

D & T: Food Technology

Exam Board: AQA

Exam Dates:

5th June 2017

Exam Overview:

1 Exam Paper: 40% of final mark

2 hours

Total 120 marks

Preliminary material available to students from 1st March 2017 outlining the Design Context for Section A of the exam

Section A: Design Question: Mark allocation 35-40 marks

- Students must design 2 different products that meet the given design criteria
- Designs must be **fully** annotated
- 1 idea is taken forward to develop
- Explanation of how the product meets the given criteria
- Production plan must be put in place stating QC and QA

Section B: Subject Knowledge: Mark Allocation 85-90 marks

This section can include 1 mark questions when simply re-calling knowledge to 6 mark questions where more detail and application of knowledge is required.

Guide to Exam Paper:

- 2 sections
- All questions must be answered

- Time allocation for each question is stated on the paper.

Areas of Revision

Section A

This is specific to the preliminary material and cannot be discussed with the students until 1st March 2017.

Students can however look at Quality Control, Quality Assurance and Specifications in preparation.

Section B

- Standard Components
- Environmental factors/sustainability
- Use of equipment
- Packaging and Labelling
- Sensory Analysis/Product Analysis
- Hygiene
- Nutrition
- Functions of Ingredients
- Product Development
- Industrial Practises

Revision Tips

Useful Techniques:

- Use of Mnemonics
- Mind mapping

Websites:

www.bbc.co.uk : revision materials

www.aqa.org.uk: past papers