



General Certificate of Secondary Education

Design and Technology
(Food Technology)
3552H

Report on the Examination

2007 examination – June series

Short Course Foundation 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) (i) Most candidates could give two advantages of using a sliced loaf. 'Convenience' and 'even slices' were the most common answers, with some qualification.

(a) (ii) Most candidates managed to gain one mark, usually referring to 'baking or slicing the bread as you wish'.

(b) The majority of candidates were able to interpret the statistics on the chart and identified the most popular products correctly. Most candidates could suggest the increase in multi-cultural awareness and travel has increased the breads popularity but some answers simply stated 'because we buy more' but did not explain why, so marks were lost.

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 positive and negative health links. Comparisons were often made with other breads.

(b) (i) Most candidates could identify strong flour as the best flour to use for a well risen bread correctly. Only the most able candidates could accurately give reasons why strong flour was the best flour and referred to the gluten content. Many candidates included comments on the fibre and fat content rather than actual reasons linked into rising properties.

Question 3

(a) The majority of candidates scored well, gaining four or five marks for each design idea. Very few candidates annotated to suggest how the design was suitable to be eaten without cutlery although a large proportion indicated dimensions on the sketch. The quality of sketches varied from centre to centre. A few less able candidates failed to give Wrap or Roll ideas and incorrectly designed products using pastry.

(b) Candidates attempted to justify their choice of design idea but many gave generic terms such as 'tasty' or 'colourful' without expanding upon their design idea. Candidates scored well naming a

range of ingredients and giving reasons for use; some of these were linked to healthy eating choices.

(c) Most used a standard component bread product and planned to make the filling for this. Flow charts were often used and showed a logical approach. However, there was a general lack of detail with regard to control checks, feedback, safety points and only the more able candidates managed to achieve full marks for the production planning. It was pleasing to see that candidates knew what was meant by a 'test kitchen' and had planned work accordingly.

d Some candidates incorrectly repeated a wrap or roll product or simply included an 'alternative' filling for the chosen wrap or roll. Others made a suitable healthy choice of product to add to the lunch box. Less able candidates used some brand names and unhealthy additions and gave vague responses to reasons for choice.

Question 4

(a) Candidates correctly identified control checks that would take place at the stages mentioned in the chart. Some candidates confused 'choosing' with 'preparing' raw ingredients.

(b) Most candidates were able to identify possible causes of the problems given. Most answers, although simplistic, were correct and gained marks.

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; most answered 'taste testing'. However, many candidates proceeded to give reasonably accurate descriptions of how a method of sensory testing is carried out, including fair testing techniques.

Question 6

(a) Well answered by most candidates, with answers showing good understanding of the term 'consistent outcome'

(b) Most candidates achieved at least two marks, with responses frequently making reference to 'speed' and 'items all coming out the same' for the food processor. When giving responses for the bread maker some candidates claimed incorrectly that bread makers made sliced bread but still managed to gain marks for consistency of loaves being all the same size.

Question 7

(a) Candidates identified dangers to allergy sufferers correctly but did not always mention why the consumer would need to know about the stated ingredients. It was disappointing to see that a large number of candidates still refer to food 'going off' which is a term that is not accepted, and that few mentioned bacterial growth.

(b) 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.

(c) Candidates gave generic and specific information explaining the functions of packaging materials and scored well.