

Candidate B – Health and Food Technology – With Errors

Home Economics Intermediate 2

Technological Project Pro forma

Notes for candidates

- 1 Instructions for completing the pro forma are contained in the Notes of Guidance for Candidates.
- 2 Do not add pages to the pro forma.
- 3 The pro forma should be completed in the set font (Times New Roman 11 point).
- 4 Do not use the “TAB” key, use “Ctrl TAB” to tabulate text.
- 5 Candidate details should be entered on the flyleaf which will be issued to your centre by SQA.
- 6 Page 14 has been set up to allow digital photographs to be imported.
- 7 Do not type outwith the boxes.

Technological Project Brief

Candidate B

Develop a dish for a tourist attraction café which includes Scottish produce.

Step 1.1 Analyse a complex situation, issue or problem – 5 marks available	
<ul style="list-style-type: none"> Identify the key points from the project brief Explain the relevance of the key points to the situation, issue or problem given in the project brief. 	
Key points (number each point) (2 marks)	Explanation (3 marks)
1 develop	<ul style="list-style-type: none"> I have to create a new food product for the café √
2 dish	<ul style="list-style-type: none"> I must come up with a meal or snack item which is suitable to sell in the café √
3 tourist attraction	<ul style="list-style-type: none"> I will need to consider including the kinds of foods tourists will like. <i>no reference to 'attraction'</i> x
4 café	<ul style="list-style-type: none"> This is the place where people go to eat. <i>dictionary definition</i> x
5 includes Scottish produce	<ul style="list-style-type: none"> My product must include foods which grow or are produced in Scotland to meet the needs of the brief. <i>no explanation of 'includes'</i> x

The candidate has correctly identified all the key points. 2 marks

The candidate has explained the relevance to the brief of less than ½ of the key points 0 marks

There is no additional detailed explanation 0 marks

Total marks for Step 1.1 2 marks

Step 1.2 Draw up appropriate criteria for a specification – 4 marks available	
Specification point (number each point) (2 marks)	How it can be measured (2 marks)
My dish must:	
1 include Scottish produce <i>does not contain more detail than the brief</i>	1 Internet search on Scottish produce x <i>does not prove the product includes Scottish produce</i>
2 be different from other dishes on the café menu	2 Interview manager of a tourist attraction café ✓
3 be able to be made by the café staff	3 Interview manager of a tourist attraction café ✓
4 be appealing	4 Sensory testing x <i>no target group identified</i>
5 be within the price the tourists are prepared to pay	5 Sensory testing with tourists ✓
<i>The candidate has identified five valid specification points which allows for a range of solutions 1 mark (minimum of four valid specification points required)</i>	<i>½ or more of the specification points have been written in measurable terms 1 mark</i>
<i>Not all specification points contain more detail than the brief. 0 marks</i>	

Total marks for Step 1.2 2 marks

Step 1.3 Devise an overall plan for investigations – 4 marks available	
Investigation required (number each investigation) (2 marks)	Technique to be used (2 marks)
Find out:	
1 what foods are grown or produced in Scotland ✓	• internet search ✓
2 the likes and dislikes of tourists ✓	• questionnaire to tourists ✓
3 how much tourists are prepared to pay for a dish ✓	• questionnaire to tourists ✓
4 what is available at present on the menu of a tourist attraction café ✓	• interview café manager ✓
5 the facilities which are available to the café staff ✓	• interview no target group identified x
6 if my product is suitable to sell in a café this is a test x	• interview café manager x investigation is incorrect therefore technique is incorrect
<i>The candidate has no obvious omissions therefore the entire mark allocation is available. The candidate has five relevant investigations 2 marks (minimum of four valid investigations required)</i>	<i>The candidate has correctly identified ½ or more techniques used 1 mark</i>

Total marks for Step 1.3

3 marks

Total marks for Step 1

7 marks

Step 1.3 Devise an overall plan for investigations (continued)

Given the time available, choose from the proposed list of investigations three that you think are the most important in relation to the needs of the project brief.

Investigation number	Investigation to be carried out
1	Internet research to find out which foods are produced in Scotland and any recipes which could be adapted to make a solution
2	Questionnaire to tourists to find out what appeals to them
3	Interview tourist attraction café manager

Now carry out each of the investigations listed above

Step 2.1 Implement the overall plan for investigations

For each investigation carried out:

- record the results
- draw conclusions from the results

Step 1.2 Investigations – 12 marks available						
Investigation 1 (4 marks)						
Aim		Internet research to find out which foods are produced in Scotland and any recipes which could be adapted to make a solution.				
Results						
Meat	Fish	Fruit	Vegetables	Dairy	Cereals	Other
beef pork lamb venison pheasant grouse	salmon herring trout oysters prawns scallops mussels	apples strawberries raspberries blackcurrants redcurrants tayberries brambles	potatoes carrots turnip cabbage kale	cheeses butter cream	wheat oats barley	honey whisky
Conclusion						
<ul style="list-style-type: none"> There are lots of Scottish foods which I could use in my dish. <p><i>The candidate has not investigated suitable recipes and there are no websites indicated therefore the candidate has not carried out the aim.</i></p> <p><i>The conclusion is a statement which does not show progression.</i></p>						

The candidate has not carried out the aim as stated on Page 6 0 marks

The results are brief, concise and easy to interpret 1 mark

The results are based on fact and relevant to the brief 1 mark

The candidate has not given a valid conclusion or shown progression 0 marks

Step 1.2 Investigations (continued)

Investigation 2 (4 marks)

Aim Questionnaire to tourists to find out what appeals to them.

Results

I gave questionnaires to 20 teachers in my school who visit tourist attraction cafés.

Q1 Please tick your favourite food from each group.

Meat	Fish	Fruit	Vegetables	Dairy	Cereals	Other
beef 12	salmon 8	apples 3	potatoes 19	cheeses 9	wheat 17	honey 7
pork 3	herring 0	strawberries 10	carrots 1	butter 0	oats 3	whisky 13
lamb 4	trout 1	raspberries 7	turnip 0	cream 11	barley 1	
venison 1	oysters 1	blackcurrants 0	cabbage 0			
pheasant 0	prawns 8	redcurrants 0	kale 0			
grouse 0	scallops 2	tayberries 0				
	mussels 0	brambles 0				

Q2 In a tourist attraction café, which of the following would you be most likely to buy?

Meal – 6 Snack – **14**

Q3 Would you prefer a hot or cold dish?

Hot – 8 Cold – **12**

Q4 Would you prefer a sweet or savoury dish?

Sweet – **16** Savoury – 4

Q5 How much would you be prepared to pay for:

a main course dish	a snack	
£2 - £3 - 4	50p - £1 - 2	
£3 - £5 - 13	£1 - £2 - 14	
£5 - £8 -3	£2 - £3 - 4	

Conclusion

- I should try to include raspberries, cream, wheat and whisky as these are the tourists' most preferred foods could be included in a sweet product.

The candidate has based the conclusion on inaccurate information as strawberries are the most preferred fruit.

<i>The candidate has carried out the aim as stated on Page 6</i>	<i>1 mark</i>
<i>The results are brief, concise and easy to interpret</i>	<i>1 mark</i>
<i>The results are based on fact and relevant to the brief</i>	<i>1 mark</i>
<i>The candidate has given a valid conclusion which shows progression</i>	<i>0 marks</i>

Step 1.2 Investigations (continued)

Investigation 3 (4 marks)

Aim Interview with Jean McDonald, manageress of the café at Tay Castle.

Results

Q1 What type of sweet dishes do you sell?

A We have a range of desserts which include trifle, apple pie and chocolate gateau. We have a small range of homemade cakes including scones, chocolate gateau and carrot cake. We also sell homemade shortbread which is very popular.

Q2 What type of sweet dishes are most popular?

A Chocolate gateau is the most popular dessert and although it is a pudding, people often have it with a cup of tea or coffee. Our scones with raspberry jam are also popular and the shortbread always sells well.

Q3 Which are the most popular Scottish dishes?

A Soups such as Scotch broth and main courses which include Scottish beef. Customers also like to buy home baking and foods which use the traditional Scottish soft fruits such as strawberries.

Q4 What do you charge for the sweet dishes on your menu?

A Our desserts range from £2.00 to £3.00. Our baked products are priced between £1.20 and £2.00.

Q5 What equipment does the café have for making the food?

A We have a good range of equipment, probably the type of equipment you would have in your Home Economics class, though some of it is larger than you would have at home.

Conclusion

- The manageress said customers like to buy home baking, so I will make cake.

The conclusion is the minimum acceptable.

The candidate has carried out the aim as stated on Page 6 1 mark

The results are brief, concise and easy to interpret 1 mark

The results are based on fact and relevant to the brief 1 mark

The candidate has given a valid conclusion which shows progression 1 mark

Total marks for Step 2.1 9 marks

Step 2.2 Derive a solution from the investigations – 3 marks available	
Chosen solution (2 marks)	
Raspberry sponge cake.	
Describe the chosen solution in detail (1 mark)	
<p><u>Sponge</u> 150g SR flour 100g caster sugar 100g Scottish butter 2 eggs 100g Scottish raspberries 5mls Jif lemon juice 2.5ml lemon rind 5mls concentrated orange juice 2.5mls orange rind</p> <p><u>Decoration</u> 150mls Scottish double cream 100g Scottish raspberries</p> <p><u>Method</u> 1. Set oven to 180°C or Gas Mark 4. 2. Grease and line 20cm x 25cm baking tin. 3. Sieve the flour. Beat the eggs. 4. Cream the butter and caster sugar. 5. Add the eggs and flour alternately to the creamed mixture. Beat well. 6. Grate the orange and lemon rind finely. 7. Add the orange and lemon rind and the orange and lemon juice. 8. Fold in the raspberries. 9. Put into the baking tin and bake for 20 minutes. 10. Cool. 11. Whip cream. 12. When the sponge is completely cold, decorate with the whipped cream and raspberries.</p>	
<i>The candidate has generated one solution which is based on the results of investigations and is appropriate to the brief.</i>	<i>2 marks</i>
<i>The candidate has given a description of the solution which can be visualised.</i>	<i>1 mark</i>

Total for Step 2.2 **3 marks**

Total for Step 2 **12 marks**

Step 3.1 Manufacture the chosen solution – 12 marks available	
Time allocation (3 marks)	Step-by-step sequence of work (3 marks)
11.00 – 11.05	Set oven.
11.05 – 11.15	Collect equipment. Grease and line tin.
11.15 – 11.25	Weigh and measure ingredients.
11.25 – 11.35	Sieve the flour. Beat the eggs. Cream the butter and sugar. Add the eggs and flour.
11.35 – 11.45	Wash and grate orange and lemon rind. Add the lemon rind, orange rind, lemon juice and orange juice. Fold in the raspberries. Place in baking tin and put into the oven.
11.45 – 11.55	Wash up.
11.55 – 12.05	Remove cake from oven. Remove lining paper. Place on a cooling tray and leave to cool.
12.05 – 12.15	Whisk cream.
12.15 – 12.25	Cut the cake into squares. Pipe a swirl of cream onto each square. Decorate with raspberries. Serve.
12.25 – 12.35	Wash up

Timeplan - there is no day or date.
- slow pace of work. (eg 5 minutes to set oven)
- cake is only in the oven for 10 minutes (recipe requires 20 mins)

Work sequence - orange and lemon rind should have been grated before making the sponge
- cream should have been whisked while the cake was in the oven
- cake decorated while still warm

The candidate has produced a satisfactory timeplan *1 mark*
The candidate has produced a satisfactory sequence of work *1 mark*

Step 3.1 Manufacture the chosen solution (continued)	
Identify and requisition all the resources and equipment required to manufacture the solution	
Resources required (3 marks)	Equipment required (3 marks)
<p>150g SR flour 100g caster sugar 100g Scottish butter 2 eggs 200g Scottish raspberries 1 teasp Jif lemon juice ½ teasp lemon rind 1 teasp concentrated orange juice ½ teasp orange rind 150mls Scottish double cream</p> <p>Handy measures have been used The candidate has omitted: - oil/fat for greasing the tin - greaseproof paper to line the tin</p> <p><i>The candidate has identified some of the main resources required</i> <i>1 mark</i></p>	<p>scales measuring jug mixing bowl 2 small bowls cup plate vegetable knife chopping board lemon squeezer wooden spoon tablespoon round bladed knife fork pastry brush baking tin cooling tray electric whisk piping bag star nozzle</p> <p>The candidate has omitted: teaspoon (to measure the rind/juice) grater serving dish</p> <p>The candidate has not identified the size/shape of the baking tin.</p> <p><i>The candidate has identified some the main equipment required</i> <i>1 mark</i></p>

Total for Step 3.1

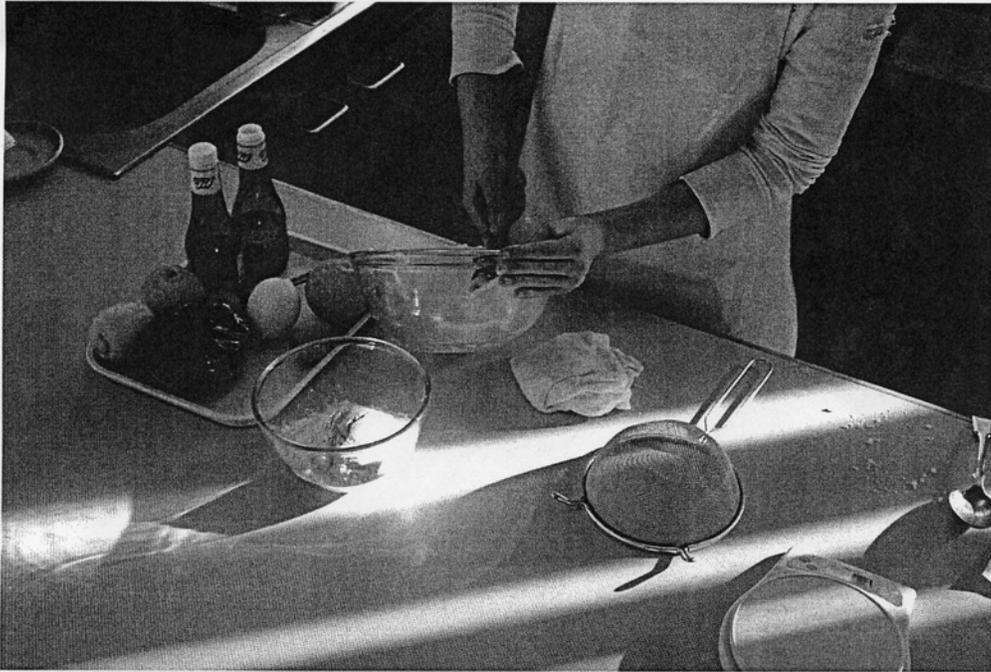
4 marks

Now manufacture your chosen solution

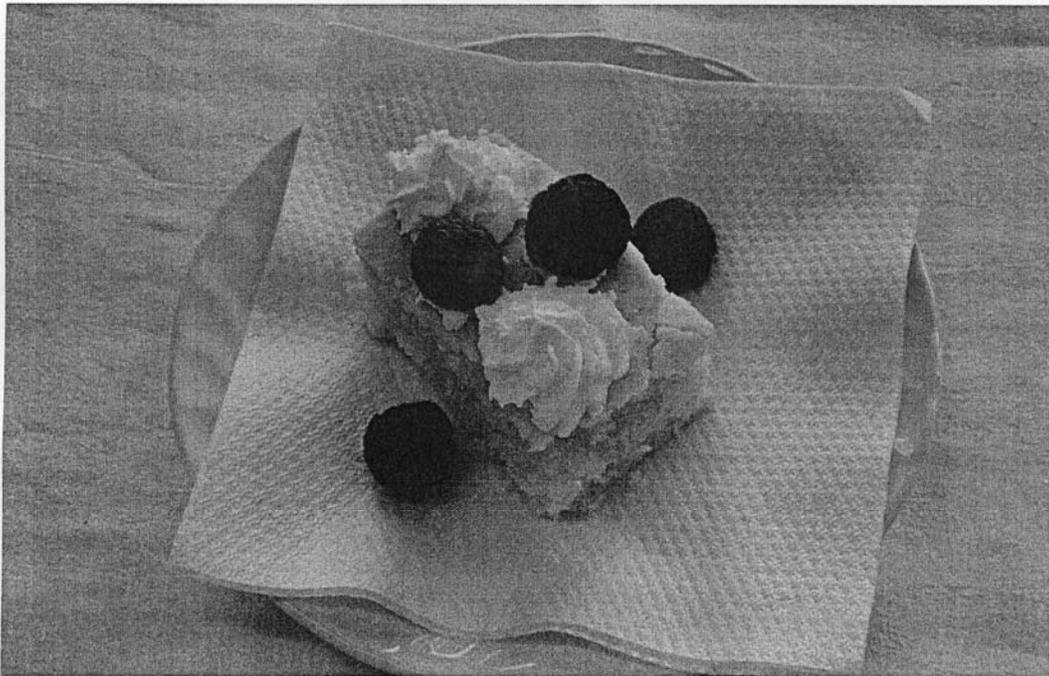
This page is for the candidate's own use

It may be used to make notes during manufacture or record any modifications made to the plan

Authenticated photographic evidence of manufacture



Evidence of the solution **during** manufacture



Evidence of the solution **after** manufacture

Step 3.2 Devise one test for the manufactured solution – 1 mark available	
Test to be carried out	Technique to be used
Sensory testing to find peoples' opinion of my product.	Sensory testing with additional questions

The candidate has not identified an appropriate target group.

The candidate has presented one test but has not identified an appropriate technique.

0 marks

Now carry out the test

Step 3.3 Implement the test for the manufactured solution
<p>For the test carried out:</p> <ul style="list-style-type: none"> ● record the results ● draw conclusions from the results

Step 3.3 Implement the test for the manufactured solution (continued) – 3 marks available

Test

Results

Tester	1	2	3	4	5	6	7	8	9	10	Total	Average
Appearance	4	4	5	5	5	5	4	5	5	5	47	4.7
Texture	5	4	5	5	5	5	4	5	5	5	48	4.8
Taste	5	5	5	5	5	5	5	5	5	5	50	5.0

Conclusion

- For appearance I got a total of 47 and an average of 4.7 }
- For texture I got a total of 48 and an average of 4.8 } *not evaluative statements*
- For taste I got a total of 50 and an average of 5.0 }
- I would not make any changes to my dish as all the scores were above average *incorrect*

The candidate has not included a key.

The results are not brief, concise and easy to interpret

0 marks

The results are based on fact and relevant to the brief

1 mark

The candidate not given a valid conclusion or shown progression

0 marks

Total for Step 3.3

1 mark

Total for Step 3

5 marks

Step 4.1 Evaluate the chosen solution – 6 marks available	
Evaluate the solution against the specification points (3 marks) Use the results either from investigations, manufacture and/or testing where appropriate.	
Specification point	Evaluation
My dish must:	
1 include Scottish produce	My product included Scottish ingredients because I used Scottish butter, Scottish raspberries and Scottish cream. ✓
2 be different from other dishes on the café menu	My product is different from other dishes on the café menu because this was not one of the sweet dishes the café manageress listed when I interviewed her in Investigation 2. ✓
3 be able to be made by the café staff	The café staff would be able to make my product because I was able to make it, so they would easily be able to make it. ✗ <i>This is the candidate's opinion. There is no evidence of this in the TP.</i>
4 be appealing	The tourists liked my product as they gave it high scores in every category when I carried out my testing. ✓
5 be within the price the tourists are prepared to pay	I did not use any expensive ingredients apart from the raspberries so my dish would not be too expensive for the tourists to buy. ✗ <i>This is the candidate's opinion. There is no evidence of this in the TP.</i>

The candidate has evaluated ½ or more of the specification points based on the results of testing or investigations.

2 marks

Total for Step 4.1

2 marks

Step 4.1 (continued) Evaluate the overall plan

Evaluate Steps 1-3 using the following criteria:

- time
- resources
- skills and abilities

Evaluation of use of time

I found the investigations took a long time so I had to rush at the end, but I still managed to get my project completed on time.

No evidence for this in the TP.

Evaluation of use of resources

All the equipment and resources I needed were available in the Home Economics Department so I did not have any problem using them.

No evidence for this in the TP.

Evaluation of skills and abilities

I have already done Standard Grade Home Economics so I was able to make my dish easily.

No evidence for this in the TP.

The candidate has not evaluated the plan using each of the criteria as evidence cannot be found within the candidate's Technological Project.

0 marks

Total for Step 4.2

0 marks

Total for Step 4

2 marks

TOTAL FOR TECHNOLOGICAL PROJECT

26 MARKS