

GCE FOOD TECHNOLOGY (AS)
Exemplar Commentary 3
Unit: 6FT01

	Mark Range	Notes
A	4-6	The key technical specification points are justified with detail and application of knowledge, related to form, function and user requirement. The comparison summary contains excellent detail and technical information using frozen and chilled pies to allow a focused, detailed comparison.
B	7-9	Materials and components are considered, with excellent references to performance and quality. Alternative ingredients are realistic and thoughtful, with reference to the consequence of these changes on the final product. Environmental issues are simplistic but relevant to the source and transportation of ingredients.
C	7-9	Manufacturing methods are evaluated effectively, with applied reasoning and understanding. Comparison is made between the use of batch production in school and commercial mass production. Environmental issues are linked to the packaging processes, but there is minimal reference to the chosen product that is being investigated.
D	4-6	Section D identifies quality control checks, with good application to the chosen product investigation, although there are some generic statements. QA system describes foreign body control effectively.
E	13-18	Realistic, workable ideas presented using CAD, with annotation relating to specification, working properties of ingredients and processes. The 3 design ideas are made/ modeled in the test kitchen, with detailed information regarding ingredients/functions/skills/processes/ techniques. Objective evaluation comments and sensory testing are used to guide the development, resulting in a significantly different and improved food product. Developments are appropriate and focus on the components of the food product. Stuffing's, sauces and their combinations are trialed, modeled and tested. The final product is a stuffed chicken breast with lemon and tarragon sauce. Technical details exist for the final design and this is evaluated objectively against the design criteria to fully justify design decisions.
F	9-12	Good range of communication skills (CAD, ICT) to support third party manufacture, demonstrating precision and accuracy. Technical details regarding processes and skills could be explored further.
G	4-6	Production plan shows detail, realistic time scales, QC, health and safety and deadlines for scale of production in the test kitchen. There is some repetition regarding QC.
H	13-18	Chocolate mousse with shortbread biscuits and luxury savory flan practical work. A very good range of skills and techniques that demonstrate technical ability. Photographic evidence supports competent making skills and high level awareness of health and safety.
I	4-6	Sensory testing and shelf life are tested and justified, to check the performance and quality of the final product against measurable points on specification.