

GCE FOOD TECHNOLOGY (AS)
Exemplar Commentary 1
Unit: 6FT01

| | Mark Range | Notes |
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| A | 4-6 | All key technical specification points have been fully justified and relate to form, function, user requirements and ingredients. Comparison with similar product using technical specification provides excellent feedback and observation. |
| B | 7-9 | Advantages and disadvantages have been carefully evaluated. Nutritional profile provides good discussion and understanding of the contribution that ingredients make to the food product. The selection of ingredients must be justified to warrant the full marks. Alternative ingredients have been suggested with reference to relevant standard components and user group requirements. Environmental issues are supported with descriptive comments relating to packaging materials, locally sourced ingredients and food banks. |
| C | 7-9 | Manufacturing processes evaluated using mass production and batch production as two alternative methods of production. Comments are clear, concise and detailed providing a good understanding of the selection of these processes and their relevant advantages and disadvantages. Environmental issues are linked to energy consumption and carbon dioxide emissions during the use of automated production processes. Information on ingredients should be in section B. |
| D | 4-6 | Section D identifies quality control checks, with good application to the chosen product investigation. QA system describes metal detection and microbiological systems. However, information is limited to vague statements without supporting information about the quality assurance system and how it works. |
| E | 13-18 | A range of luxury desserts presented that fully addresses the criteria. Ideas demonstrate understanding of ingredients and their functions. A wide range of processes are used to demonstrate understanding. Design proposal includes technical details, cost, weight, storage, temperature and components. Development is excellent. The final design proposal is evaluated against design criteria and decisions are fully justified, supported by practical work. |
| F | 9-12 | Excellent range of communication skills (CAD, ICT) to support third party manufacture, demonstrating precision and accuracy. Annotation is very detailed with technical understanding. |
| G | 4-6 | Production plan shows detail, realistic time scales for QC, health and safety and deadlines for scale of production in the test kitchen. |
| H | 13-18 | There is considerable overlap between the design and manufacture task. Where the marks have been awarded once, they cannot be credited again. Therefore the meringue nest, cream and caramel basket are the skills evidenced for this section. A good range of skills and techniques that demonstrate technical ability. Photographic evidence supports competent making skills and high level awareness of health and safety. The teacher marks are agreed at this stage because marking has been consistently accurate. |
| I | | Sensory tests are repeated from the design task, therefore cannot be credited for this section. The discussion and test against the specification is relevant and also the testing |

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| | 1-3 | for consistency. However, none of these tests have been described or justified. This section is very evaluative and does not focus on the testing or objectivity for this section. |
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