

Website Exemplar
GCE Food Technology

Unit: 6FT01

Topic: Design and make a low fat product suitable to sell in the market.

Notes

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A	Performance analysis	<p>Fish Pie The key technical specification points have been fully justified, and there is evidence of a thorough comparison with another existing similar product.</p> <p>(Mark range 4-6)</p>
B	Materials and/or components/ ingredients	<p>Materials and components have been referenced to quality and performance, with alternative ingredients identified, linked to advantages and disadvantages. Evaluation is relevant, referring to the selection of these ingredients and components. Environmental impact has been addressed and discussed, relating comments to ingredients and packaging, however some of these are generic. Two marks are omitted due to the generic nature of the environmental information.</p> <p>(Mark range 7-9)</p>
C	Manufacture	<p>There is a good evaluation of the processes used in the manufacture of the fish pie and a relevant comparison with batch production in a school canteen. The environmental issues are non specific to the fish pie product, therefore to name the processes related to each bullet point would allow marks to be awarded. The use of energy (fuel) for these processes and the CO2 emissions would be particularly appropriate. The other factors (animal welfare etc) need to be in section B as they are related to materials and components.</p> <p>(Mark range 4-6)</p>
D	Quality	<p>A range of quality control checks are discussed, with an explanation linking how these checks influenced the manufacture of the product (organoleptic testing, viscosity, colour, date, traceability and control checks). At times these are very simplistic. The QA system has been described (foreign body control) and then narrowed down to metal detection. This is entirely appropriate. It might be useful to note that the most common foreign body control for fish pie is bones and skin.</p> <p>(Mark range 4-6)</p>
E	Design and development	<p>Main meal to be served in a restaurant. Six realistic, workable ideas presented using CAD, with annotation relating to specification, working properties of ingredients and processes. Three design ideas are made/ modelled in the test kitchen, with detailed information regarding ingredients/ functions. Skills/processes /techniques could be clarified further, although it is evident that the candidate has produced a high quality</p>

		<p>outcome with technical knowledge and understanding. Objective evaluation comments and sensory testing are used extensively 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 coatings are trialled, modelled and tested.</p> <p>(Mark range 11-18)</p>
F	Communicate	<p>Clear third party manufacture for the final design proposal, with justification of materials and processes used throughout the development, leading to a final design proposal. The final product is a stuffed chicken breast with tarragon, grape and onion stuffing, wrapped in Parma ham with tarragon sauce and mushroom rice. Technical details exist for the final design and this is evaluated objectively against the design criteria to fully justify design decisions. To achieve the full marks for this section, it would have been appropriate to provide functionality of ingredients for the design ideas, and lead this into the development decisions towards the final design proposal.</p> <p>(Mark range 9-12)</p>
G	Production plan	<p>Luxury Dessert. Clear production plan, with realistic deadlines for QC, health and safety and deadlines for scale of production in the test kitchen.</p> <p>(Mark range 4-6)</p>
H	Making	<p>High level making skills, showing care, precision and accuracy during all the making to produce a trio of desserts of exceptional quality: dark chocolate and coffee mousse, marbled chocolate and orange cheesecake and raspberry tart practical work. Photographic evidence supports competent making skills and high level awareness of health and safety.</p> <p>(Mark range 13-18)</p>
I	Testing	<p>Sensory testing, tolerances and shelf life are tested and justified, to check the performance and quality of the final product. Third party testing and specification points referenced from the design brief, allows the candidate to evaluate the task, with some objectivity.</p> <p>(Mark range 4-6)</p>