

GCE FOOD TECHNOLOGY (A2)
Exemplar Commentary 3
Unit: 6FT04

	Moderator Actual Mark	21st Birthday Celebration Meal
A Research and analysis	3-4	Selective and relevant analysis of the task, clearly identifying the needs of the client. Good summary leading to specification.
B Product specification	4-6	Clear, detailed and justified specification, with realistic, technical and some measurable points arising from the research. Each criteria identified has some explanation, and the discussion implies that it has arisen from the research and feedback from the client. Sustainability has been considered at this stage.
C Design	7-10	Excellent range of ideas (Masala and naan, citrus tart with raspberry coulis, lamb and raspberry pastry envelopes, chocolate fondant with caramel sauce and vanilla ice cream, soufflé with orange and hazelnut biscuits, stuffed chicken with tomato chutney and salad) showing a clear 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	Constructive evaluation with on going feedback to determine development decisions with applied comments linked to sustainability.
Develop	7-10	Trialling and modeling of component parts (pastry, flour development, fillings, accompaniments and sauces) 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 (white chocolate and raspberry tart in a chocolate and hazelnut pastry with raspberry ripple ice cream in a chocolate box.) that considers full justification of ingredients, processes and sustainability issues.
Communicate	4-6	An effective 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	Detailed production plan with realistic timescales. HACCP and quality checks are thorough and appropriate for the scale of production. Processes are recorded with photographic evidence.
E Use of equipment	7-9	Evidence in the coursework suggests: high level organizational skills and preparation throughout. Excellent use of tools and equipment with good working practices throughout the work. High level of hygiene and safety awareness evidenced throughout the work.

Quality	11-16	Superb range of dishes produced throughout the design and development process, with a justified selection of ingredients, components, skills and processes. A variety of skills and techniques have been used to produce a range of highly skillful ideas leading to a very good quality outcome which matches the specification criteria.
Complexity/level of demand	7-9	A task and project demonstrating challenge, flair and creativity. A wide range of skills demonstrated showing complexity, accuracy and precision.
F Test and evaluate	7-10	A range of tests are justified and described to check the quality and performance of the final product. 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.