

GCE FOOD TECHNOLOGY (A2)
Exemplar Commentary 2
Unit: 6FT04

| | Mark Range | Luxury main meal for celebration |
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| A Research and analysis | 3-4 | Succinct and relevant analysis of the task, clearly identifying the needs of the client. Research is relevant and summarized. |
| B Product specification | 4-6 | Detailed and relevant specification, with realistic, technical and some measurable points (these need to be explored further to be given full marks: cost/portion size) arising from the research. Sustainability is integrated logically within the context as a focus for study. |
| C Design | 7-10 | A wide range of ideas (curry and naan, lemon dill and sea bass, chicken fajitas, jalousie and tomato terrine, stuffed chicken breast and Parma ham, stuffed chicken breast and tomato sauce, mousaka and accompaniments) showing a comprehensive understanding of ingredients, components and materials for each idea. References to the specification, user group and client consultation show objective evaluation and design decisions. |
| Review | 3-4 | Good objective evaluation with on going feedback to determine development decisions. Relevant comments linked to sustainability. |
| Develop | 7-10 | Trialing and modeling of component parts (pastry, flour development, fillings, chutneys) aids product development, with objective evaluation linked to specification and client feedback. This is used to make design decisions, resulting in a final design proposal (broccoli, asparagus and baby corn jalousie in a cheddar and onion flaky pastry with spiced tomato chutney and side salad) that considers ingredients, processes and sustainability issues. |
| Communicate | 4-6 | Good range of communication skills (ICT, photographic evidence, testing, making and development). Technical details exist for the final design with information to support third party manufacture |
| D Planning | 4-6 | Clear production plan with realistic timescales. HACCP and quality checks are thorough and appropriate for the scale of production. Details of the checks would be relevant (e.g. how to check for freshness of cheese?) Processes are recorded with photographic evidence. |
| E Use of equipment | 7-9 | Evidence in the coursework suggests: competent organisation of work, correct selection of tools and equipment, good working practices throughout the work. Good level of hygiene and safety awareness. |
| Quality | 11-16 | Justified selection with understanding related to the working properties of ingredients and components. A variety of skills and techniques have been used to produce a range of appropriate ideas leading to a quality outcome. |

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| Complexity/level of demand | 7-9 | A task allowing for flair and creativity. A wide range of skills demonstrated showing care and attention to detail. |
| F Test and evaluate | 7-10 | Appropriate testing conducted and described accurately. Product is tested against the specification and analysed in detail. Constructive use of feedback with some modifications presented for future design opportunities. A thorough life cycle assessment detailing relevant sustainability issues. |