



Pearson

Entry Level Certificate

Design and Technology (8911):

Food Technology

Level 3 - exemplar material

Project Brief

The School cook is planning to have a themed lunch and has asked you to help. The cook has asked you to design and make an ~~Italian~~ Italian food which could be put on the dinner menu for the students in your school.

Task

Research a range of Italian foods which will be suitable for the students in your school to eat for lunch, design and make an Italian food item that will appeal to students in your school.

Food Italian Food

- Pizza
- lasagne
- Ice cream
- Tricinius Soup
- olive bread
- garlic bread.
- spaghetti bolognese

T.TE = Italian foods

Section One

Existing Products

Sensory Qualities	Product 1	Product 2
	Ice cream	Pizza. Pizza garlic bread
Appearance	+ looks smooth	Rough
Aroma	milk + sugar	cheese/affron
Stability	not good it melts	it wont change
Flavour	Vanilla	cheese + tomato
Colour	Yellow	red + white
Texture	Soft	crusty
Shape	- doors covered	triangle/circle
Size	just a ^{small} size	to 9 big
Quality	good quality	high quality

What information I have learned from this investigation.

my favourite one was pizza it was
smooth, crusty, warm it has a
high quality I learnt that pizza
is more standable than ice cream

Design Idea One

Section Two/Three

SPAGHETTI

- hot
- Soft.
- Sweet. x
- Strong
- Frying.
- Pasta
- Mince
- Baking
- Boilinaise
- dull
- sliced mushrooms
- sliced mushrooms
- boiling
- tomato
- tomato
- vegetables
- sliced mushrooms

Ingredients: diced carrot, hot, use pasta shells, pasty, diced onion, yellow, sliced tomatoes, fruit + veg, sliced potatoes, green, spicy, mushroom sliced, tomato, boiling, grated cheesy, smooth, soft, sweet, strong, frying, pasta, mince, boilinaise, dull, sliced mushrooms, sliced mushrooms.

Notes: Students will like it and it's healthy. in a tub.

Design Idea Two

Section Two/Three

PIZZA

- easy to serve
- Dough
- Cooking
- Pepproni
- Mushroom
- on a plate.
- cheese
- 10cm x 10cm
- ~~pepproni~~
- all kids love pizza
- hot
- cat
- chicken
- pure
- vegetarian
- chopped
- tomato
- rubbing in
- yes
- cheddar
- herbs

Ingredients: veg, cheesy, crust, meat, hot, cat, chicken, vegetarian, chopped, tomato, rubbing in, yes, cheddar, herbs, dough, cooking, pepproni, mushroom, on a plate, cheese, 10cm x 10cm, ~~pepproni~~, all kids love pizza.

Chosen Idea

Section Two

The ingredients I will need to make my pizza

are,

plain flour, salt, yeast, olive oil,
warm water, tomato pure, Diet Basil,
cheese.

The equipment I am going to use are,

weigher, bowl, Jug, wooden spoon, roller,
baking tray.

The processes I am going to use are,

slice, weigh, measure, pour, roll &

To make 1 pizza I will be making a one

off product. In the dinner hall the dinner ladies

will have to use Batch production

because

* Machinery and labour need to be flexible
* quality control checks need to be in place

Class survey.

I am going to find out if the people in my class like what I am going to make. I am going to do this so that I make sure I make something students like as the food will be served at dinner time to them.

	Jordan	Eve	Andrew	Jamie	Charlie	Brandon	Shannon	Ryan	Stephen	Judith	Jane
YES	✓	✓	✓	✓		✓	✓	✓	✓	✓	
NO					✓	✓					✓

A graph to show my results from the survey.



Production Plan

Product that I will be making pizza

METHOD/ STEP	TIME
1. Wash hands, put apron on, and get out ingredients.	10 MINS
2. Switch oven on.	1 MIN
3. Weigh out ingredients.	10 MINS
4. Collect equipment.	5 MINS
5. Mix flour, yeast and salt with oil and water	5 MINS
6. Knead mixture.	15 MINS
Roll dough into shape and put on a tray.	5 mins
7. Spread tomato puree onto dough base.	5 Mins
8. Slice (name toppings) and put on top on pizza base.	10 mins
9. Cover with grated cheese	5 mins
10. Bake in pre heated oven	20 MINS

Shopping list

amount	Ingredient	Fruit and veg	carbohydrates	protein	dairy	High fat and sugar
113g	Plain flour		X			
1/2 tsp	salt					
1/2 tsp	yeast					X
1 dsp	Olive oil					
3dsp	Tomato pure	X				
1/2 tsp	Dried basil	X			X	
50g	cheese					
50g	peperoni					

Sensory Testing

Section Six

	Sensory Qualities
Appearance (what does it look like?)	It looks like yellow and shiny.
Aroma (what does it smell like?)	It smells cheesy and tomatoey.
Flavour (what does your pizza taste like?)	It taste smooth and soft and cheesy.
Texture (what does your pizza feel like?)	Soft it feels smooth and crispy.
Shape (what shape is your pizza and the toppings on it?)	It is a circle and bazic and pepperoni.
Size (what is the size of your cooked pizza?)	the size is 20cm.

1) How does this product meet my brief and specification?

yes it does because it is Italian and easy to make and students will like it.

2) How well do you think you worked?

I work to the best of my ability.

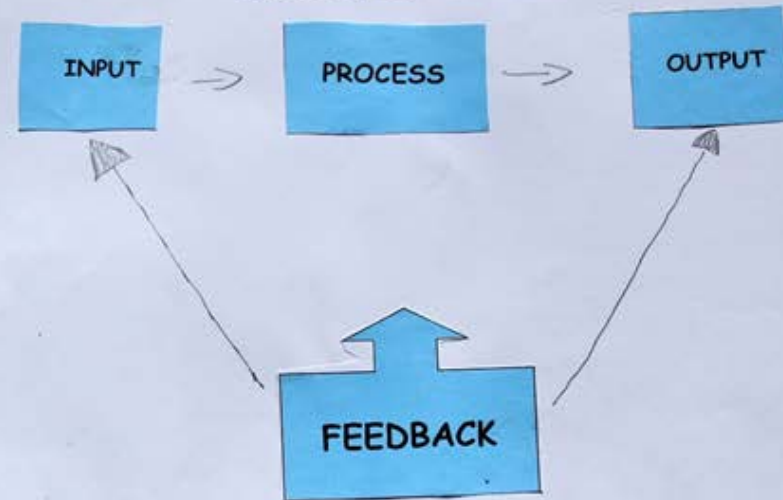
3) What would you do different if you made this pizza again?

possibility focus alot more more and roll it out into a better shape and dont make it to thin

Production Methods

Section Two/Five

PLANNING OF MAKING PRODUCTION SYSTEMS



Output: final result/final product

Feedback: used at each stage of production to ensure good quality computer aided manufacture

Input: all equipment/ food/ ingredients/ energy

Process: measuring/ mixing/ heating/ cooling

Production Methods

Section
Two/Five

Factors that I would need to consider if I were to make my product in quantity.

Batch Production

- Machinery and labour need to be flexible.
- Quality assurance procedures need to be in place.

Continuous Production

- Non-stop production.
- Quality control checks need to be in place.

Quality Control

- Assurance standards are met.
- It involves inspection, sampling and testing.

Computer Aided Manufactures

- Quick
- High quality

Quality Assurance

- Quality assurance is all about standards, setting standards and meeting them.
- Standards cover everything from quality of raw materials to the packaged product.

