

PREPARATION SHEET FOR THE 2005 EXAMINATION 3542/52PM

**DESIGN AND TECHNOLOGY: FOOD TECHNOLOGY
(For the Foundation and Higher Tiers of the
Full and Short Courses)**

Instructions

- This Preparation Sheet will be given to you on or after 1 March 2005. The context for some of the examination questions is given below and further information is given overleaf.
- Between 1 March and the examination date you will have the opportunity to research the context with the guidance of your teacher.
- **No Preparation Sheets or any associated material may be taken into the examination room.**

RESEARCH CONTEXT: MILK PROCESSING
DESIGN THEME: COLD DESSERTS

In preparation for the examination you should:

- 1 Carry out research into the
 - processing of fresh milk;
 - functions of ingredients and standard components used to make milk based desserts.
- 2 Find out about
 - the responsibilities of employers and food workers that relate to food hygiene and safe working practices;
 - different types of hazards and how these are controlled during food production.
- 3 Consider how
 - initial ideas can be developed into final products;
 - different ingredients can be used in cold desserts, to give multi-cultural and sensory appeal.
- 4 Investigate the packaging and safe storage of food products.

For Higher Tiers only

Candidates should also investigate

- the use of data logging in food manufacture;
- the risks of food poisoning from milk based products. (Full Course Higher Tier only.)

Turn over ►

**ICE CREAM
YOGHURT
CREAM..**



**MILK...
PASTEURISED
STERILISED
SKIMMED
SOYA
UHT**



**CHEESECAKES
CHOCOLATE ECLAIRS
PANCAKES/CREPES
EGG CUSTARDS
PROFITEROLES
TRIFLES
KULFI
CREAM CAKES
MOUSSES
FROMAGE FRAIS**

