

2013 Lifestyle & Consumer Technology Higher – Technological Project Finalised Marking Instructions

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STEP 1 Total mark allocation – 22 marks

1:1 Identification of the key points with explanation – 6 marks available

The candidate should identify the 'core' key points – these are all the main key words of the Technological Project brief.

The number of 'core' key points which can be identified will depend on the wording of the Technological Project brief.

Candidates should number each key point identified.

Identify the key points - 3 marks

Candidates who record all of the 'core' key points.		
Candidates who record ½ or more, but not all of the 'core' key points.	1 mark	
Candidates who record less than ½ the 'core' key points.	0 marks	

Candidates who provide an additional key point, other than those identified as 'core' will be awarded an additional **1 mark**.

Basic and accurate explanation of key points – 2 marks

Marks are determined by the number of key points which have a basic and accurate explanation.

If all key points have a basic and accurate explanation.			
If ½ or more but not all of the key points have a basic and accurate explanation.	1 mark		
If less than ½ the key points have a basic and accurate explanation.	0 marks		

Detailed and accurate explanation - 1 mark

Candidates who provide further accurate detail within the explanations will be awarded an additional mark. Extra detail means one additional point of explanation is provided for any one of the key or additional points.

Brief 1

Develop a food or textile item suitable (for a) family party.

Brief 1 Key points

- 1. Develop
- 2. (a) food (or) textile
- 3. item
- 4. suitable
- 5. (for a) family
- 6. party.

Brief 2

Develop a food or textile item (for a) teenager which incorporates ethnic resources.

Brief 2 Key points

- Develop
- 2. (a) food (or) textile
- 3. item
- 4. (for a) teenager
- 5. (which) incorporates
- 6. ethnic resources.

Example of basic accurate explanation of key points

Develop • create or devise ideas for a new item

Example of further accurate detail in explanation of key points

- **Develop** create or devise ideas for a new item
 - make an item which is original or different to what is available at present

Brief 1 – family party Additional Key Points

- 7. Facilities/resources available
- 8. Aesthetic appeal
- 9. Time available for manufacture
- 10. Skills/abilities
- 11. Hygiene
- 12. Safety
- 13. Likes/dislikes
- 14. Appeal to target group
- 15. Allergies
- 16. Money available/budget of target group
- 17. Quality/standard required for sale
- 18. Gender of target group
- 19. Age range of target group
- 20. Suitability for bulk production
- 21. Season of year/occasion
- 22. Current trends/fashion
- 23. Transportable
- 24. Nutritional needs of target group
- 25. Healthy eating/Scottish Dietary Targets/CDA

Brief 2 – ethnic resources Additional Key Points

- 7. Facilities/resources available
- 8. Aesthetic appeal
- 9. Time available for manufacture
- 10. Skills/abilities
- 11. Hygiene
- 12. Safety
- 13. Likes/dislikes
- 14. Appeal to target group
- 15. Allergies
- Money available/budget of target group
- 17. Quality/standard required for sale
- 18. Gender of target group
- 19. Age range of target group
- 20. Suitability for bulk production
- 21. Season of year/occasion
- 22. Current trends/fashion
- 23. Transportable
- 24. Nutritional needs of target group
- 25. Healthy eating/Scottish Dietary Targets/CDA

1:2 Draw up appropriate criteria for a specification – 10 marks available

Candidate's specification allows for a range of possible solutions 1 mark

Specification allows for a range of possible solutions which are relevant to the brief	1 mark
If a range of solutions is not possible s	0 marks

Candidate provides five specification points, each containing more detail than the brief

2 marks

Note: Candidates are expected to provide a **minimum of five** specification points. However due to constraints of the time allocated for the Technological Project the candidates should not identify more than seven specification points as this would involve unnecessary work for the candidate.

Specification points must be **valid** (derived from the brief) to gain marks in this section. When drawing up the criteria for the specification candidates should not just rewrite the key points – greater detail is required.

Five valid specification points contain more detail than the brief.		
Three or four valid specification points contain more detail than the brief.	1 mark	
Less than three valid specification points contain more detail than the brief.	0 marks	

Candidate has written all specification points in measurable/able to be tested terms

2 marks

Candidates must indicate how each specification point should be able to be measured/tested by a valid method.

All specification points are measurable/tested.		
½ or more, but not all specification points are measurable/tested.	1 mark	
Less than ½ the specification points are measurable/tested.	0 marks	

Candidate has linked each specification point to the key points and additional key point(s)

2 marks

Candidates must show that each specification point is linked to the key points and additional key points identified in Step 1 : 1. All key points should be covered.

Specification points are linked to all key points and additional key points.	2 marks
Specification points are linked to ½ or more, but not all key points and additional key points.	1 mark
Specification points are linked to less than ½ the key points and additional key points.	0 marks

Candidate provides basic explanations

2 marks

Basic explanations of the specification points, relevant to the project brief, should be provided by the candidate.

Basic explanations are provided for all specification points.	2 marks
Basic explanations are provided for ½ or more, but not all specification points.	1 mark
Basic explanations are provided for less than ½ the specification points.	0 marks

Candidate provides detailed explanation

1 mark

If further detail, relevant to the project brief, is provided within the explanation then an additional mark will be awarded. Extra detail means one additional point if explanation is provided for any one of the specification points.

Step	Step 1.2 Specification					
	Brief 1 – Family party					
1	be different to other products already available/be original	 Measured by: Interview Survey of retail outlets/ internet search 	 Identified expert: Food/textile technologist Retailer Party planner Target group 			
2	be edible/be a fabric item	InterviewComponent checklist/recipe analysis	 Food/textile technologist Retailer Party planner 			
3	be a single item/ product	InterviewComponent checklist/recipe analysis	Food/textile technologistRetailerParty planner			
4	be suitable for a party/ celebration	 Questionnaire Interview Internet/literary search	Food/textile technologistRetailerTarget groupParty planner			
5	 be suitable for the target group (family/ different ages) 	 Questionnaire Interview	Target groupRetailerParty planner			
6	take account of current trends/be fashionable	InterviewQuestionnaire	Food/textile technologistRetailerTarget groupParty planner			
7	 take account of likes/ dislikes of target group 	InterviewQuestionnaireSensory testing	Food/textile technologistTarget group			
8	be aesthetically pleasing to the target group	InterviewQuestionnaireSensory testing	Target groupFood//textile technologistRetailerParty planner			
9	take account of allergies	InterviewQuestionnaire	 Food/textile technologist/ health professional/dietician Target group 			
10	be healthy/take account of current dietary targets	Interview	Food technologist/dietician/ health professional			
11	 be nutritionally suitable for target group 	Nutritional analysis & checkInterview	 Food technologist/dietician/ health professional 			
12	 take account of religious/moral/ethnic beliefs 	Interview	Food technologist/ technologist textile/dietician			
13	be comparable in cost to other items in the range	Costing exercise & price comparisonCosting exercise & interview	Food/textile technologistRetailerParty plannerTarget group			
14	be cost effective/be good value for money	Costing exercise & interview	Food/textile technologistRetailerTarget groupParty planner			
15	be within the budget of the target group/party planner	Costing exercise & questionnaireCosting exercise & interview	Target groupFood/textile technologistParty plannerRetailer			

Step 1.2 Specification (continued)						
	Brief 1 – Family party					
	n must:	Measured by:	Identified expert:			
16	be of an acceptable/ satisfactory standard	InterviewSensory testingQuality checklist & interview	 Food/textile technologist Environmental Health Officer/Trading Standards Officer Target group Retailer Party planner 			
17	be made using the facilities/resources/time available/to the candidate	 Interview Checklist of facilities/ component checklist Timed trial of prototype & interview 	Food/textile technologist			
18	be within the capabilities/skills of the candidate	Timed trial of prototype & interviewSkills analysis & interview	Food/textile technologist			
19	be made using the facilities/resources/time available/to the retailer or party planner	 Interview Checklist of facilities/ component checklist Timed trial of prototype & interview 	Food/textile technologist/Retailer/party planner			
20	be within the capabilities/skills of the retailer/party planner	Trial of prototype & interviewSkills analysis & interview	Food/textile technologistRetailer/party planner			
21	be prepared under hygienic/safe conditions/be safe to eat/use	InterviewQuality checklist & interview	Food/textile technologist/ Environmental Health Officer/Trading Standards Officer			
22	be easy to prepare/ cook/reheat/portion/ serve	InterviewSkills analysis & check	 Food/textile technologist/ Environmental Health Officer Retailer Party planner 			
23	be easy to transport	Interview	 Food/textile technologist/ Environmental Health Officer Retailer Party planner 			
24	be able to be launder/ to care for	InterviewUser/wearer trials of prototype	 Food/textile technologist Target group Retailer Party planner 			
25	be suitable to be made in advance	Interview	Food/textile technologistRetailerParty plannerTarget group			
26	have an appropriate shelf life	Interview	 Food/textile technologist Environmental Health Officer Retailer Party planner 			
27	be suitable for mass production	Interview	Food/textile technologistRetailerParty planner			
28	be suitable for the season/time of year	InterviewQuestionnaireLiterary/Internet search	Food/textile technologistRetailerParty plannerTarget group			

Note:

 A food/textile technologist could include a person working in food/textile product development or a Home Economics teacher.

NB • Specification Points

- It must be checked that the specification points are different.
- A candidate may use different wording to state the same thing.
- Measured by
- The candidate must specify the term 'expert' if used.

Method of measuring must be able to check/assess whether the specification point has been met.

Basic explanation of specification point

- be colourful/attractive/appealing to target group
- so the target group will like them

Detailed explanation of specification point

- be colourful/attractive/appealing to target group
- to encourage the target group or consumer to try the product again

Step 1.2 Specification Brief 2 – Ethnic resources						
						Item
1	•	be different to other products/be original	•	Interview Survey of retail outlets/ internet search	•	Food/textile technologist Retailer
2	•	be edible/be a fabric solution/product	•	Interview Component checklist/Recipe analysis	•	Food/textile technologist Retailer
3	•	be a single item/ product	•	Questionnaire Interview	•	Food/textile technologist Retailer
4	•	be suitable for a teenager	•	Interview Questionnaire	•	Food/textile technologist Retailer Target group
5	•	incorporate/include ethnic resources	•	Interview	•	Food/textile technologist/ Retailer
6	•	be healthy/take account of current dietary targets	•	Interview	•	Food technologist/dietician/ health professional
7	•	be (nutritionally) suitable for target group	•	Nutritional analysis & check Interview	•	Food technologist/dietician/ health professional
8	•	take account of current trends/be fashionable	•	Interview Questionnaire	•	Food/textile technologist Retailer
9	•	take account of likes/ dislikes of target group	•	Questionnaire Sensory testing Interview	•	Target group Food/textile technologist Retailer
10	•	be aesthetically pleasing to target group	•	Questionnaire Sensory testing Interview	•	Target group Food/textile technologist Retailer
11	•	take account of allergies	•	Interview Questionnaire	•	Food/textile teacher/health professional/dietician
12	•	be suitable standard/ safe	•	Interview Internet/literary search	•	Retailer/food/textile technologist
13	•	be cost effective to produce/be good value for money	•	Costing exercise & interview Costing exercise & questionnaire	•	Food/textile technologist/ retailer/event organiser Target group
14	•	be comparable in cost to other items	•	Costing exercise & price check/comparison Costing exercise & interview	•	Food/textile technologist/ retailer/event organiser
15	•	be within the budget of the target group	•	Costing exercise & interview Costing exercise & questionnaire	•	Food/textile technologist/ retailer/event organiser Target group
16	•	take account of religious/moral/ethnic beliefs	•	Interview Questionnaire	•	Food/textile/appropriate teacher Target group/retailer
17	•	be of an acceptable/ satisfactory standard for sale/be safe/ hygenic	•	Interview Sensory testing Quality checklists & interview	•	Food/textile technologist Retailer Target group Environmental Health Officer Trading Standards Officer
18	•	be safe for target group	•	Questionnaire Interview	•	Target group Food/textile technologist Retailer

Step 1.2 Specification (continued)					
Brief 2 – Ethnic resources					
Item must:		Measured by:	Identified expert:		
19	be suitable for the season/time of year	InterviewQuestionnaireLiterary/Internet search	Food/textile technologist/ retailer/event organiserTarget group		
20	be made using the facilities/resources/time available to the candidate	InterviewChecklist of facilities/ component checklist	Food/textile technologist		
21	be within the skills/ capabilities of the candidate	Trial of prototypeTime plan/checklistInterviewSkills checklist	Food/textile technologist		
22	be made using the facilities/resources/time available to the retailer	InterviewChecklist of facilities/ component checklist	Food/textile technologist/retailer		
23	be within the capabilities of the retailer	Trial of prototypeTime plan/checklistInterviewSkills checklist & interview	Food/textile technologist/ retailer		
24	be suitable to be made in advance	Interview	Food/textile technologist		
25	have an appropriate shelf life	Interview	Food/textile technologistEnvironmental Health Officer/ retailer/chef		
26	be suitable for bulk production	Interview	Food/textile technologistRetailer/chef		
27	be able to be laundered/be easy to care for	InterviewUser/wearer trials of prototype	Textile technologistTarget groupRetailer		

Note:

 A food/textile technologist could include a person working in food/textile product development or a Home Economics teacher.

NB • Specification Points

- It must be checked that the specification points are different.
 - A candidate may use different wording to state the same thing.
- Measured by
- The candidate must specify the term 'expert' if used.

Method of measuring must be able to check/assess whether the specification point has been met.

Basic explanation of specification point

- be colourful/attractive/appealing to target group
- so the target group will like them

Detailed explanation of specification point

- be colourful/attractive/appealing to target group
- to encourage the target group or consumer to try the product again

1:3 Devise an overall plan for investigations – 6 marks available

Candidate presents a list of investigations (minimum five)

2 marks

Candidates who provide a list of possible investigations which focus clearly on

- the core key points of the project brief
- the candidates specification points
- have a clear aim/purpose

will be awarded 2 marks.

Candidates who provide a list of investigations which do not focus clearly on the key points and the specification will be awarded **1 mark**.

Obvious omissions from the list of investigations will result in marks being deducted.

Candidate identifies techniques to be used

2 marks

All techniques must be appropriate for the investigations and so allow the candidate the possibility of collecting relevant data/information.

Where techniques are not consistently appropriate, candidates will be awarded **1 mark**.

Candidate justifies the need for the investigation

2 marks

All justifications must be

- well thought out
- linked to the investigation.

Lack of clarity within the justification will result in candidates being unable to gain the full mark allocation available.

From the proposed list of investigations drawn up in 1:3 above, candidates should form a prioritised list of those investigations which they propose to undertake.

No marks are awarded at this stage but candidates are expected to focus on those investigations most relevant to the needs of the project brief. A number of investigations may be combined by using one technique.

No more than 3 investigations depending on their nature, could be realistically carried out in the time available. The three investigations identified should ensure that all specification points are investigated. Candidates will be disadvantaged if they do less than 3 as they will not have collected sufficient data to create a valid solution.

Candidates who intend to use a questionnaire as an investigation must issue a minimum of 20 in order to gain valid results. If, however, too many questionnaires are distributed, collecting the data may become problematic for candidates.

A minimum of 3 website/literary sources should be evident in a **literary/internet search.**

Candidates should complete this work on pages 9 – 11 of the pro forma.

Step	Step 1.3 Brief 1 – family party					
	stigation – to establish/find	Technique:	Specified expert:			
1 1	Range of ingredients/ component/textiles	 Interview Literary/Internet search Survey of food/fabric retail 	Food/textile technologistRetailer/party planner			
2	Types of family party/celebration	 outlets Interview Survey/questionnaire Literary/Internet search Survey of retail outlets 	Food/textile technologistTarget groupRetailerParty planner			
3	Types of items suitable for a family party/ celebration	InterviewInternet searchSurvey of local shops	Food/textile technologistTarget groupRetailerParty planner			
4	Current range of food/ textile party items	InterviewSurvey of retail outletsQuestionnaireInternet search	Food/textile technologistTarget groupRetailerParty planner			
5	Current trends/fashion	InterviewQuestionnaireSurvey of retail outletsLiterary/Internet search	Food/textile technologistRetailerParty plannerTarget group			
6	Suitable for target group	Interview	Food/textile technologistTarget groupRetailerParty planner			
7	Ideas for potential solutions	 Survey of local retail outlets Literary/Internet/recipe/ pattern search Interview Trial of prototype Sensory testing Interview Questionnaire 	 Food/textile technologist Retailer Target group Party planner 			
8	 Likes and dislikes of target group (family of all ages) 	InterviewQuestionnaire	Target groupRetailerParty group			
9	Aesthetic appeal of potential solutions	Sensory testingInterviewQuestionnaire	Target groupFood/textile technologistRetailerParty planner			
10	Safety in use/to eat (take into account allergies)	InterviewInternet search	 Food/textile technologist Environmental Health Officer/Trading Standards Officer Retailer Party planner Target group 			
11	Religious/cultural beliefs of target group	Interview/questionnaireLiterary/internet search	 Food/textile technologist Target group Retailer Party planner 			

	Step 1.3 (continued)					
		- family party				
		jation – to establish/find stigate	Technique:	Spe	ecified expert:	
12	•	Appropriate portion/ product size	InterviewLiterary/Internet/recipe search		Food technologist/textile Dietician/chef	
13	•	Cost of potential ingredients/solutions/textiles	Costing exerciseInternet/literary search			
14	•	Price range of similar dishes/items	InterviewSurvey of current product range	•	Target group Food/textile technologist Retailer Party planner	
15	•	Budget/amount prepared to pay by target group	InterviewQuestionnaire	•	Target group Food/textile technologist Retailer Party planner	
16	•	Quality requirements of potential solutions	 Interview Manufacture prototype(s) & trial Sensory testing Questionnaire Interview 	•	Food/textile technologist Target group Retailer Party planner	
17	•	Nutritionally suitable for target group	Interview	•	Food technologist Dietician/health professional Literary/Internet search	
18	•	Health/current dietary advice	Interview		Food technologist Dietician/health professional	
19	•	Facilities/resources/ times available to the candidate	InterviewResource/equipment checklist	•	Food/textile technologist	
20	•	Skills/Capabilities of the candidate	 Skills audit & check with food/textile technologist Recipe search/search of fabric construction books 	•	Food/textile technologist	
21	•	Facilities/resources/ times available to the retailer/party planner	InterviewResource/equipment checklist	•	Food/textile technologist	
22	•	Skills/Capabilities of the retailer/party planner	 Interview Skills audit & check with food/textile technologist Recipe search/search of fabric construction books 		Food/textile technologist Retailer/party planner	
23	•	Shelf life of potential solutions	Interview	•	Food/textile technologist Retailer Party planner	
24	•	Hygiene/safety requirements for food/ textile production	Interview	•	Food/textile technologist Environmental Health Officer Trading Standards Officer	
25	•	Suitable for making in advance	Interview	•	Food/textile technologist Retailer Party planner	
26	•	Suitability for mass production	Interview	•	Food/textile technologist Chef Retailer Party planner	

Step	Step 1.3 (continued)						
Brie	Brief 1 – family party						
	stigation - to establish/find	Technique:	Specified expert:				
out/ii	nvestigate						
• Care requirements of materials/resources used		InterviewTrial of prototype	Food/textile technologist				
28	Implications of seasonality	Interview Literary/internet search	Food/textile technologistRetailerParty planner				
29	 influencing factors on final product 	InterviewQuestionnaire	Food/textile technologistTarget group				

Note:

- The candidate **must** specify the term 'expert' if used A food/textile technologist could include a person working in food/textile product development or a Home Economics teacher
- Retailer outlet must be relevant to investigation and be specified

	Step 1.3						
		- Ethnic resources					
	Investigation – to establish/find out/investigate		<u> </u>		Technique:	Sp	pecified expert:
1	nve:	Range of ethnic resources ingredients/ component/textiles	 Interview Literary/Internet search Survey of food/fabric retail outlets 	•	Food/textile technologist Chef		
2	•	Current range of food/ textile items for teenagers	Literary/Internet search	•	Food/textile technologist Target group		
3	•	Suitability of potential solutions for teenagers	Interview	•	Food/textile technologist Target group		
4	•	Suitable standard for sale	Interview	•	Food/textile technologist Chef Environmental Health Officer Trading Standards Officer		
5	•	Types of ethnic resources/products	Survey of retail outletsInternet search interview	•	Food/textile technologist Retailer		
6	•	Ideas for potential solutions/potential solutions on the market	Literary/Internet searchSensory TestingTrial of prototype and interview	•	Food/textile technologist Retailer Target group		
7	•	Ways of incorporating ethnic resources to products	Literary/Internet/searchInterview	•	Food/textile technologist Retailer		
8	•	Aesthetic appeal of potential solutions	Sensory testing with target groupInterviewQuestionnaire	•	Target group Food/textile technologist Retailer		
9	•	Likes and dislikes of target group	InterviewQuestionnaire	•	Target group Retailer		
10	•	Current trends/fashion	 Interview Questionnaire Survey of retail outlets used by target group Literary/Internet search 	•	Food/textile technologist Retailer Target group		
11	•	Price range of similar food/textile items	InterviewSurvey of current product range	•	Retailer Target group		
12	•	Cost of potential ingredients/ Components/solutions	Costing exerciseLiterary/Internet search				
13	•	Budget of target group/ amount target group is prepared to pay	InterviewQuestionnaire	•	Target group Retailers		
14	•	Care requirements of materials/resources used	InterviewTrial of prototype(s)	•	Food/textile technologist		
15	•	Safety in use/to eat (take account of allergies)	Interview	•	Food/textile technologist Environmental Health Officer Trading Standards Officer		

Step 1.3 (continued)						
Brief 2 – Ethnic resources						
Investigation – to establish/find					Specified expert:	
		tigate				
16		Facilities/resources/	•	Interview	•	Food/textile technologist
		time available to the	•	Resource/equipment		
17		candidate Skills necessary for		checklist Interview	_	Food/toytile technologist
17		manufacturing of the	•	Skills audit & checklist	•	Food/textile technologist
		potential solution/by		Okilis addit & Cricckiist		
		the candidate				
18		Facilities/resources/	•	Interview	•	Food/textile technologist/
		time available to the	•	Resource/equipment		manufacturer/retailer
		manufacturer		checklist		
19		Skills necessary for	•	Interview	•	Food/textile technologist/
		manufacturing of the	•	Skills audit & check		manufacturer/retailer
		potential solution/by				
		the manufacturer				= 16 19 1 1 1 1
20		Hygiene/safety	•	Interview	•	Food/textile technologist
		requirements for			•	Environmental Health Officer
21		food/textile production	•	Interview	•	Trading Standards Officer Food/textile technologist
21		Quality requirements of potential solutions	•	Manufacture of prototype(s)		Manufacturer/retailer
		poterniai solutions		& trial		Target group
			•	Sensory testing		ranget group
			•	Questionnaire		
			•	Interview		
22	•	Shelf life of potential	•	Interview	•	Food/textile technologist
		solutions			•	Environmental Health Officer
23		Appropriate portion	•	Interview	•	Food/textile technologist
		size	•	Literary/Internet search	•	Manufacturer/retailer
					•	Target group
24		Moral, ethical and	•	Interview	•	Food/textile technologist
		religious beliefs	•	Literary/Internet/recipe	•	Manufacturer/retailer
05		Outabilita da a basili		search	•	Target group
25		Suitability for bulk	•	Interview	•	Food/textile technologist
26		production		Intoniou	•	Manufacturer
26		Influencing factors on	•	Interview	•	Food/textile technologist Manufacturer
		final product			•	iviariuiaClurei

Note:

- The candidate **must** specify the term 'expert' if used
- A food/textile technologist could include a person working in food/textile product development or a Home Economics teacher
- Retailer outlet must be relevant to investigation and be specified / A retailer may be a school canteen

2:1 Implement the overall plan for investigations – 12 marks available

The mark allocation for this area will be based on candidates' performance in a series of investigations.

Candidates will be assessed on the results and conclusions from each investigation – see the marking criteria breakdown listed on the next page.

Teachers/lecturers must ensure candidates present the results and conclusions of each investigation on pages 9 – 11 of the pro forma only.

Candidates using computer software to produce results eg bar charts or graphs must ensure that these are presented only on the pages allocated for this work ie pages 9 – 11 of the proforma.

See Appendix 1 for guidance on carrying out investigations/tests.

Implement the overall plan for investigations

- Results must be brief, concise and easy to interpret
 Results must show a clear link to the aim/purpose of the investigation.
 Results must be derived from the investigations and based on facts and evidence
 Conclusions must be based on the results obtained

All investigations candidates have fulfilled the aims on page 8 of the pro forma	3 marks
½ or more investigations candidates have fulfilled the aims on page 8 of the proforma	2 marks
Less than ½ investigations candidates have fulfilled the aims on page 8 of the proforma	1 mark
In no investigations candidates fulfilled the aims on page 8 of the pro forma	0 marks

All investigations contain brief/concise/easy to interpret results	3 marks
½ or more investigations contain brief/concise/easy to interpret results	2 marks
Less than ½ investigations contain brief/concise/easy to interpret results	1 mark
No investigations contain brief/concise/easy to interpret results	0 marks

All results are based on fact/valid evidence/relevant to design brief				
1/2 or more of the results are based on fact/valid evidence/relevant to design brief	2 marks			
Less than ½ of the results are based on fact/valid evidence/relevant to design brief	1 mark			
No results are based on fact/valid evidence/relevant to design brief	0 marks			

All conclusions are based on the results of investigations and/or show progression	3 marks
½ or more conclusions are based on the results of investigations and/or show progression	2 marks
Less than ½ conclusions are based on the results of investigations and/or show progression	1 mark
No conclusions are based on results of investigations and/or does not show progression	0 marks

2:2 Derive a solution from the investigations – 3 marks available

Generate one solution -2 marks (ie ONE item) NB it is extremely important that centres strictly adhere to this rule. No marks will be allocated for STEP 3 or STEP 4 if candidates generate more than one solution.

Candidates derive one solution which must

Be relevant to the needs of the project brief				
Be based on the results and conclusions reached in the investigations				
Describes the solution in detail	1 mark			

The solution should be described in detail so it is able to be visualised.

Various methods may be used eg— written details, recipes, sketches, diagrams, labelled diagrams, storyboards – to ensure clarity.

Brief 1: Family Party Possible solutions

Brief 2: Ethnic Resources Possible solutions

Any food or textile item suitable for a family party.

Any food or textile item suitable for a teenager which incorporates/includes ethnic resources.

NB Stop marking if more than one solution is given and refer Technological Project to the Principal Assessor.

3:1 Manufacture the chosen solution – 10 marks available

Candidate completes the planned sequence of work

5 marks

Candidates must complete the plan **before** starting to manufacture the solution.

Candidates will be penalised if the plan is written retrospectively.

Candidates who draw up a sequence of work which consistently demonstrates effective deployment of time	5 marks
Candidates who draw up a sequence of work with minor lapses in the deployment of time	4 marks
Candidates who draw up a sequence of work with occasional lapses in the deployment of time	3 marks
Candidates who draw up a sequence of work with regular lapses in the deployment of time	2 marks
Candidates who draw up a sequence of work with frequent lapses in the deployment of time	1 mark
Candidate who submits a retrospective sequence of work	0 marks

Candidates may choose to present their sequence of work in an appropriate form eg table, chart, written details, flow chart. An indication of dates, times and details of the proposed work to be undertaken must demonstrate effective use of time by the candidate.

The sequence of work must show logical progression and allow the solution to be manufactured

Candidates' work must be completed on page 13 of the pro forma.

Candidate identifies and requisitions equipment and resources 3 marks

Candidates who identify and requisition all resources and equipment				
Candidates who identify and requisition most resources and equipment				
Candidates who omit any obvious resources and/or equipment	1 mark			

Resources will depend on the chosen solution and may relate to food, equipment.

Note: all resources and equipment required for manufacture must be listed and take into account

- metric weights
- exact weights of foods used.
- exact types and colours of textiles/trimmings including sizes/dimensions

Candidate consistently justifies effective deployment of equipment and resources

2 marks

Justification should relate to all the identified equipment and resources to gain full marks.

After completing the **plan** for manufacture, candidates should start to manufacture the solution.

Candidates should be encouraged to make notes on page 15 as they are carrying out the manufacturing process. Notes may be made on how manufacture is proceeding, any problems encountered and any changes/modifications made to the plan.

Photographic evidence of the candidates' work must be attached to page 16 of the proforma.

Two photographs are required:

- one should provide evidence of the solution during manufacture.
- the other should provide evidence of the completed solution.

Although the quality of the photographs is not important, they **must** give an indication of the type of work being carried out and completed by the candidate.

Although no marks are awarded here, **photographic evidence must be provided** of the candidates' solution.

If photographic evidence is not provided, no further marking of the Technological Project will be carried out as no evidence has been provided on which to base the marking of the next stages of work.

Please note:

Page 16 of the electronic version of the pro forma has been set up to allow the electronic insertion of digital photographs.

Photographs should be inserted in the spaces provided by using the *'insert picture from file'* facility in Microsoft Word.

3:2 Devise two tests for the manufactured solution – 3 marks available

Candidate presents two tests

1 mark

Candidates should present **two** appropriate tests – failure to do this will result in no marks being awarded.

Candidate identifies techniques to be used

1 mark

Two different techniques should be identified.

Techniques must be **appropriate** to the tests, allowing candidates to collect relevant data/information.

Candidate justifies the two tests

1 mark

Justifications should be

- clear and well thought out
- linked to the test.

NB Candidates are expected to include any literary titles/authors, web addresses and the title of any person/expert interviewed. Candidates are expected to identify the target group which are used during testing.

Briefs 1 & 2

Tes	st	Technique	Justification
1.	Examination by a specified expert eg food/textile technologist/ health professional/ retailer/party planner	Interview/questionnaire with specified expert Sensory test with specified expert which is backed up by interview questions	 To check aesthetic qualities To check if item is marketable To check cost effectiveness/profitability of item
2.	Examination by target group	Interview/questionnaire/ discussion Sensory testing with target group Observational checklist Wearer/user trial by target group	 To find out if item is acceptable/appropriate to target group To establish marketability
3.	Costing exercise	Costing exercise confirmed by interview with an expert, eg food/textile technologist/ retailer/party planner/ health professional/ target group	 To establish whether item is cost effective to produce To establish a selling price for the finished item
4.	Nutritional analysis	Nutritional analysis and check interview with specified expert eg dietician/food technologist	To check/assess nutritional suitability for target group
5.	Time trial of product/ solution	Time trial & check with specified expert	To check if product/ solution can be made in time available

3:3 Implement the tests for the manufactured solution – 8 marks available (revised)

Implement the overall plan for investigations

Marking Criteria

- Results must be brief, concise and easy to interpret
- Results must show a link to the aim/purpose of the test
- Results must be derived from the tests and based on facts and evidence
- · Conclusions must be based on results obtained

For both tests – candidates have done as they intended from page 15	2 marks
For 1 test – candidates have done as they intended from page 15	1 mark
No test – candidates have done as they intended from page 15	0 marks

Both tests contain brief/concise/easy to interpret results.	2 marks
One test contains brief/concise/easy to interpret results.	1 mark
No test contains brief/concise/easy to interpret results.	0 marks

All results of tests are based on fact/valid evidence/relevant to specification points/design brief.	2 marks
One result of tests is based on fact/valid evidence/relevant to specification points/design brief.	1 mark
No results of tests are based on fact/valid evidence/relevant to specification points/design brief.	0 marks

Conclusions for two tests are based on the results of tests and/or show progression	2 marks
Conclusions for one test are based on the results of tests and/or show progression	1 mark
No conclusions for the tests are based on results of tests and/or show no progression	0 marks

4:1 Evaluate the chosen solution – 6 marks available

Candidate provides accurate evaluation some of which is detailed against the specification

5 marks

Candidates must rewrite (or copy and paste) the specification points in the appropriate column. Candidates must evaluate the solution against each specification point. Candidates should use the results of the investigations, manufacture and/or testing where appropriate.

Candidates who evaluate all or five specification points	5 marks
Candidates who evaluate four specification points	4 marks
Candidates who evaluate three specification points	3 marks
Candidates who evaluate two specification points	2 marks
Candidates who evaluate one specification point	1 mark

Candidate provides detailed accurate evaluation against specification

1 mark

If further detail is provided within the evaluations then an additional mark will be awarded.

Extra detail means that one additional point of evaluation is provided for **any one** of the specification points.

4:2 Evaluate the Technological Project – 6 marks available

Candidates evaluate the Technological Project: Step 1 Analysing, Step 2 Investigating and Step 3 Manufacturing and Testing

All of the following criteria must be used in the evaluation

- time
- resources
- skills and abilities.

Marks will not be awarded to candidates who do not use these criteria in their evaluation.

The evaluation, which may include adaptations/modifications, **must be based on evidence** which can be found within the candidates' Technological Project pro forma eg from investigations, manufacture and/or testing.

In the evaluation the candidates should give an opinion based on facts from their Technological Project and then explain the consequences for the final solution.

Candidates should provide **two** points of evaluation for **each** step of the Technological Project.

One mark should be awarded for each point of evaluation. A minimum of one mark must come from each step evaluated.

Step 1	Analysing	2 marks
Step 2	Investigating	2 marks
Step 3	Manufacturing and Testing	2 marks

Pages 23 to 24 of the pro forma should be used for the evaluation.

Appendix 1
Higher Technological Project
Guidance on Carrying out Investigations/Tests

Three investigations and two tests must be carried out.

The aim, which should be linked to the candidates' specification, should be rewritten or cut and pasted from page 8 of the pro forma onto the top of the investigation page.

Questionnaire

- Minimum of 20 respondents.
- Minimum 5/8 relevant/valid questions linked to aim/specification to allow relevant data to be collected.
- Questions and all possible answers must be displayed.
- All responses must be displayed including nil responses.
- Given constraints of space, it is not necessary to display results as pie charts/graphs.
- Table format for displaying results of questionnaires can be space saving.

Survey

- Must identify the source(s) of information.
- Source of information must be relevant to investigation.
- The following sources could be used including the Internet, literary, shop, restaurant/café as a source of information.
- The source of information should be identified.
- The place selected should be related to the quality and quantity of the data available rather than the number of sources however more than one source should be used.
- Information should be displayed using appropriate headings, sub-divisions etc.

Interviews

- Carefully consider the suitability of the person interviewed. Must clearly identify their position in establishment/job title.
- Minimum 5/8 relevant questions linked to aim/specification to allow relevant data to be collected.
- Open-ended questions should be used to allow more data to be collected from the interviewee.
- Questions should be carefully formatted to extract useful facts and avoid one word responses such as Yes/No.
- All questions and responses must be displayed.

Internet/Literary search

- All sources must be clearly identified.
- Should be related to the quality/quantity/relevance of the data available rather than the number of sources.
- Graphics may be included where relevant.
- Data collected should be organised using appropriate headings/sub-divisions etc.
- Information should not be lifted 'en bloc' from websites. It is appropriate to summarise key points which are relevant to the aim/specification.

Costing

- Breakdown cost of all ingredients/components must be included.
- Details of quantities and unit costs must be included.
- Sources should be included where appropriate.
- Comparative costing should measure 'like for like'.

NB Costing only proves cost of items/components. On its own it does not provide low/high cost, value for money, acceptability of price to target group.

Nutritional Analysis

- · Sources must be shown.
- All nutrients relevant to the aim should be shown.
- Nutritional analysis of all ingredients must be included. (A 'total' for a dish is not acceptable).
- Sufficient data must be accessed in order to draw relevant conclusions.
- When used as a test the suitability of the results should be assessed by a suitable expert eg community dietician, food technologist etc.

Fabric Analysis

- There is no need to repeat fabric tests where information is already easily available in textbooks/websites.
- Fabrics used for testing must be clearly identified ie construction/fibre composition.
- Only fabrics being considered for potential solution should be tested/sampled/investigated towards final solution.
- Details of method testing must be given.

Sensory Testing

- All potential solutions must be clearly described.
- Breakdown of results must be shown. Summary of results is not acceptable.
- Key must be provided.
- It is appropriate to ask questions to elicit potential improvements/modifications.
- It is suggested for sensory testing that a minimum of five people are used to assess the products.

Technological Project Higher

Summary Mark Allocation

Total 70 marks available

Step	Mark Breakdown	Allocation
1.1	Identification of the key points with explanation	
	Identify the key points Additional key points Key points plus basic and accurate explanation Key points plus detailed and accurate explanation	2 marks 1 mark 2 marks 1 mark Total mark allocation 6
1.2	Draw up appropriate criteria for a specification	
	Allow for a range of possible solutions Contain more detail than the brief Be written in measurable/able to be tested terms Link each specification point to the key points Provide basic explanations Provide detailed explanations	1 mark 2 marks 2 marks 2 marks 2 marks 1 mark Total mark allocation 10
1.3	Devise an overall plan for investigations	
	Present a list of investigations Identify techniques to be used Justify the need for the investigations	2 marks 2 marks 2 marks Total mark allocation 6
	Total mark allocation for Step 1 — 22 m	arks
2.1	Implement the overall plan for investigations	
	Aims fulfilled Brief, concise, easy to interpret Relevant and valid results Conclusions	3 marks 3 marks 3 marks 3 marks Total mark allocation 12
2.2	Derive a solution from the investigations	
	Generate one solution – based on evidence Relevant to brief Describe the solution in detail	1 mark 1 mark 1 mark Total mark allocation 3
	Total mark allocation for Step 2 — 15 m	│ arks

Step	Mark Breakdown	Allocation	
3.1	Manufacture the chosen solution		
	Step by step sequence of work showing effective deployment of time Requisition of resources Justification of resources/equipment	5 marks 3 marks 2 marks Total mark allocation 10	
3.2	Devise two tests for the manufactured solution		
	Present two tests Identify techniques to be used Justify the two tests	1 mark 1 mark 1 mark Total mark allocation 3	
3.3	Implement the tests for manufactured solution		
	Aims fulfilled Brief, concise and easy to interpret Relevant and valid reasons Conclusions	2 marks 2 marks 2 marks 2 marks Total mark allocation 8	
	Total mark allocation for Step 3 — 21 mark	(S	
4.1	Evaluate the chosen solution		
	Accurate explanation some of which is detailed against each specification point (to include results of investigations and/or tests where appropriate)		
	Valid evaluations Provide detailed accurate explanation	5 marks 1 mark Total mark allocation 6	
4.2	Evaluate the Technological Project		
	Candidate can evaluate Steps 1-3 of the Technological Project with detailed reference to the following criteria:		
	Time Resources Skills/abilities		
	Step 1 Analysing Step 2 Investigating Step 3 Manufacturing and Testing	2 marks 2 marks 2 marks Total mark allocation 6	
	Total mark allocation for Step 4 — 12 marks		

[END OF MARKING INSTRUCTIONS]