging that is not needed and recycling old materials e.g. Easter.



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Examiner Comments

Three marks awarded as the second part of the answer needs further description to warrant the full four marks. Three marks awarded.

(b) Describe **two** ways in which the food industry is trying to help consumers reduce the cost of their shopping bills.

(4)

1 The food industry is trying to reduce the amount of packaging used on their products, which means less costs are transferred to their consumers.

2 The number of food miles also is transferred to customers bills, this is aiming to be reduced by ~~or~~ using locally sourced, seasonal ingredients, such as strawberries, potatoes, salmon etc.



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Examiner Comments

Technical understanding is shown in the second part of this answer.

Question 14 (c) (i)

Candidates presented a very mixed selection of answers, but there was evidence of the following answers across the cohort of students:

One check from:

Raw materials: washing/visual check for bruising and rotting/ sampling/ traceability or any named temperature control checks/date marks/check condition/bacterial tests (1)

Weighing/measuring: calibration of scales/ electronic scales to weigh minute quantities/ visual check of recipe/ratios/proportions of ingredients/tolerances. (1)

Packaging of foods: tamper proof/ seal/ metal detector/visual check/no damage/check codes/traceability code. (1)

(c) Quality control procedures are used throughout the food industry.

(i) Outline **one** quality control check that would take place at the following stages of production, giving a different check for each stage.

(3)

Raw materials *A metal detector The products would be passed through a metal detector to ensure that no metal debris is inside the raw materials*

Weighing/measuring *The product would be weighed/measured by a computerised system to ensure everything is the correct weight*

Packaging of foods *The product would be visually checked to ensure all of the products were up to the correct standard*

(ii) Labelling of food helps to ensure the quality of food products for consumers



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Examiner Comments

A well answered question with different quality control checks for each sub section.

(c) Quality control procedures are used throughout the food industry.

- (i) Outline **one** quality control check that would take place at the following stages of production, giving a different check for each stage.

(3)

Raw materials Testing the PH value of raw materials to make sure they are normal.

Weighing/measuring measuring the weight or volume of the product to make sure that it is consistent at all times. (they may test around 5 in every batch)

Packaging of foods Making sure the packaging is correctly secured around the product. for example, in ^{modified} atmospheric packaging they would check the atmosphere within the packaging to make sure it was

(ii) Labelling of food helps to ensure the quality of food products for consumers.



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Examiner Comments

An interesting named QC check for raw materials, which could have been supported further by a named ingredient. However, the mark was awarded as the named ingredient was needed to obtain the mark.

Question 14 (c) (ii)

A well answered question by most A/B grade candidates who knew the reason why food has date marks on the label and demonstrated good understanding with a linked response for this 'explain' question. Most C/D grade students named the date marks without making any mention of their use in food labelling. F/G grade candidates frequently misunderstood the question and wrote down 'expiry date'.

(ii) Labelling of food helps to ensure the quality of food products for consumers.

Explain the use of the date mark system in food labelling.

(2)

It can tell you the best before date which is where it no longer should be displayed/bought because it has a risk to the consumer. Also the ~~Best before~~ 'consume after - days after opening' stops risks occurring



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Examiner Comments

Named date mark and reference to risk.

(ii) Labelling of food helps to ensure the quality of food products for consumers.

Explain the use of the date mark system in food labelling.

(2)

Products are labelled with a 'use-by date' if they are high risk, such as meats. They ~~are~~ could also be labelled with a 'best before' date if they are fine for consumption but perhaps their flavours may decrease in quality. Foods also have a "display control date" which is the date at which supermarkets must discard them for good stock control.



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Examiner Comments

Named date mark and linked explanation.

Question 14 (d)

CAD, CAM and CIM and their applications within the Food industry provided some excellent technical discussion focussing on the design and manufacture of food products. Candidates presented good subject knowledge of CAD and CAM, with references to their own experiences within controlled assessment and theory work. Answers need to focus on at least one use of ICT in the design and manufacture of food products:

CAD Adding pictures to text: clipart, scanned images, photos in packaging

Using CAD packages: packaging nets, product profiles, food labels, design ideas.

Research: using internet, databases, email/construct questionnaire, surveys, using word, analyse results.

Databases: recipes

Modelling: nutritional databases.

Spreadsheets: scaling, costing, stock control.

CAM Monitors and controls the automatic production of food products based on set specifications and tolerances: sensors and QC. Microwave ovens, timers, bread makers, edible icing printer, depositor, injectors.

CIM All stages in a food production process are integrated and controlled by computer systems. Computers are linked in a network and control both the machinery and the flow of information during the process

*d) ICT is used throughout the food industry.

Discuss the ways ICT can be used within the food industry in both the design and manufacture of food products.

CAD (Computer Aided ^{Design} ~~Manufacture~~) could be used in the food industry to help design the details of the product such as packaging, weight, size and portion. This enables the manufacturers to compare costs of different options to find which matches their criteria the best. CAM - (Computer Aided Manufacture) can be used in the food industry to make manufacture easier and faster than if it was carried out manually. For example, if a mixture had to be cooked for a certain time, this would be inputted into the machine which would automatically carry it out. Or if the settings had to be changed, this could easily be done. This means that less staff need to be employed and it is faster, so therefore is faster for manufacturers. Both systems make production easier.



ResultsPlus

Examiner Comments

A technical answer with good discussion of the use of ICT the design and manufacture of food products. 4 marks awarded.

*(d) ICT is used throughout the food industry.

Discuss the ways ICT can be used within the food industry in both the design and manufacture of food products.

(6)

CAD can be used in order to design and make packaging for food products. You can also design the product itself and what it will look like. You could also use CAM (Computer Aided Manufacture) to aid in the manufacture of food products. ICT can be used in the manufacturing of food products during quality checks as also as it can be used to check for metal or foreign objects in the product. It may also be used to check the consistency in temperature, pH, size and the weight of the product. Using ICT aids to achieve consistency and quality in both design and manufacture.



ResultsPlus
Examiner Comments

A level three answer (5-6 marks) with a well organised answer displaying subject knowledge and effective use of terminology.

*d) ICT is used throughout the food industry.

Discuss the ways ICT can be used within the food industry in both the design and manufacture of food products.

(6)

ICT can be used in many ways in the food industry. Computers can be used to design the packaging for a product. Additionally they can be used to calculate the cost of a product so manufacturers are able to change it if they need too. Products need to have nutritional information on labels by law and ICT can help to calculate a product's nutritional value. During manufacture, especially in factories ICT is used to control machines, alter temperatures, the speed at which products travel on conveyor belts etc. Sensory analysis results can be brought up on a computer to help a manufacturer gain feedback on a product. ICT can help to quality check products, that they have been cooked to a safe number of degrees and so on. Without ICT it would be very difficult to control nutritional food value in products, consistency in manufacture and many other things.



ResultsPlus
Examiner Comments

Detailed, technical and worthy of full marks.

Paper Summary

Centres have made excellent progress with the delivery of the new GCSE Food Technology specification. Centres now have a good understanding of the requirements of the GCSE course, particularly as a result of acting on advice and support offered in the Principal Examiner's report from 2010, the Edexcel GCSE Food Technology Textbook, training meetings and Edexcel's extensive initiative of delivering free online support meetings and traditional inset meetings focusing on developing good practice, which has also been of obvious help to those centres who attended an event or who accessed the website support and exemplar materials.

This paper performed well and produced effective differentiation for our candidates.

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