### GCSE Food Technology – Controlled Coursework Assessment Booklet

Name: ....................................  Target Grade: ..........  Teacher: ...........................

Remember this guide shows minimum content!

<table>
<thead>
<tr>
<th></th>
<th>Hand in</th>
<th>Max Marks</th>
<th>Formative Assessment</th>
<th>Summative Assessment</th>
<th>Approx GCSE Grade</th>
<th>RL Grade</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Investigating the Design Context</td>
<td>May 30th</td>
<td>8</td>
<td></td>
<td></td>
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<tr>
<td>B. Development of the design proposals</td>
<td>July 17th</td>
<td>32</td>
<td></td>
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<tr>
<td>C. Making</td>
<td>Dec 17th</td>
<td>32</td>
<td></td>
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<td></td>
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<tr>
<td>D. Testing and Evaluation</td>
<td>Feb 20th</td>
<td>12</td>
<td></td>
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<td></td>
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<tr>
<td>E. Communication</td>
<td>Feb 20th</td>
<td>6</td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

**How to use this Guide:**

1. Where you see a ‘callout’ like this, ensure your folder page includes this information, it is essential for grades C & Above.

2. This ‘callout’ identifies key A & A* grade criteria

**Use of correct English!**

Throughout your folder consider the best use of your English skills, think before you write!

Remember sentences, full stops, grammar and capitals

Also consider 10-20% of marks are for ‘Quality of Presentation’

- A
  1. Design Brief and Analysis
  2. Existing Products Research
  3. Specific Design Brief Research
  4. Questionnaire
  5. Research Analysis
  6. Design Specification
  7. Initial Ideas (8 in total, 4 per page)
  8. Planning & Evaluation (x6 Ideas) 8a 8b 8c

- B
  9. Development 1
  10. Development 2
  11. Development 3 - Final Idea
  12. Evaluation of Development
  13. Production Plan Flowchart
  14. Controlled assessment diary

- D
  15. Testing by Client/Target group

- A
  A
  A*
## Controlled Assessment Criteria (Paperwork)

<table>
<thead>
<tr>
<th>Investigating the design context</th>
</tr>
</thead>
<tbody>
<tr>
<td>Design Brief and Analysis</td>
</tr>
<tr>
<td>Existing Products</td>
</tr>
<tr>
<td>Specific Design Brief Research</td>
</tr>
<tr>
<td>Questionnaire leading to user profile/target market</td>
</tr>
<tr>
<td>Research Analysis</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Development of design proposals (inc modeling)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Specification including (social, moral, industrial, environmental)</td>
</tr>
<tr>
<td>Initial Ideas 1 (inc annotation &amp; analysis)</td>
</tr>
<tr>
<td>Initial Ideas 2 (inc annotation &amp; analysis)</td>
</tr>
<tr>
<td>Recipe 1 &amp; 2 Planning + Evaluation</td>
</tr>
<tr>
<td>Recipe 3 &amp; 4 Planning + Evaluation</td>
</tr>
<tr>
<td>Recipe 5 &amp; 6 Planning + Evaluation</td>
</tr>
<tr>
<td>Modeling</td>
</tr>
<tr>
<td>Development 1: Environmental &amp; Sustainable Issues</td>
</tr>
<tr>
<td>Development 2: Details, proportions &amp; shape</td>
</tr>
<tr>
<td>Development 3: Final Idea</td>
</tr>
<tr>
<td>Evaluation of Development &amp; Ingredients List (inc functions)</td>
</tr>
<tr>
<td>Flow Chart/Production Plan Using QC/QA</td>
</tr>
<tr>
<td>Controlled Assessment Diary (inc Photos)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Testing and evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Testing By Client (3rd Party Testing)</td>
</tr>
<tr>
<td>Evaluation (Spec v's Evaluation inc Questionnaire)</td>
</tr>
</tbody>
</table>
Page 1 - Title Page - No marks for this sheet, but it is the first page the examiner will see so make it IMPRESSIVE! Include:

1. AQA Food Technology
2. Ecclesfield School - 36574
3. Candidate Name and Number (leave space if you do not know it)
4. Title of Project
5. Year of Entry eg: 2011

**Border pages**
Ensure your name is included on every sheet!

Page 2 - Contents Page (complete prior to the final hand in)
1> Design Brief and Analysis
2> Existing Products Research
3> Specific Design Brief Research
4> Questionnaire
5> Research Analysis
6> Design Specification
7> Initial Ideas (8 in total, 4 per page)
8> Planning & Evaluation (x6 Ideas)
   8a Recipe 1 & 2 Planning + Evaluation
   8b Recipe 3 & 4 Planning + Evaluation
   8c Recipe 5 & 6 Planning + Evaluation
8> Planning & Evaluation (x6 Ideas)
9 > Development 1
10> Development 2
11> Development 3 - Final Idea
12> Evaluation of Development
13> Production Plan Flowchart
14> Controlled assessment diary
15> Testing by Client/Target group
16> Evaluation
What you need to think about:

**Situation: Ready Made Products**
Supermarkets have seen an increase in the demand of savoury ready meals and ready made desserts. A supermarket wishes to extend its current range that contributes to the recommendations of the ‘the eat well plate’ or the ‘5 portions of fruit and vegetables a day rule’

**Design Brief:**
This is a short subtle response to the AQA Situation that you have chosen to use for the start of your GCSE year. The response should include any specific information added to the original situation.

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**Analysis:**

1: **Existing Products:**
This is where you research and analyse products that already exist for there good and bad qualities ending in promoting creative design ideas for your design. (DO NOT COPY)

2: **Specific Design Brief Research:**
This is where you research into any components that you may need to use in your specific design such as:

   2a: **Nutritional Needs/Allergies:**
   You will research into the “5-a-day” program and the “eatwell plate”. You will need to research special diets and allergies.

3: **Questionnaire identifying the target market/user profile:**
You will need to formulate appropriate questions and conduct a questionnaire of at least 30 people to establish your user profile’s needs. **(This needs to be shown in a bar graph or pie chart presentation)**

4: **Storage/shelf life:**
This is where you need to research in to production storage conditions and shelf Life, production scales and understand the constraints this has on your design.

5. **Ingredients/Recipes**
This is where you will need to understand about the different functions of ingredients and their uses within particular products.

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Exemplar Work:

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What have you learnt from this page:

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Client Opinions:

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Levels For page:

7-8 ~ Clear and specific design criteria identified, reflecting the analysis undertaken
5-6 ~ Design criteria which reflects the analysis undertaken
3-4 ~ Design criteria reflects most of the analysis undertaken
0-2 ~ Design criteria is very general and lacking in any detail
EXEMPLARY PAGE: **Situation Brief & Analysis**

**Ecclesfield School - Department of Design and Technology (Food Technology)**

**TASK ANALYSIS**

**What is in the lunchbox?**

Many children take a packed lunch to school. Develop ideas for products that children would be happy to find in their lunchbox and consider how they would need to be packaged to keep them safe and fit to eat.

- **What parents want:**
  - Likes and dislikes of children
  - Dietary needs e.g., religious/vegetarian
  - Nutritional needs of children
  - Packaging

- **Task:**
  - Skills
  - Size and shape
  - Price

- **Packaging:**
  - When thinking about my product, I will need to do research into how it can be packaged to make it easy to transport. I will need to research the types of packaging that are suitable for the product and how they can be recycled. As it will be in a child's lunchbox, I will need to ensure the packaging is lightweight.

- **Allergies:**
  - I will need to research different allergies and take these into account when deciding on the ingredients of my product. The idea I might consider are nut free, wheat free and free from colourings, so there is an increase in allergies in the country, I will do questionnaires or surveys to see if more products can be used.

- **Nutritional needs:**
  - It is vital for children to have a balanced and healthy diet.

- **Target Group:**
  - After completing research, I will need to decide on the target age group I want to produce my product for. I will have to choose between infant, junior, senior school children and a group of children who do not have lunchboxes. I will need to take into consideration the sort of foods and amounts of food the age groups need. The older the child, the more energy they need.

- **Time:**
  - In order to produce ideas for children's lunchboxes, I need to think about the total amount of time it takes to make the product, I will have 2 hours, including lunch time, so I need to consider if I am able to make my idea during the time available. For my research, I will have to find out how long particular foods take to cook.

- **Cost:**
  - The cost of the ingredients will be kept at the correct temperature of below 5°C to prevent food poisoning. High-risk foods include meat, fish and eggs, so I need to consider if I can store these foods in my product, I would need to use cool storage such as ice packs.

- **Storage and High Risks:**
  - I need to consider how I am going to store my product. As a child leaves their bag in a cloakroom for a few hours before lunch, the product will begin to get warm. It must be kept safe to eat. To make it safe, high-risk foods which contain proteins must be kept at the correct temperature of below 5°C to prevent food poisoning. High-risk foods include meat, fish and eggs, so I need to consider if I can store these foods in my product, I would need to use cool storage such as ice packs.

- **Equipment:**
  - Most children want their food to be different and look nice to eat. The child will need to like the look of the food in order to eat it. To make my product more appealing, I will make it in an original shape and make it colourful, but I will not use additives or food colouring.

- **Size and shape:**
  - In my research, I will need to find out appropriate portion sizes for children at different ages. I need to make sure the portion size is neither too big or too small. Also, the product will need to fit into a lunchbox so I will make sure it is not too big. Also, I will give it an interesting shape to attract more children.

- **Dietary needs:**
  - While doing my research, I need to consider if my product is going to be suitable for dietary needs such as religious needs or vegetarians. Also, I would think whether I wanted to make my product appropriate to people with health problems, e.g., diabetes or irritable bowel syndrome.
What you need to think about:

1: Find a minimum of 5 appropriate products for your design brief.

2: Using the titles below analyse the products you have found.

Ingredients:
What has been used, how they work together, suitability of ingredients.

Flavour / Extra ingredients/ Detail:
Why is this product interesting/exciting, what makes the recipe unique/stand out, what detail defines this product.

Environmental Pro's & Con's:
Can the packaging be recycled, does it use environmentally friendly products, Can sustainable ingredients be used in the manufacture, how far do the ingredients have to come.

Nutrition:
Carbohydrate, fat, protein, vitamins, minerals. What nutrients do the main ingredients provide in the recipe.

Target Market:
What is the target market of the product and why, how could this be changed.

Cooking Instructions:
How is it cooked/assembled, does it require special equipment?

Storage:
Freezer, fridge, cool dry place

Cost:

Exemplar Work:

<table>
<thead>
<tr>
<th>Name of Product</th>
<th>Description of Product</th>
<th>Packaging used</th>
<th>Cost</th>
<th>Storage of Product</th>
<th>Instructions for use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sainsbury's pizza bases, classic Italian</td>
<td>Sainsbury's bases are made in Italy using traditional ingredients.</td>
<td>Heat sealed</td>
<td>£1.00</td>
<td>Store in a cool dry place. Once opened keep refrigerated, Consume within 24 hours</td>
<td>Simply add a topping of your choice and bake. Serve with crisp green salad,</td>
</tr>
<tr>
<td>Sainsbury's Wholemeal Mozzarella &amp; Tomato Pizza</td>
<td>A healthier option high in fibre. A high fibre pizza with added seeds. Freezable, Vegetarian.</td>
<td>Box</td>
<td>£2.39</td>
<td>Keep refrigerated.</td>
<td>Oven cook from chilled or frozen,</td>
</tr>
</tbody>
</table>

What have you learnt from this page:

Objectives:

A-A* > Detailed analysis of relevant existing products

C+ > Good analysis of relevant existing products

C> Limited analysis of relevant existing products
Supermarket Survey

I am doing a Supermarket Survey to find a range of products that are connected with Italy as my coursework is related to Italian products. I will be trying to find some healthy products that contain ingredients high in fibre such as wholemeal pasta and flour. This supermarket survey should help me find some suitable products so that I can also produce a similar one. This will give me an idea of products and ingredients already selling in supermarkets.

<table>
<thead>
<tr>
<th>Name of Product</th>
<th>Description of Product</th>
<th>Pack</th>
<th>Cost per Unit</th>
<th>Storage of Product</th>
<th>Instructions for use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sainsbury's potato bases</td>
<td>Classic Italian</td>
<td>Tub</td>
<td>£1.39</td>
<td>Keep refrigerated and use within 4 days. Once thawed do not re-freeze.</td>
<td></td>
</tr>
<tr>
<td>Sainsbury's Wholemeal Mozzarella &amp; Tomato sauce</td>
<td>A healthy option high in fibre. A high fibre pizza with added seeds, Fresca, Vegetarian.</td>
<td>Box</td>
<td>£2.70</td>
<td>Keep refrigerated. Open from chilled or frozen.</td>
<td></td>
</tr>
<tr>
<td>Sainsbury's Napoliapana Sauce</td>
<td>Rich sauce blended with tomatoes and a touch of basil and oregano originating from the Campania region. Suitable for vegetarians &amp; vegans.</td>
<td>Tub</td>
<td>£1.39</td>
<td>Keep refrigerated. Sheep from chilled in 5 minutes. Empty contents into a saucepan over a medium heat for 5 minutes. Mix with cooked pasta.</td>
<td></td>
</tr>
<tr>
<td>Sainsbury's fresh Gnocchi</td>
<td>Rough textured potato gnocchi, obst served with fresh peas, vegetarian.</td>
<td>Heat sealed</td>
<td>£1.10</td>
<td>Keep refrigerated. Once opened keep refrigerated and use within 4 days. Do not exceed use by date.</td>
<td></td>
</tr>
<tr>
<td>Sainsbury's Italian Salad</td>
<td>Washed and ready to use. Succulent baby leaves with roast carrots and garlic. Washed in spring water.</td>
<td>Heat sealed</td>
<td>£1.40</td>
<td>Keep refrigerated. Use in pasta dishes or drizzle on top with dressing.</td>
<td></td>
</tr>
<tr>
<td>Sainsbury's fresh tortellini, garlic and herb</td>
<td>Rich blend of Italian cheeses and garlic, fresh egg pasta, seasoned with butter and nutmeg Vegetarian.</td>
<td>Tray and heat sealed</td>
<td>£1.39</td>
<td>Once opened keep refrigerated and use within 4 days. Do not exceed use by date. Cook from chilled for 1-2 minutes.</td>
<td></td>
</tr>
</tbody>
</table>

Evaluation

As I went through the products in the Supermarket Survey, I saw quite a few ‘be good to yourself’ products which were connected to the Italian theme. Because Sainsbury’s are bringing more healthy products in, this tells me that my product may sell well because it will be healthy and contain fibre.

I found some great products such as pizza bases which use the plain flour as a source of fibre. This is a great product and may be popular to sell as it is only £1.00 per box. This can just be topped off with all the favourite toppings such as cheeses, sauces, high fibre vegetables and then just grilled. The product is quick and easy so it is suitable for people who are busy or for parties.

I also found another pizza but already made with the sauce and topping. The base is made with wholemeal flour which is an excellent source of fibre. This product may be popular for people who are concerned about eating fibre in their diet. It may not be as popular as the normal bases but this is a great product to try out because it is healthy and also quick to prepare.

Vegetarian Lasagne with wholemeal pasta also seems to be a popular choice. I could develop this further using different vegetables or meat to create an option for vegans. This would be nutritious due to the content of fibre in the pasta so it may sell very well in supermarkets. I will add a similar or the same ingredient in my product so that it has the same effect! Supermarkets as the products already selling.

I found a product of fresh Gnocchi which is made from a well known fibre source, potato. This is good to sell in Supermarkets but may not be as popular because it isn’t a very well known product and can be disliked easily.

Overall, the supermarket survey has helped quite a lot by giving me lots of examples of products that I may want to create in my own way for my Italian product. I may use many ingredients here and also see what kind of prices the products are selling at. I can now test one of the products to analyse it.
What you need to think about:

If you are producing a project that needs to be for a specific purpose/target group or retail outlet, it will need to be research relating to that theme. You might need to consider size, ingredients, special diets, flavourings, nutrition, fairtrade (ethical issues), packaging etc…

This sheet is partly research, analysing, and developmental as you are showing how you intend to design your work relating to existing products on the market.

Important factors to gain from the sheet;

1. Design issues
2. How you intend to use the information
3. Conclusions
4. Design proposals
5. Where you attained your information.

Exemplar Work:

What have you learnt from this page:

Client Opinions:

Levels For page:

0-2 ~ Minimal analysis of other products or systems undertaken
3-4 ~ Some analysis of related products or systems undertaken
5-6 ~ Good analysis of relevant products or systems undertaken
7-8 ~ Detailed analysis of relevant existing products or systems undertaken related to design intentions
What you need to think about:

- They must ask specific / relevant questions
- There must be at least 20 people asked
- You must show your findings in a bar/pie chart produced to show your findings.
- You must analyse the data and sum up what you have found from the questionnaire.

Exemplar Work:

<table>
<thead>
<tr>
<th>1. How much money would you pay for a family sized prepared meal?</th>
</tr>
</thead>
<tbody>
<tr>
<td>£1-£2</td>
</tr>
<tr>
<td>£2-£3</td>
</tr>
<tr>
<td>£3-£4</td>
</tr>
<tr>
<td>£4-£5</td>
</tr>
<tr>
<td>£5-£6</td>
</tr>
</tbody>
</table>

What have you learnt from this page:

Client Opinions:

Levels For page:

7-8 ~ Target market identified and the intended consumer/user profiled
5-6 ~ Target market for product has been identified
3-4 ~ Some consideration has been taken of the likely consumer/user
0-2 ~ Limited understanding of the target market/user evident
My results say that nobody was allergic to any food and everybody ate meat. Also most of the people like pasta.

Most people would pay £4-£5 for a family-sized ready meal. Carrots are the most popular vegetables, strawberries are the most popular fruit, and chips are the most popular type of potatoes.

This information is useful because I know what foods most people prefer, so therefore I know what food is best to include in my final product. It also tells me what food people don’t eat so I know which food shouldn’t be included.
What you need to think about:

This is where you collate (pull together) all the information that you have discovered in your research. Documenting all your findings and how this can assist you in your designing process.

Your page will have your conclusions from the following pages:

- Existing products
- Existing Products
- Specialist / Componentry research
- Questionnaire leading to user profile / target market

From these pages you need to bring together all your conclusions and analyse how you are going to use them in your further work.

Exemplar Work:

**Research Analysis**

*Questionnaire Results*

**What I have found out:**

I have found out the public's choice of some Italian ingredients such as different pastas, sauces, toppings, etc. By looking at the top scores for each question I may use those particular ingredients in my product. For example the question that asked which pasta they preferred better turned out to be spaghetti. Now that I know the choice of pasta they liked best, it could have a good chance of being one of my main ingredients in my Italian product.

**How it will help me design:**

This should help me to design my overall product by looking at what the public prefers best so that I can add some of their choices in my product. The reason for doing this for the product to sell well in supermarkets because I have put in mind what the public's choices are. When I am designing I should remember to put all these choices into my product so that part of it was reflected on other people's ideas.

What have you learnt from this page:

Client Opinions:

Levels For page:

0-2 ~ Provided little evidence of research and analysis of context
3-4 ~ Made a superficial analysis of most of the research material and the context
5-6 ~ Good analysis of relevant research and context
7-8 ~ Detailed analysis of relevant existing products or systems undertaken related to design intentions
Analysis of Research

Mood Board

What I found out:
I found many variations and different examples of Italian products from daily magazines. These images of the products show me that there is a massive range of products that I can use for my own product. By looking at the mood boards, I can be easily influenced by the different and stylish images used by other people’s ideas in producing what they think are Italian. I have also found out that by looking at the mood boards of the appearance matter to create your own image so I can think about mood boards and the appearance of what kind of product I can use in my product. Also, it gives me many ideas for example not just making pasta dishes but making something completely different like a pizza or salad.

How it will help me design:
The mood board will help me identify different ingredients used in the images such as pasta, cheese, bread, vegetables etc. This is very useful because I can use some of those ingredients in my own product for a better flavour and look. Also the way people present their food in the magazines will help me decide how I want my product to look. So that when it is sold, it will look attractive and appetising which will help it sell.

Questionnaire Results

What I have found out:
I have found out the public’s choice of some Italian ingredients such as pasta, cheese, bread, vegetables etc. I have looked at the top scores for each question. I may use those particular ingredients in my product. For example the question that asked which pasta they preferred better turned out to be spaghetti. Now that I know the choice of pasta they liked best, I could have a good chance of being one of my main ingredients in my Italian product.

How it will help me design:
This should help me to design my own product by looking at what the public prefers best so that I can add some of their choices in my product. The reason for doing this is to see what the public’s choice is. When I am designing I should remember to put one choice of the public in my product so that part of it was reflected on other people’s ideas.

Supermarket Survey

What I have found out:
I have found many different products linked to the theme of Italian. I have seen the prices, quantities and ingredients that popular supermarkets have used such as Sainsbury’s. By looking at their detailed description and ingredients of their product, I have also found the different ingredients that they have used and have never seen before such as rocket. I have seen their ‘be good to yourself range’ for a healthier option in supermarkets. This may become popular as today’s generation is into a healthier diet. I can look up in a list of some Italian ingredients to see whether they contain enough Fibre to use for my product. I could use high in fibre ingredients such as spelt flour or pasta that can be used in pasta dishes or a pizza.

Fibre Research

What I have found out:
I have found out what fibre is and the effect it has on the body such as the bowel and the way it helps remove waste in the intestines. I have found out that without fibre the removal of waste can be incredibly difficult and cause serious illnesses such as cancer. I have also looked at a list of everyday ingredients and their content of fibre such as bread, flour and other ingredients that can be used in my Italian product.

How it will help me design:
By researching in depth about fibre I have decided that my product should contain fibre in it as a healthier option in supermarkets. This may become popular as today’s generation is into a healthier diet. I can look up in a list of some Italian ingredients to see whether they contain enough fibre to use for my product. I could use high in fibre ingredients such as spelt flour or pasta that can be used in pasta dishes or a pizza.
Development of the design proposals: Design Specification

What you need to think about: All points should be measurable, this is what we finally evaluate!

Target Market Group
1. Who is the target market?
2. Look back to your research
3. You defined this with your questionnaire
4. ........................................................
5. ........................................................

Labelling
1. What’s in your product?
2. What nutritional content?
3. What warning/advice will be included?
4. ........................................................
5. ........................................................

Size/Shape
1. Are there any restrictions?
2. Specify a general size
3. Is there a limit in the workshop?
4. ........................................................
5. ........................................................

Weight
1. Is it important?
2. Will customer be able to carry it?
3. What are competitor’s products?
4. ........................................................
5. ........................................................

Number of servings

Shelf Life/Storage
1. How long will it last?
2. Can it be resealed/packaged?
3. ........................................................
4. ........................................................
5. ........................................................

Green Issues (look at questionnaire)
1. What can be recycled?
2. Will packaging be recyclable?
3. Will recycling symbol be included?
4. ........................................................
5. ........................................................

Aesthetics (look at questionnaire)
1. How the product should look
2. Flavour and texture
3. How will the packaging look?
4. ........................................................
5. ........................................................

Ingredints
1. What is appropriate, be specific?
2. Specific requirements i.e. dairy free
3. Are they easy to source?
4. Are they good quality?
5. Will they give required finish?

Safety
1. Will there be any allergies?
2. Are there hygiene issues?
3. Look at www.bsieducation.org/Education
4. ........................................................
5. ........................................................

Cost
1. Is there a limit for TMG?
2. What is cost of similar product?
3. What will customers pay?
4. ........................................................
5. ........................................................

Importance > E=Essential D=Desirable P=Possible

Exemplar Work: The difficult ones...

Target Market Group
1.(E) Product should appeal to 16-18 year old males, as defined in my questionnaire
2.(D) Product to be nutritionally balanced, similar to ‘product x’ in my product analysis because...
3.(P) Target market have an increased bias towards recyclable/sustainable products, this is referenced in my product analysis
4.(E) Cost it should cost no more than...to produce
5.(E) It should be stored in a cold place and will last for ...

Refer to your research!

How to ID points

Objectives:

A-A* > Fully detailed and justified specification taking full account of analysis

C+ > Specification is complete and reflects key aspects of the analysis
Exemplar Page: Specification

Ecclesfield School - Department of Design and Technology (Food Technology)

Design Specification

From the research I have done, I will need to make sure that my product includes all of the points listed below.

- **Number to serve**: My Italian product will serve about 4 people.
- **Packaging**: For wet products such as pasta, I am going to package them in a rigid plastic tray, sealed with a film lid. This will then be covered with a paper cardboard sleeve that includes all the information about the product. It should be suitable to reheat. For a dryer product such as a pizza, I will wrap it with a soft plastic material that also has information about the product.
- **Labelling**: The labelling will include: the name of the product, the name of the manufacturer/seller, the ingredients, description of the product, best before date, allergy advice, nutrition table and maybe a serving suggestion.
- **Appearance**: Appearance should look attractive, appealing and appetising to eat.
- **Taste**: The taste should have a traditional blend of Italian ingredients because my product is based on Italian dishes.
- **Texture**: To have a good texture I will cut the vegetables in different sizes and also use a different kind of pasta for pasta dishes. The sauce should be smooth.
- **Nutrient content**: The nutrient content in my product should be good so I want my product to be part of a healthy meal. It will be high in fibre and also protein.
- **Cost**: The cost will be based on my results from the Supermarket survey. It will cost about £3-£6 due to the big portion size and ingredients used.
- **Storage**: For storage my product should be put in a refrigerator at 5 degrees centigrade. It can also be frozen.
- **Shape**: The shape of my Italian product will be put in a round plastic mould.
- **Who might buy it?**: People that may buy my product are families who want a meal from the supermarket and the portion size is suitable for them. Also adults after a hard day of work may want to grab something from the shelves for their lunch or supper. The product will also be great for healthy eaters because it contains fibre and protein.

- **Environment**: While making my product, the environment will have the HACCP system in operation to ensure the product is produced in a safe and hygienic condition.

Design Ideas Brainstorm

I will design several Italian dishes using the design specification. They will have to high in fibre. Here are some of the dishes I may design.

- Pizza Margherita
- Spaghetti Bolognese
- Pasta Bake
- Garlic Bread
- Cheesecake
- Pasta Shells
- Pasta Bake
- Macaroni
- Pasta Salad
- Lasagne
- Spaghetti Carbonara
- Risotto

I will be using many traditional ingredients used in Italy such as tomatoes, cheese, herbs and vegetables. These ingredients are the basis of the dishes I may design.
Development of the design proposals: **Initial Design Ideas 1 & 2**

What you need to think about: **2 pages (A3) of creative INITIAL design ideas 4-6 per page**

1. These pages should be in 'Sketchbook' hand drawn format!

   **A minimum of 8 initial ideas should be drawn**

2. When sketching idea's remember.....
   a. Sketch freehand lightly
   b. Define outline
   c. Render idea using pencil crayons, not felt tips!
   d. Consider using fine-liner on outline
   e. Fully **ANNOTATE** ideas

3. Annotating is adding a short paragraph about features of the idea that cannot be determined by simply looking at the sketch. These may include: -
   a. Notes on how design meets specification
   b. Notes on ingredients
   c. Processes/method required
   d. How easy the product is to make
   e. What finish is to be used
   f. Possible allergy ingredients
   g. How the product could be developed
4. Add detail views where required

5. **Evaluate initial idea's and chose idea(s) to DEVELOP** - Include conclusion!

   **AQA Criteria - Evaluative annotations are ESSENTIAL!**

---

**Exemplar Work:**

What have you learnt from this page: **Client Opinions:**

Levels For page, tick the level of YOUR work: -
- **26-32** ~ Imaginative and innovative ideas have been developed, demonstrating creativity, flair and originality. Further developments made to take account of ongoing research
- **19-25** ~ Imaginative ideas demonstrating a degree of creativity, which are further developed to take account of ongoing research
- **12-18** ~ Design ideas show some degree of creativity and further development
- **6-11** ~ Ideas show some variation in approach or concept
- **0-5** ~ Ideas are lacking in imagination, minimal development or further research
Exemplar Page: Initial Ideas

Ecclesfield School - Department of Design and Technology (Food Technology)

Vegetable Pizza
- Mozzarella cheese
- Green pepper
- Tomato
- Red or yellow onion
- Pizza base

Consommé
- Tomato sauce
- Chopped onion
- Chopped carrot
- Chicken stock

Vegetable Spaghetti
- Spaghetti
- Tomato sauce
- Chopped onion
- Chopped carrot
- Chopped green pepper

Shrimp Pasta
- Shrimp
- Tomato sauce filling
- Pasta
- Chopped onion
- Chopped green pepper

Note on dish - Vegetable Pizza
Skills shown: I have shown how to make a vegetable pizza. I have also shown how to cook the base by making the tomato sauce. I have shown how to prepare vegetables for the pizza. I have shown how to use the cheese on the pizza.

How would you improve the dish? I would use a mixture of white bread and plain flour for the base. I would also use fresh tomatoes and cheese to prepare the pizza. I would also use fresh vegetables to enhance the flavor of the dish.

Note on dish - Consommé
Skills shown: I have shown how to make a consommé. I have also shown how to prepare vegetables for the consommé. I have shown how to prepare the sauce by making the tomato sauce. I have shown how to prepare the vegetables for the consommé. I have also shown how to use the vegetables to prepare the consommé.

The advantages of using vegetables in the consommé are:
- The vegetables add color and flavor to the consommé.
- The vegetables are nutritious and provide a variety of vitamins and minerals.
- The vegetables can be used to create a variety of dishes.

Note on dish - Vegetable Spaghetti
Skills shown: I have shown how to make a vegetable spaghetti. I have also shown how to prepare vegetables for the spaghetti. I have shown how to prepare the sauce by making the tomato sauce. I have also shown how to use the vegetables to prepare the spaghetti.

The advantages of using vegetables in the spaghetti are:
- The vegetables add color and flavor to the spaghetti.
- The vegetables are nutritious and provide a variety of vitamins and minerals.
- The vegetables can be used to create a variety of dishes.

Note on dish - Shrimp Pasta
Skills shown: I have shown how to make a shrimp pasta. I have also shown how to prepare vegetables for the shrimp pasta. I have shown how to prepare the sauce by making the tomato sauce. I have also shown how to use the vegetables to prepare the shrimp pasta.

The advantages of using vegetables in the shrimp pasta are:
- The vegetables add color and flavor to the shrimp pasta.
- The vegetables are nutritious and provide a variety of vitamins and minerals.
- The vegetables can be used to create a variety of dishes.

Candidate Name: 
Candidate No. 
Centre No.: 36574 
Page No.: 
Development of the design proposals: Planning & Evaluation

What you need to think about: Ensure your Planning & Evaluation sheet refers to how it meets your brief/spec.

This folder page is to highlight what products you intend to make and evaluate their ability to meet the brief and specification.

Things to include:
1. Justification (why did you choose to make a particular product)
2. Annotated photo
3. Sensory Testing
4. Nutritional Analysis
5. Portion Size
6. Approximate cost to make
7. Evaluation of practical work but also against specification

Exemplar Work:

What have you learnt from this page:

Client Opinions:

Levels For page, tick the level of YOUR work:
- 26-32 ~Excellent development work through experimentation with a wide variety of techniques and modelling
- 19-25 ~Good development work achieved through working with a variety of techniques and modelling
- 12-18 ~Adequate development work achieved through working with a range of techniques and modelling
- 6-11 ~Development work is lacking in detail but makes reference to a number of techniques and modelling
- 0-5 ~Basic development work undertaken using a limited range of techniques

AQA Criteria - Ensure you have a wide VARIETY of modelling! + Review testing of models!
Ecclesfield School - Department of Design and Technology (Food Technology)

**Design Idea 1: Cannelloni**

I chose this product as my second choice to produce because it is an unusual dish and different. This fits in with my design specification because it is partly healthy, contains fibre and the ingredients used are at a reasonable price. The dish follows the Italian theme.

**Ingredients:** 10 sheets of lasagne, 110g spinach, 75g cream cheese, ½ onion, 2 cloves of garlic, 75g light mozzarella cheese, 400g tinned tomatoes and a pinch of herbs.

**Star Profile**

- **Texture:**
- **Taste:**
- **Appearance:**
- **Smell:**
- **Healthy:**
- **Colour:**
- **Flavour:**

**Nutrition Information**

<table>
<thead>
<tr>
<th>Product</th>
<th>Calories</th>
<th>Fat</th>
<th>Carbohydrates</th>
<th>Salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per Portion</td>
<td>320</td>
<td>30</td>
<td>35</td>
<td>2</td>
</tr>
<tr>
<td>Per 100g</td>
<td>400</td>
<td>40</td>
<td>45</td>
<td>3</td>
</tr>
</tbody>
</table>

**Evaluation**

This product matches my brief and specification because it is an Italian dish, it contains fibre by the spinach, tomato and pasta. From the star profile the cannelloni dish which is very tasty from the tomato sauce and spinach filling. It looked appetising and attractive to eat because of the stringy cheese and cannelloni tubes. It smelt of tomato and cheese which were the main ingredients. The tomato sauce was healthy as well as the pasta used. I didn’t blend at all and it was very colourful. There were different textures. The sauce was smooth and the filling was lumpy. The pasta was soft and the cheese was stringy. Overall the dish was good although it could have been healthier by adding more vegetables and using less fat cheese in the filling and top. I could develop it by using wholemeal pasta instead of plain. I could add more vegetables in the filling for example tomatoes, peppers and sweet corn instead of just spinach. As the packaging I will use a rigid plastic container with a paper cardboard sleeve containing information about the product.

**Design Idea 2: Cheesy Cauliflower Pasta**

I wanted to produce a dish that involved pasta as Italian’s usually contain this ingredient in their food. I wanted to show a key technique used to make this dish such as making a cheese sauce form scratch and cooking pasta perfectly. This dish follows my design specification because it has fibre from the pasta and vegetables, the ingredients do not cost very much and it definitely follows the Italian theme.

**Ingredients:** 100g cauliflower, 150g pasta tubes, Cheese Sauce – 20g plain flour, 25g margarine, 300ml milk, 50g cheddar cheese. Topping – 50g white breadcrumbs, 10g parsley, 25g cheddar cheese, 10g margarine, 1 tomato. Salad – 1 tomato, ½ cucumber, ½ red onion, handful of salad leaves.

**Star Profile**

- **Texture:**
- **Cheesy:**
- **Appearance:**
- **Smell:**
- **Healthy:**
- **Colour:**
- **Flavour:**

**Nutrition Information**

<table>
<thead>
<tr>
<th>Product</th>
<th>Calories</th>
<th>Fat</th>
<th>Carbohydrates</th>
<th>Salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per Portion</td>
<td>300</td>
<td>25</td>
<td>30</td>
<td>1</td>
</tr>
<tr>
<td>Per 100g</td>
<td>400</td>
<td>40</td>
<td>45</td>
<td>2</td>
</tr>
</tbody>
</table>

**Evaluation**

This product matches my brief and specification because it is perfect for a family of four. It contains fibre, not very pricey, Italian and is a different dish you would not really find in supermarkets so it is a new choice which may be a positive change. From the star profile the cheesy cauliflower pasta was very tasty by the amount of cheese in the topping and sauce. It looked very appetising and appetizing to eat and could be a great dish to sell in supermarkets. The salad was an extra part of the dish which provided the healthy part. It contained a few vegetables that add more fibre to the dish. This dish had different textures from the softness of the cauliflower and pasta to the smooth sauce to the crunchy, fresh vegetables. The salad gave the dish a flash of different colours which had a contrast with the pale pasta in cheese sauce. Overall, it tasted great and is also smelt good.

To develop it further I would use pasta that is high in fibre more than the original I used. I would also add a variety of vegetables instead of just cauliflower and tomato. If I do produce this dish further the packaging will be made out of rigid plastic and a paper cardboard sleeve for the information.
Development of the design proposals: Development 1 & 2

What you need to think about: This is the page that allows you to modify 1 specific part of your recipe in a number of ways to improve the product e.g. type of flour

1. Remember only change one aspect of your recipe/dish per development.

2. These pages should be developing one aspect of your dish/product: -
   a. Start with simple adjustments
   b. Explain what your going to do
   c. Show where ideas have been modified
   d. Get other peoples opinions on your developments
   e. Include a photo and star profile
   f. Write about how it changes the nutritional or sensory attributes of the dish

3. Final Idea should be based around one or all of your developments and justify how the developments helped you in designing the product

4. Annotation should show how product has developed from initial ideas.

Development can be shown in many different ways but successful development happens when you choose one item and use that information to help inform your choice of final design!!
This could be:
Shape, Colour, nutritional profile, ingredients, techniques, processes, Material and so on.

Exemplar Work:

What have you learnt from this page:

Client Opinions:

Levels For page, tick the level of YOUR work: -
26-32 ~Excellent development work through experimentation with a wide variety of techniques and modelling (including CAD where appropriate) in order to produce a final design solution
19-25 ~Good development work achieved through working with a variety of techniques and modelling (including CAD
12-18 ~Adequate development work achieved through working with a range of techniques and modelling (including CAD where appropriate)
6-11 ~Development work is lacking in detail but makes reference to a number of techniques and modelling (including CAD where appropriate)
0-5 ~Basic development work undertaken using a limited range of techniques

AQA Criteria –
Good Development is Critical
Development 1 – Quiche

Experiment to increase the fibre content of flour in the shortcut pastry

What I am going to do –

I am going to test this pastry by using a variety of flours such as plain, granary, wholemeal and brown. I am doing this to try and increase the fibre content which all flours are a good source of. The flour I think is the best taste, texture and appearance will be the one I use in my final quiche.

Ingredients 1
50g granary flour
50g plain flour
50g margarine
Cold water

Fibre in grams –

Ingredients 2
50g wholemeal flour
50g plain flour
50g margarine
Cold water

Ingredients 3
50g brown flour
50g plain flour
50g margarine
Cold water

Results – Wholemeal Flour

<table>
<thead>
<tr>
<th>People</th>
<th>Appearance</th>
<th>Texture</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>The bits stand out from the pastry. Looks like a pale golden brown. Floppy. Roof it's shape Unappetising to eat.</td>
<td>Very Buttery</td>
</tr>
<tr>
<td>2</td>
<td>The seeds stand out from the pale pastry. It looks quite thick. The pastry looks tough and sticky inside.</td>
<td>Quite Buttery</td>
</tr>
<tr>
<td>3</td>
<td>Can see the seeds through the pastry. Pale colour.</td>
<td>Floppy</td>
</tr>
</tbody>
</table>

Results – Brown Flour

<table>
<thead>
<tr>
<th>People</th>
<th>Appearance</th>
<th>Texture</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Brown, firm, knobby.</td>
<td>Crunchy</td>
</tr>
<tr>
<td>3</td>
<td>Brown, firm, knobby.</td>
<td>No taste</td>
</tr>
</tbody>
</table>

Evaluations

When the dough that contained granary flour was rolled out, the tiny hard bits were falling off. It was quite difficult to roll this flour out so when I tried to place it carefully into the quiche ring then it was very hard to do. Not only was the flour difficult to handle that it also had an unappetising texture to it. It also made the whole texture of the quiche too firm. The whole quiche took the longest to cook because of the wholemeal flour. I think I will not use this flour in my final dish.

The brown flour was very similar to the wholemeal flour. It was cooked much faster than the granary flour which would be ideal to my dish. There was not very much flavour and the fibre content is not as good as the other flours with just 1g. I think this flour is not the right choice as I will not be using it in my final dish.

The wholemeal flour was the best from all the flours because it contained the most fibre from all the flours tested. I had a more suitable texture for the type of dish I will be making and it cooked faster than the granary flour. The amount of fibre this flour has is 1g. The different textures make it more interesting,
Development of the design proposals: Development 3 - FINAL PRODUCT

What you need to think about: This page should be full of detailed information - You have spent weeks thinking about it!

1. Final Idea should be hand drawn
   a. Fully ANNOTATE idea: -

2. Annotating is adding a short paragraph about features of the idea that cannot be determined by simply looking at the sketch. These will include:
   a. Notes on how design meets specification
   b. Notes on ingredients
   c. Processes/method required
   d. How easy the product is to make
   e. What finishing techniques are to be used
   f. Any additional ingredients or comments

3. Add detail views where required

Exemplar Work:

Objectives:

A - A* > Excellent development work through experimentation with a wide variety of techniques and modelling (including CAD where appropriate) in order to produce a final design solution

C+ > Good development work achieved through working with a variety of techniques and modelling (including CAD where appropriate)
Final Product

My final product was a tray of spaghetti and meatballs, presented in a ready meal format. A fork and spoon are also provided for serving.

Ingredients:
- Tomato sauce
- 200g Tinned tomatoes
- 20g Smoked Bacon
- 30g Grated Cheese
- 10g Mixed Herbs
- 100g Turkey minced
- 50g Cranberry sauce
- 20g Egg
- 10g Bread Crumbs
- 100g Strong Plain Flour
- 15g Oil
- 5g Garlic

Development review:
- Development 1: I used the garlic paste as it was the most popular. Development 2: I decided to use the combination of turkey and cranberry meatballs because the turkey was ideal for a main course meal on an aircraft. Development 3: I combined the sauce and the bacon flavour together, as they were both the most popular.
- Development 4: The meatball was flavoured as it was the most popular and would compliment the chocolate brownie's more to the strawberry flavour. Development 5: I will use the plain chocolate brownie with the caramel sauce for the final dessert to accompany the mint chocolate chip ice cream.

How the changes affected the product:
- The turkey mince reduced the overall cost of the product.
- The cranberry sauce made the meatballs sweeter.
- The garlic in the spaghetti increased the Italian flavour to the meal.
- The home made potatoe made the making of the product more simple and complex.
- The meat flavoured ice cream comprimised the faviour of the brownies more than the vanilla ice cream did.
- The addition of cheese and bacon in the sauce gave a varied texture and extra flavour.

Final Development - Re-heating test of the spaghetti and meatballs:
- The meatballs remained appetising as they kept moist from the cranberry sauce.
- The spaghetti did not stick together once the meatballs was reheated and this also made the meal appealing. The taste of the product was good, so it retained the garlic flavour and the texture was kept moist.
- The ice cream and brownie did not need to be reheated, so could only be included in the storage testing.

Conclusion:
- After re-heating the main course meal, the sensory characteristics remained, proving that the product would be suitable for an in-flight meal. The main characteristic was the flavour, and this proved to be maintained, even after a number of heating processes. Reheating in a microwave proved to make the product deteriorate more, as heating in a conventional oven was the best way to do this.

Nutritional Analysis:

From looking at the nutritional analysis, it is clear that the main course is low in sugar, high in starches, but average in fat and salt. The dessert is high in fat, however only a small portion would be consumed.

The meat was made from high quality products, all that were presented professionally to give the highest quality looking appearance, which is always the case with airline food.

The meal does not comply to all the health recommendations as it does not contain sufficient vegetables and included a high amount of fat.

Modifications and Commercial production:
- To add further textures to improve the dish I could investigate the possibility of adding a topping to the dish such as a cheese crumble.
- The product's nutritional composition is disappointing, I could carry out extensive development work to reduce the amount of fat and sugar in the product and provide a healthier alternative.
- The product does not conform to the 5 portions of fruit and vegetable reccomendation as I could aim to add more vegetables to the main course and fruit within the dessert.
- If the product was to be commercial produced I would need to investigate whether the product could be increased to a budget.
- I would also need to find out whether ice cream is a suitable product to be made for an aircraft.
- I would need to investigate whether the product could be scaled up and produced on mass. I would also need to investigate the food safety risks associated with making the product.
Development of the design proposals: Evaluation of Development & Final Design

What you need to think about: Clearly annotated drawings are important to communicate your ideas.

1. Summarise what you have found out from each of your development sheets, highlighting how it informs your final design.

2. Include:
   a) Labelled photograph
   b) Annotated hand drawing
   c) Refer to size, weight & shape
   d) Details of any ingredients used
   e) Details of any additional ingredients used
   f) Details of any special processes used

AQA Criteria - a 3rd party should be able to manufacture / assemble your project from this drawing.

Exemplar Work:

Final Product
Here is a sketch of the final product including size, weight and shape.

Objectives:

A - A* > A coherent and appropriate design strategy, with clear evidence of a planned approach, adopted throughout.

C+ > An appropriate design strategy, with evidence of planning, adopted for most aspects.
Exemplar Page: Evaluation of Development & Final Design

Overall Evaluation of Developments

Development 1
I chose three different types of flours mixed with half of plain flour to give a better consistency. The three flours were granary, brown and wholemeal. After cooking dishes of each pastry, they were tested and commented on the appearance, taste and texture. Granary did not have a particularly good texture because of the large grains and could also be unpleasant to eat as the balls can get stuck in the teeth. Brown had also a few problems such as lack in flavour so I did not enjoy that flour. Not only did they lack in the categories above but also in the amount of fibre. Granary had only 6g of fibre per 100g and brown had 4g of fibre per 100g. Overall, the best flour suitable for my pastry was the wholemeal because it had the best workable texture, contained a good amount of fibre with 5g of fibre per 100g and looked appetising to eat. I and the testers agreed that this was the best flour to use for my quiche pastry.

Development 2
Development 2 was for testing a variety of vegetables for my filling. I used broccoli, broccoli and peas and tomato and peppers. They all also contained onion and parsley. The broccoli filling was quite boring because there was only one particular vegetable in it. The other flavours were more interesting as they were two different vegetables. They all looked attractive when cooked. The broccoli and peas had more fibre with 5g of fibre as peas are a pulse vegetable and contain fibre in their skin. The peppers and tomato flavouring did not exactly contain enough fibre with 4g so I chose not to use it. Overall, I chose the filling that had the highest fibre content which was the broccoli and cheese. Not only did it boost the fibre content but also in appearance and texture. I think this is the most suitable flavouring for my final quiche dish.

Development 3
This development was testing 3 types of decorations to the flans. The purpose was to have a good attractive finish in the quiche and also boost the fibre content. I used pastry strips, tomato strips and cheesy breadcrumbs. The tomatoes made the quiche look healthier and colourful but it did not contain enough fibre with only 5g so I did not choose that decoration. The breadcrumbs increased the fibre content but it looked a mess which made the appearance unattractive. The topping I chose was the pastry strips which looked tidy and uncomplicated. It boosted the fibre up to 7g so it was the best choice for the quiche topping.

Candidate Name:  
Candidate No.:  
Centre No.: 36574  
Page No.:  
Development of the design proposals: Production Plan

What you need to think about: The many stages of the design and making process, in detail

1. Firstly think what would scale of production be? One off / Batch / Mass Production

2. Flowchart representing your project

3. Add notes on why flowcharts are used in industry

4. Add QA/QC considerations and reference to processes / methods / cutters / equipment

  Flowchart should follow a logical making process, start with a rough draft to review with your teacher

5. Include your ingredients & equipment list on this page

Exemplar Work:

<table>
<thead>
<tr>
<th>Start</th>
<th>Process</th>
<th>Decision</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepare all equipment and ingredients</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Weigh out using digital scales</td>
<td>Yes</td>
<td>no</td>
</tr>
<tr>
<td>Add margarine and caster sugar</td>
<td>Add sugar and cream in the mixture (if required)</td>
<td>Visual check and remove shel</td>
</tr>
<tr>
<td>Crack egg into bowl</td>
<td>Weigh mix and pour into the mixture Yes</td>
<td>Repeat until smooth</td>
</tr>
<tr>
<td>Bake in oven for 15-15 mins 180°C/350°F</td>
<td>Are they cooked?</td>
<td>Visual check and remove shelf</td>
</tr>
<tr>
<td>Leave to cool on a wire rack</td>
<td>Finish</td>
<td></td>
</tr>
<tr>
<td>Seive together flour and baking powder</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Objectives:

A - A* > A coherent and appropriate design strategy, with clear evidence of a planned approach, adopted throughout

C+ > An appropriate design strategy, with evidence of planning, adopted for most aspects

AQA Criteria – You need to show understanding of both Quality Control and Quality Assurance
Ingredients
- 200g Flour
- 4 Eggs
- 200g Sugar
- 200g Margarine

Equipment
- 2 x 7” Cake tins
- Spatula
- Baking Parchment
- Mixing Bowl
- Electric Mixer
- Weighing Scales
- Sieve
- Tablespoon
- Oven
- Cooling Wire
Development of the design proposals: **Controlled Assessment Diary**

**What you need to think about:**

Using your production plan you must at each stage document (photograph & explain) each Step (machine, process, computer, machine made, etc) of your practical journey proving and showing your skills.

This must be done to prove the authenticity of your work and show off your skills, abilities & outcomes. Accompanying the photographic evidence of your work essentially to achieve a better grade you must explain your actions. How it went, did it all go to plan, if not why and what did you do about it? What changes were you forced to take, what improvements did you do to your final idea?

---

**Exemplar Work:**

**What I Need to finish**

<table>
<thead>
<tr>
<th>What I Need to finish</th>
<th>Done?</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Levels For page, tick the level of YOUR work:**

- **26-32** ~ A coherent and appropriate design strategy, with clear evidence of a planned approach, adopted throughout
- **19-25** ~ An appropriate design strategy, with evidence of planning, adopted for most aspects
- **12-18** ~ An appropriate design strategy, with some evidence of planning, adopted for some aspects
- **6-11** ~ A limited design strategy, with minimal planning, is evident
- **0-5** ~ Little evidence of a logical approach being adopted, with no indication of planning

---

**AQA Criteria**

- 26-32 ~ A coherent and appropriate design strategy, with clear evidence of a planned approach, adopted throughout
- 19-25 ~ An appropriate design strategy, with evidence of planning, adopted for most aspects
- 12-18 ~ An appropriate design strategy, with some evidence of planning, adopted for some aspects
- 6-11 ~ A limited design strategy, with minimal planning, is evident
- 0-5 ~ Little evidence of a logical approach being adopted, with no indication of planning
**Controlled Assessment Diary**

1. **Routing**
   I used a flat bed router to make a groove in the wood so that square wood slot in. The bit I used was 3mm.

2. **Marking Out**
   I used a marking gauge to create a line. Then, I marked out the squares to make the joints.

3. **Cutting Joints**
   I used a tenon saw to cut out some joints and a coping saw for the more fiddly joints.

4. **Sanding Joint**
   I used a file with sandpaper wrapped round it to file the joints so they would fit together.

5. **In the Vice**
   I glued the joints together with the square in the groove.

6. **Best Sander**
   I used the best sander to make the sides smooth so the joints don’t poke out and are flat.

7. **Sanding by Hand**
   I used the sandpaper to sand down the sides so it was smooth and there were no scratches from the best sander.

8. **Wiping**
   Once I had sanded it completely, I wiped the wax in allowed it to dry, then rubbed it again with a dry cloth.
Exemplar Work:

**Objectives:**

- **A - A*** Final outcome(s) shows a high level of making/modelling/finishing skills and accuracy
- Selected and used appropriate tools, materials and/or technologies including, where appropriate, CAM correctly, skilfully and safely
- Worked independently to produce a rigorous and demanding outcome
- Quality controls are evident throughout the project and it is clear how accuracy has been achieved.
- The outcome has the potential to be commercially viable and is suitable for the target market

- **C+** Final outcome(s) shows a high level of making/modelling/finishing skills and accuracy
- Selected and used appropriate tools, materials and/or technologies including, where appropriate, CAM correctly, skilfully and safely
- Worked independently to produce a rigorous and demanding outcome
- Quality controls are evident throughout the project and it is clear how accuracy has been achieved.
- The outcome has the potential to be commercially viable and is suitable for the target market
Testing and Evaluation: **Client Testing**

What you need to think about: How an you prove the function of your product? Who’s opinion will help?

**Testing**
1. Firstly ensure testing is carried out by your end user (target market)
2. Take photo's of it in making at each stage
3. Seek opinions/comments of the TMG
4. Consider asking retailers of similar products, when they are not busy!
5. Justify each point of your decision (spec)
6. Include a star profile for your product

**Modifications and Personal Evaluation**
1. Review your final project and assess it’s success
2. Ask other peoples opinions
3. Try to answer the following:
   a. Do you find the product easy
   b. Does it function the way you intended?
   c. What do you think of it as a complete product?
   d. Do you like / dislike any features? Explain...
   e. What are the advantages compared to other products
4. What modifications would you make to the project if you repeated it?

**Exemplar Work:**

- Final product- Chicl
  - Chopping onions
  - Chopping chicken and bacon
  - Adding meat and vegetables to pan
  - Cooking pasta

**AQA Criteria**

- **A-A*** > Detailed testing and evaluation as appropriate throughout the designing and making process taking account of client/user or third party opinion. All aspects of the final outcome have been tested against the design criteria and/or the product/manufacturing

- **C+** > Appropriate testing and evaluation evident throughout the designing and making process. Most aspects of the final outcome have been tested against the design criteria and/or the product/manufacturing specification

**Objectives:**

- **A-A***
- **C+**

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**Tick these off when you have completed them**

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**Fully justify each point**
Testing and Evaluation

Final product - Chicken and Bacon pasta

Speciation:
I have found out that the chicken and bacon pasta fitted the specification very well. The pasta was suitable for the target market which was families because it was quite a simple meal which adults and children would like. It was a healthy meal because it had a variety of vegetables including onions, garlic and leek. These ingredients are also locally produced. The product was the right size for a family and was also nutritious. The pasta is a source of carbohydrates which give you energy and make you feel full. The vegetables provided vitamins, minerals and fibre, which keep your teeth, bones and digestive system healthy, and also help with growth and development. The chicken and bacon is a source of protein, which helps your body grow and repair. The oil of contained fish which provides omega 3 and is the main source of fat. Many people are concerned about the ingredients used and where they have come from. To improve my product and encourage more people to buy it, I used free range chicken. I used free range chicken so the chickens are kept in better conditions. However, this increases the price of the product.

Justifications and Modifications

Ingredients
I think that all of the ingredients that I used worked well, as they created different tastes and textures.

Method of Making
The whole method of making the product was very good as I found out that it took less time than I had expected.

Cooking
I used milk to cook the meat in the saucepan because it was easier to observe and stir to ensure even cooking, and it also made it easy to add the vegetables and sauce.

Quality
I think that the product was of high quality because it was nutritionally balanced and contained a variety of fresh ingredients. It was also suitable for families because it was easy to cook and prepare; however, the overall cost was a bit too high, therefore some of the ingredients would need to be replaced by cheaper ones. However, cheaper ingredients could possibly lower the quality of the product.

Appearance
When I added the pasta into the saucepan the chicken and bacon were cooked perfectly, and the remains were well cooked with the cream sauce and pasta.

Shape and Size
The pasta shells were a similar shape because I used pasta that I liked, and the chicken and bacon were diced into small cubes.

Flavour and Texture
The strongest flavour was the chicken and bacon. The texture was moist and chewy.

Finish
I could improve the product by putting a sprinkling of parmesan cheese on top to add extra colour and texture.

Comments
- The pasta was very tender and tasted good with the chicken and bacon.
- The creamy sauce was thick and tasty because of the bacon.
- It was full of different fresh ingredients and tastes.
Testing and Evaluation: **Evaluation V’s Specification**

**Exemplar Work:**

<table>
<thead>
<tr>
<th>Comparison to the specification</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Italian Product will serve</strong> 4 people</td>
</tr>
<tr>
<td><strong>Served in a rigid tray with a cardboard sleeve</strong></td>
</tr>
<tr>
<td><strong>Look attractive and appetising</strong></td>
</tr>
<tr>
<td><strong>Include a blend of Italian ingredients</strong></td>
</tr>
<tr>
<td><strong>A smooth sauce and include different textured vegetables</strong></td>
</tr>
</tbody>
</table>

**Objectives:**

**A - A***  > Evaluate and justify the need for modifications to the product and consideration given as to how the outcome might need to be modified for commercial production

**C+** > Evaluate and justify the need for improvements or modifications to the product

**What you need to think about:** Pick key features from specification to review and think of industrial issues

1. Evaluate the finished project back to your original Specification with respect to:
   - **Target Market Group**
   - **Function of ingredients**
   - **Size**
   - **Weight**
   - **Nutrients**
   - **Appearance**

2. Modifications for Production - Discuss this with your teacher
   a. Would the same materials be used in industry?
   b. Would process/methods be the same?
   c. Would finishes be the same?
   d. How would production costs be reduced?
   e. Where would it be made?
   f. How would product be manufactured?

**AQA Criteria** - State what modifications would be required to make your product commercially!
Comparison to the specification

Italian Product will serve 4 people

The product follows the Italian theme. Throughout the development of the product I have used Italian ingredients such as tomatoes, peppers and olive oil. The accompaniment also includes olives which are a traditional Italian ingredient, often found on pizzas. The quiche can be made individually or a family version to be sliced into 4.

Served in a rigid tray with a cardboard sleeve

The quiche would need to be sold in a plastic mould container that will transport the product and prevent damage and therefore protect the pastry. The cardboard sleeve would protect the product.

Look attractive and appetising

The quiche looks very attractive with a golden brown pastry case and then pastry strips which will be glazed to contrast against the filling. The use of a variety of different coloured vegetables tomatoes, peas and broccoli will also provide a visually striking appearance. The salad accompaniment also provides extra colour.

Include a blend of Italian ingredients

The incorporation of a number of Italian ingredients as suggested above will allow the product to be sold under the ‘Italian’ heading. If I could have used basil instead of coriander added an Italian herb.

A smooth sauce and include different textured vegetables

There are different textured vegetables in both the salad and the quiche. The crumbly pastry case contrasts with the smooth and moist filling and the al dente vegetables within the salad.

Be a high fibre dish

I have carried out intensive development work to increase the fibre content. This has been achieved by using wholemeal flour in the pastry and incorporating lots of vegetables. The fibre content is 24g.

Cost between £3.00 to £6.00 and be suitable for a supermarket

If the ingredients were purchased in bulk the product could be sold for £3.00 and still make a product.

Suitable to be stored below 5°C

The quiche uses high risk ingredients e.g. Egg. And therefore should be stored below 5°C to prevent the rapid growth of bacteria.

To be served in round plastic mould

The quiche is made using a circle mould.

To be suitable for both children and adults and sold as part of a family range

The tasting panel made up of both children and adults scored the product high marks and therefore this criteria has been met. I have fulfilled the requirements of the target market.

Commercial Production

If this product was to be commercially produced it could be made using batch production and this would allow different flavoured products to be made using the same equipment. I have used fresh and local ingredients and would expect the manufacturer to do the same to prevent. This would address the environmental concerns such as air miles and fuel costs. The product could be scaled up and strict quality control procedures would need to be applied in a factory.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain flour</td>
<td>Adds bulk, Raising agent, Adds structure</td>
</tr>
<tr>
<td>Wholemeal flour</td>
<td>Adds bulk, Adds colour, Adds structure, Adds texture</td>
</tr>
<tr>
<td>Margarine</td>
<td>Adds colour, Adds flavour, emulsifier</td>
</tr>
<tr>
<td>Water</td>
<td>Binding agent, Moistens</td>
</tr>
<tr>
<td>Onion</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Peas</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Broccoli</td>
<td>Adds colour, Adds flavour, Adds nutrients, Adds texture, Adds structure</td>
</tr>
<tr>
<td>Cheddar cheese</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Milk</td>
<td>Adds bulk, Adds texture, Moistens, Adds nutrients</td>
</tr>
<tr>
<td>Cherry tomatoes</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Red pepper</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Red onion</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Coriander</td>
<td>Adds colour, Adds flavour, Adds nutrients, Adds texture</td>
</tr>
<tr>
<td>Green olives</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>Preserves, adds flavour, emulsifier</td>
</tr>
<tr>
<td>Olive oil</td>
<td>Adds flavour, preserves</td>
</tr>
<tr>
<td>Seasoning</td>
<td>Adds colour, Adds flavour, Adds nutrients</td>
</tr>
<tr>
<td>Eggs</td>
<td>Holds air, Raising agent, Sets food, adds colour</td>
</tr>
</tbody>
</table>

Measured with must know any function of ingredients so that they can adopt to their recipe.