

GCE 6FT04 Food Technology Assessment Guidance.

The assessment guidance outlined below underpins the assessment criteria published in the Edexcel GCE Design and Technology: Food Technology Specification. The guidance emphasises some of the key points that must be considered carefully when awarding marks to candidate work. It is designed to help supervising teachers assess candidate work with close reference to the assessment criteria. The criteria published in the GCE Design and Technology Specification are the official resource that must be used when assessing candidate work. Please be aware that the guidance produced here is not an alternative set of assessment criteria nor does it replace the published criteria

Assessment Criteria	Assessment Guidance - Key Issues to Consider When Marking 6FT04
A. Research and analysis	<ul style="list-style-type: none"> • Commercial design. • Client and/or user group introduced to offer critical feedback at critical stages of the design process. • Detailed design brief. • Analysis to clarify design needs. • Highly selective, focussed primary research that should focus on product analysis for a range of products, client interview, disassembly of existing products. • Summary of main findings from research.
B. Product specification	<ul style="list-style-type: none"> • Realistic, technical and measurable specification points. • Specification must be informed by research findings and written in consultation with the client / user group. • Identify relevant sustainability issues pertinent to the design brief and arisen from research findings.
C. Design	<ul style="list-style-type: none"> • Designs should be realistic, workable and detailed. • Research must inform design work. • Annotation should include detailed understanding of the working characteristics of ingredients, components, techniques and processes linked to the specification. • Evidence of client/user group feedback.
Review	<ul style="list-style-type: none"> • Objective, formative evaluations of each design using the specification points. • Reference client/user group feedback to assess the suitability of each design idea for the intended purpose. • Evaluative comments include realistic issues of sustainability for

	design and resources.
Develop	<ul style="list-style-type: none"> • Evidence of at least three good quality developments using trialling and practical work that could be compared, reviewed and evaluated against the relevant design criteria. • Technical knowledge demonstrates understanding of ingredients, components, techniques and processes. • The final design proposal is manufactured, and written detail is presented as a manufacturing specification/final design proposal. • Evidence of client/user group feedback during development.
Communicate	<ul style="list-style-type: none"> • A range of communication techniques, media and ICT should be used with skill and accuracy. • There should be enough information presented in the final design proposal to allow a third party to make the product. • Annotation should convey detailed technical information for design and development work, with good explanation.
D. Planning	<ul style="list-style-type: none"> • A sequence of making tasks, presented in the correct order. • Realistic time scales show minutes/hours. • Quality control and safety checks should be justified and give details of what they are and how they are carried out.
E. Use of equipment	<ul style="list-style-type: none"> • Health and safety issues and inherent risks pertinent to food handling or production will be referenced in the production plan. • Independent selection and use of equipment for specific tasks. • Where candidates have selected simplistic, unchallenging practical work it is not possible to demonstrate their ability to use a range of equipment, even if this is with skill and accuracy.
Quality	<ul style="list-style-type: none"> • Detailed understanding of the working properties of ingredients and components. • The choice of ingredients/components should be justified for use. • Produce a high quality final product that matches all aspects of the final design proposal and is fully functional.
Complexity/level of	<ul style="list-style-type: none"> • Complexity of task is challenging – the product contains four or

demand	<p>more components for A2 level and the second year of study for GCE.</p> <ul style="list-style-type: none"> • Wide ranges of skills are shown through photographic evidence, illustrating precision and accuracy in their use.
F. Test and evaluate	<ul style="list-style-type: none"> • At least two tests should be carried out against measurable making criteria. • Tests should focus on performance and quality. • Descriptions of tests should include details of how they were carried out and what the results were. • Comments from third party testing should relate to measurable making criteria. • Objective evaluation comments will consider the measurable specification points, in detail. • Suggestions for possible modifications and future improvements should be explained for final product, • A life cycle assessment (LCA) should be carried out to check the sustainability of the final product.