

GSCE Food Technology



Coursework
Handbook
2007- 2008

Guidance/ Instruction booklet
(Keep me safe!)

Name

Form.....

Project outline for 2007- 2008

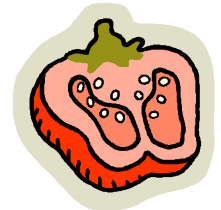
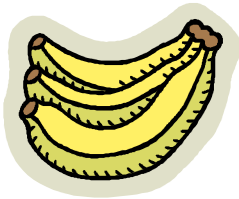
- This booklet contains information, which will guarantee you a better grade, if you use it. Keep it with your coursework and use it as a guide only!
- You will be given a time line, which you must stick to.

In GCSE you are assessed on your ability to design and make, and this applies to both your coursework and your written exam.

REMEMBER- if you get this right, you have already passed 60% of your GCSE!!

Some tips to remember -

- ✓ Do not pad out your work with irrelevant pictures.
- ✓ Do not use large fonts and do not leave blank spaces. (The examiner will mark you down for wasting paper)
- ✓ Use ICT as much as possible.
- ✓ Illustrate your work with photographs of products you have made, graphs and charts.
- ✓ Try to take photographs of all products made and some stages of production.
- ✓ Show your thinking on paper and give reasons for decisions made.
- ✓ REMEMBER - that you are designing a product that could be produced in an industry context. You are not developing a recipe that people can make at home.



Your design brief, is your choice, however it is easier to do if you concentrate on something you enjoy! (For example- sports)
Here are some ideas in which you can choose from (for a high grade- these need to be extended)-

1. Design and make a cook chill product
2. Design and make a special diet product that could be sold in a major food retail outlet.
3. Design and make a vegetarian main course product.
4. Design and make a frozen low cost meal for one.
5. Design and make a 'ready to eat' dessert that could be individually packaged for sale.
6. Design and make a packed lunch product that could be individually packaged for sale.
7. Design and make a low fat product.
8. Design and make a low calorie meal for one.
9. Design and make a high energy bar
10. Design and make a product that could be sold within a party pack of multicultural foods.
11. Design and make an interesting carbohydrate accompaniment for a main meal product.
12. Design and make a healthy option cake that could be sold boxed from a supermarket.

Add your design brief here-

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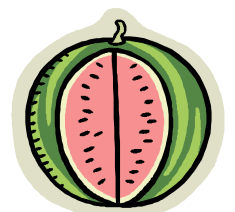
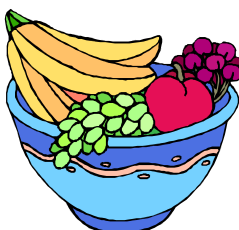
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The project should be approximately 20 sides long, size A4. It should comprise the information following.

Contents	Number of Pages (approx)
Cover	1
Task outline	1
Research	3
Specification	1
Design/Sketching/Production	2
Testing/Experiments/Sensory Evaluation	3
Testing/ Evaluation	3
Final Design	1
Evaluation of project	1
Production Plan	1
Packaging and Labelling	1
	= 17 leaving room for manoeuvre

Page 1 - Front Cover

Should be attractive, informative and interesting. Remember to include your Name and Centre Number as well as the Title of the course.

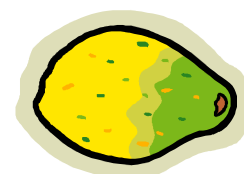
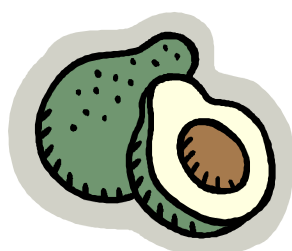
Do not complete this until you have finished all other pieces of work.

Page 2 - Task Outline

This page should include the task that you have decided to do. You will have to analyse this and can set it out in bullet points or a mind map. At the end of this you will write a design brief. Include a research plan to identify what you need to research on this page.

Page 3-4 - Research

- 1) Research what is already available.
- 2) Disassemble existing products.
- 3) Product evaluation
- 4) Questionnaire, and interviews to see what is available, and what people think of them. Remember to use open and closed questions.
- 5) Internet Research (what is available in other schools in the area, county or country?) Do not copy Internet information into your work you will be marked down. It needs to be your own work and wording.
- 6) Nutrition for the target group. What nutrients do teenagers need? Will this be reflected in your final dish? For example teenage children, adults, celiac sufferers.



Page 5 - Evaluation of Research

Use bullet points summarising main findings. You may like to include research on your target consumer.

Page 6 - Specification

Your specification should be either a large paragraph or bullet points explaining what your dish has to be like for example

What sort of meal is needed? Does it fill the gap in the market? Does it fill the criteria?

1. Sketch (es) from different angles.
2. Design
3. General Cost
4. Size Height weight
5. Appearance
6. Packaging
7. Shelf life
8. Description

Or - You can remember it as the following

S Size of product weight or measurement

A Appearance what will it look like

T Taste, texture and type of product

S Self life and storage

U User or target group

M Materials - ingredients and packaging

A Approximate cost

S Suitability for mass production

Pages 7-10 Testing Experiments (6 development sessions)

Evaluating ideas against your specification.

You should evaluate your design ideas. They should be directly influenced by your research and specification.

1. Sketching, collage, coloured drawing, CAD
2. Annotate likes and dislikes about each design
3. What ingredients would create that effect?

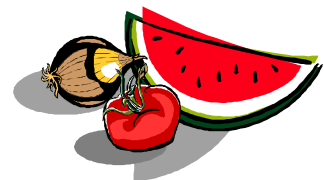
Here you need to show a wide range of skills for a high grade, for example if you were looking at desserts you could cook - cheesecake, sponge cake, meringue, pastry dish, whisked sponge and mousse.

Explain why you have selected these dishes.

Include costing, photographs, nutritional analyses, and ratings.

These do not need to be lengthy but do need you to justify later development.

(2 recipe per page)



Pages 11-14 -Evaluating and Testing. Your Prototypes (4-5 development sessions)

If you thought your cheesecake for example, matched the specification the most, then you would take this through.

Here you then cook different variations, changing the ingredients for example

- 4 different biscuits
- 4 different cream cheeses
- 4 different butters
- 4 eggs

Introduce Sensory Evaluation Tests use Star Diagrams and labelled A B C D Samples.

- 2 prototypes 1 page each
- Finished Dishes
- Sketch/Photo
- Include freezer and fridge tested.

On each page

- Aim
- Image (Photographs)
- Evaluation
- Suitability
- Strengths and Weaknesses

Page 15 - Final Design

Compare all finished products against your specification and state which product you will develop further.

- Sketch CAD tools/ Equipment needed to manufacture it
- Final Flow Chart
- Industrial Processes, Mass Production, Safety Quality Checks, Batch Production HACCP
- Functions of ingredients
- Costing
- Nutritional Analysis
- Suggest other development tests (marketing research, costing of ingredients, healthier options)

Page 16 - Evaluation of project

- Planning
- Methods Used
- Results
- Strengths Weaknesses Modifications Suitability
- Add links to moral Cultural Economic Environmental Historical Industrial Social Issues Health and safety.

Every single page should have an evaluation on it



Page 17 - Production plan

Make a flow chart to show how your product would be produced industrially. You may include research on this.

Produce a diagram with pictures, and a manufacturing specification.

HACCP should be also included here.

Page 18 - Labelling and Packaging Information

You could include research into labelling and packaging.

Marketing information

Brief final evaluation

Time line of dates, when all work has to be in by-

Research 1 -6 - Monday 22nd October 2007

Evaluating and Testing - Monday 17th December 2007

Final Design, Production Plan and Labelling and Packaging - Friday 14th March 2008

When making your product you need to complete most of the skills check list

Use the Planning sheets to help you

If you complete this within your dead lines it will be less stressful, for you. (And Mrs Jones) Towards the end of your final year.

