

Candidate Style Answers

GCSE Design and Technology: Food

OCR GCSE in GCSE Design and Technology Food: J302

Unit: A524

These candidate style answers are designed to accompany the OCR GCSE Design and Technology Food specification for teaching from September 2009.

GCSE Design and Technology: Food

Unit A524 Technical aspects of designing and making

OCR has produced these candidate style answers to support teachers in interpreting the assessment criteria for the new GCSE specifications and to bridge the gap between new specification release and availability of exemplar candidate work.

This content has been produced by senior OCR examiners, with the support of the Qualifications Manager, to illustrate how the sample assessment questions might be answered and provide some commentary on what factors contribute to an overall grading. The candidate style answers are not written in a way that is intended to replicate student work but to demonstrate what a “good” or “excellent” response might include, supported by examiner commentary and conclusions.

As these responses have not been through full moderation and do not replicate student work, they have not been graded and are instead, banded “medium” or “high” to give an indication of the level of each response.

Please note that this resource is provided for advice and guidance only and does not in any way constitute an indication of grade boundaries or endorsed answers.

1f) Discuss why there has been an increase in the number of reported cases of food poisoning. (4)	
<i>Candidate style answer</i>	<i>Examiner’s commentary</i>
<p><i>Food poisoning bacteria need time, warmth and moisture to grow. If food is not stored at the correct temperature e.g. 0-5°C in a refrigerator bacteria can grow rapidly and cause food poisoning. If food handlers do not follow hygiene rules bacteria can be transferred from them to the food e.g. not washing hands after touching raw meat and then handling cooked food. This is called cross contamination. More ready meals are being bought. Reheating instructions are not followed carefully and this has led to more food poisoning. Food has to be reheated to 75°C to destroy the bacteria. Ignoring the use-by dates on high risk foods is causing food poisoning to increase.</i></p>	<p>High level answer</p> <p>The candidate has shown very good knowledge and understanding in this answer. The candidate makes clear reference to a wide range of reasons for the increase in food poisoning. The conditions for the growth of bacteria are stated as are specific temperatures for storage and reheating food. Specific terms such as cross contamination have been used. The answer is well written and spelling, punctuation and grammar are correct.</p>

1f) Discuss why there has been an increase in the number of reported cases of food poisoning. (4)	
<i>Candidate style answer</i>	<i>Examiners commentary</i>
<p><i>Food must be stored at the correct temperature eg raw meat 0-5 in a refrigerator. If not food poisoning can happen. More people are buying ready meals and don't reheat them properly and the bacteria are not killed. More people are eating out and if people cooking the food don't follow hygiene rules people can get food poisoning.</i></p>	<p>Medium level answer</p> <p>The candidate has provided a more general answer here. There is some understanding of how bacteria cause food poisoning and some specific knowledge has been stated e.g. storage temperatures. The candidate has indicated an awareness of why food poisoning has increased i.e. more ready meals being bought and more people eating out, but detailed explanations have been omitted.</p>

5c) Young children often refuse to eat fruit.

A food manufacturer wants to develop a new fruit dessert which will appeal to children.

The design specification for the fruit dessert is:

- **To contain fruits**
- **To contain calcium**
- **To contain a variety of textures**
- **To be attractive to children**

On the diagram below draw and label a new dessert product.

In the boxes describe how your idea meets each specification point.

(4)

<i>Candidate style answer</i>	<i>Examiner's commentary</i>
<p><u>To contain fruits</u> Strawberry and raspberry puree</p> <p><u>To contain calcium</u> Thick Greek yoghurt</p> <p><u>To contain a variety of textures</u> Crushed biscuit base - crispy. Yoghurt layer - creamy</p> <p><u>To be attractive to children</u> Strawberries on the top for decoration. These are red and will attract children.</p>	<p>High level answer</p> <p>Candidates can gain full marks without a sketch. The candidate has described the fruit dessert clearly, covering all the specification points.</p>

5c) Young children often refuse to eat fruit.

A food manufacturer wants to develop a new fruit dessert which will appeal to children.

The design specification for the fruit dessert is:

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On the diagram below draw and label a new dessert product.

In the boxes describe how your idea meets each specification point.

(4)

<i>Candidate style answer</i>	<i>Examiner's commentary</i>
<p><u>To contain a variety of textures</u> The biscuit and the yoghurt are different textures</p> <p><u>To be attractive to children</u> There is chocolate on the top that children like</p>	<p>Medium level answer</p> <p>The candidate has been credited with a mark for labelling the design clearly with two different fruits. The second mark has been given for the reference to children liking chocolate. Although the design is labelled with the yoghurt, the candidate has not identified it as containing Calcium and therefore no mark can be given. The textures were not specified as crisp or creamy, so again the mark was not given.</p>

Or an alternative way to answer this question is as follows;

5c) Young children often refuse to eat fruit.

A food manufacturer wants to develop a new fruit dessert which will appeal to children.

The design specification for the fruit dessert is:

- To contain fruits
- To contain calcium
- To contain a variety of textures
- To be attractive to children

On the diagram below draw and label a new dessert product.

In the boxes describe how your idea meets each specification point. (4)

Candidate style answer	Examiner's commentary
	<p>High level answer</p> <p>To be credited with full marks the design needs to show that it meets each point of the specification and that it is a new product. Candidates must try to show innovation in their designs.</p> <p>The candidate has produced a sketch that is clear and well labelled. It is sufficiently 'new' as a design. All the specification points are covered. The candidate has recognised that the design required more than one named fruit and more than one named texture. The design has been made attractive to children using colourful fruit as a decoration. Alternatively, the candidate could have made reference to the layering, the contrasting colours, the chocolate on top or the fruit being a puree with no bits.</p>

5c) Young children often refuse to eat fruit.

A food manufacturer wants to develop a new fruit dessert which will appeal to children.

The design specification for the fruit dessert is:

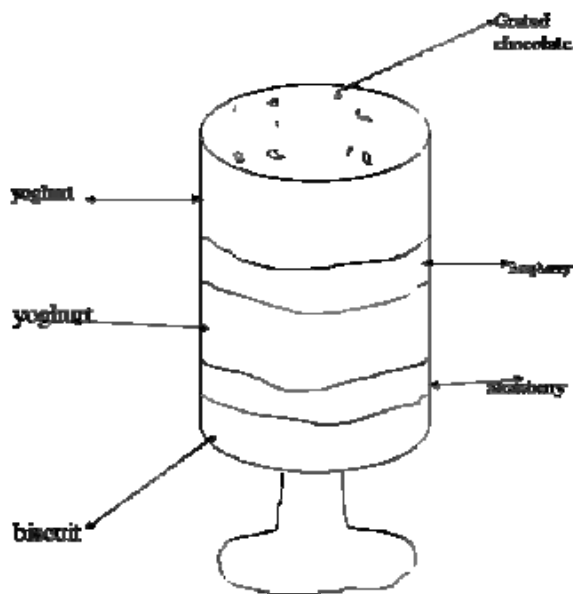
- To contain fruits
- To contain calcium
- To contain a variety of textures
- To be attractive to children

On the diagram below draw and label a new dessert product.

In the boxes describe how your idea meets each specification point. (4)

Candidate style answer

Examiner's commentary



Medium level answer

The candidate has been credited with a mark for labelling the design clearly with two different fruits. The second mark has been given for the reference to children liking chocolate. Although the design is labelled with the yoghurt, the candidate has not identified it as containing Calcium and therefore no mark can be given. The textures were not specified as crisp or creamy, so again the mark was not given.

<p>5d) Additives are widely used in food products. Discuss the implications to the manufacturer and consumer of using additives in food products. (6)</p>	
<p><i>Candidate style answer</i></p>	<p><i>Examiner's commentary</i></p>
<p><i>Preservatives are additives—food with preservatives last longer. This means the shop has longer to sell the product and they may not lose as much money as less is wasted. For the consumer it means they don't need to go shopping as often. Colourings are a type of additive - they are used by the manufacturer to make food look attractive so the product will sell well and make more money. Some consumers are concerned about the use of colourings in foods because they can cause hyperactivity in children - not concentrating in school. Some consumers choose not to buy these foods. Emulsifiers are additives and are often used in ready meals to stop sauces separating. They are also used in low fat products which have a high water content and this stops them from separating This means there is a greater variety of foods available to the consumer e.g. low fat spreads for weight watchers.</i></p>	<p>High level answer</p> <p>The candidate has shown detailed knowledge and understanding of different additives. The candidate has identified three different additives and explained their function.</p> <p>The candidate has then gone on to explain the implications of their use to the manufacturer (increasing self life, less waste) and the consumer (not shopping as often, greater variety of foods available, health concerns).</p> <p>The examples given by the candidate clarify the statements made. The candidate has also been accurate with spelling, punctuation and grammar.</p>

<p>5d) Additives are widely used in food products. Discuss the implications to the manufacturer and consumer of using additives in food products. (6)</p>	
<p><i>Candidate style answer</i></p>	<p><i>Examiner's commentary</i></p>
<p><i>Additives are used to extend the shelf life of foods. This means that without them a products shelf life is less and there may be more food wasted so the manufacturer loses money. If additives are not used there are less types of foods available. Some people will not buy foods with additives because they think they cause bad behaviour in children and make them hyper active.</i></p>	<p>Medium level answer</p> <p>This response is structured but lacks the detailed knowledge and understanding of the level 3 response. The candidate has made a more general statement about additives, stating a function and implication for the manufacturer. There is a reference to the consumer but this is not a detailed statement. The candidate would need to include the types of additives that are a health concern for another mark.</p>

