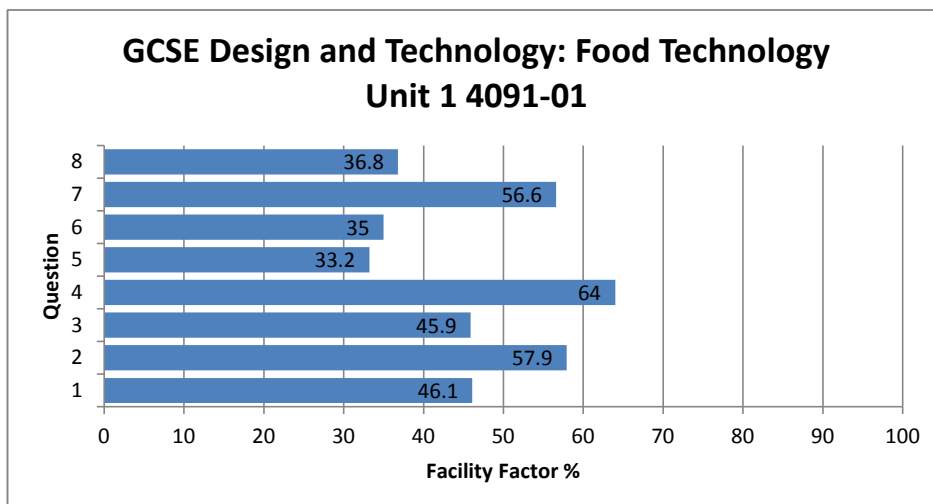
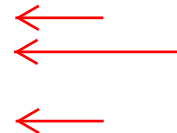


GCSE Design and Technology: Food Technology Unit 1 4091-01

All Candidates' performance across questions

<i>Question Title</i>	<i>N</i>	<i>Mean</i>	<i>SD</i>	<i>Max Mark</i>	<i>FF</i>	<i>Attempt %</i>
1	1586	6.9	2.7	15	46.1	99.9
2	1584	5.8	1.7	10	57.9	99.8
3	1575	4.6	2.3	10	45.9	99.2
4	1582	16	4.6	25	64	99.6
5	1580	3.3	1.6	10	33.2	99.5
6	1583	5.3	2.5	15	35	99.7
7	1583	11.3	3.5	20	56.6	99.7
8	1575	5.5	2.4	15	36.8	99.2



Section B

Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

(a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2]

One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.			
A specific number of the same food product made as a small scale production system.			

(b) Name the industrial equipment shown below. [2]



(i)

(ii)

(iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

.....

.....

.....

- (c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.
Explain what a manufacturer has to do to a recipe to 'scale up'. [2]

.....
.....

- (d) When a food product goes into large scale production a manufacturing specification will have been written.
Explain why a manufacturing specification is needed. [2]

.....
.....

Section B

Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

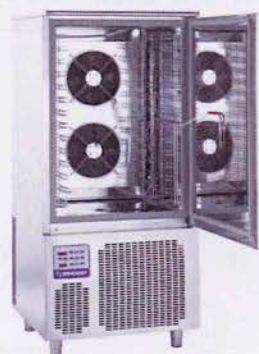
- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2]
One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓		
A specific number of the same food product made as a small scale production system.		✓	

- (b) Name the industrial equipment shown below. [2]



(i) Rack oven



(ii) Tunnel freezer

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

Because they could cook several different products or components at the same time by setting each layer at a different temperature.

- (c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'. [2]

They have to multiply the amount of ingredients used but also use ^{electronic} food ~~steps~~ CIM to speed up the production.

- (d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed. [2]

This is so a clear range of points can be used in order to ~~make~~ successfully make the desired product. But also so each production run is valuable as if a mistake is made on a large scale there'll be lots of wastage.

Section B

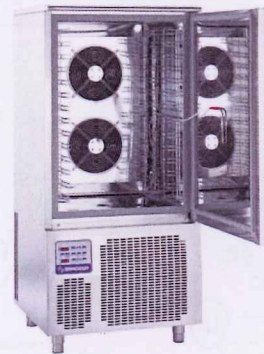
Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2] 2
One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓	✓	
A specific number of the same food product made as a small scale production system.		✓ ✓	

- (b) Name the industrial equipment shown below. [2] 0



(i) Rack oven x

(ii) Quick freezer x

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2] 2

Because they could cook several different products or components at the same time by setting each layer at a different temperature.

- (c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'.

[2]

They have to multiply the amount of ingredients used but also use ^{electronic} food steps CIM to speed up the production.

- (d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed.

[2]

This is so a clear range of points can be used in order to ~~make~~ successfully make the desired product. But also so each production run is valuable as if a mistake is made on a large scale there'll be lots of wastage.

Examiner only

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010011

✓
6

Section B

Marked out of 60 60 minutes

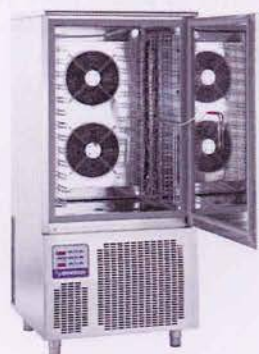
5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2]

One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓		
A specific number of the same food product made as a small scale production system.		✓	

- (b) Name the industrial equipment shown below. [2]



(i) Deck oven

(ii) Blast chiller

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

The deck oven means a number of products can be cooked at different temperatures at one time. The blast chiller can cool food down quickly. Both of them means more products can be made in short time.

- (c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'.

[2]

They use a bigger amount of everything in the recipe.
Keeping the ratios the same.

- (d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed.

[2]

To make sure everything is done correctly, and
everyone knows what they are doing.

Section B

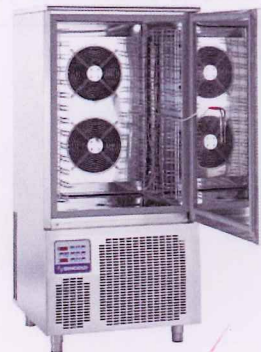
Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2] 2
One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓		
A specific number of the same food product made as a small scale production system.		✓	

- (b) Name the industrial equipment shown below. [2] 2



(i) Deck oven

(ii) Blast chiller

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2] 2

The deck oven means a number of products can be cooked at different temperatures at one time. The blast chiller can cool food down quickly. Both of them means more produces can be made in short time.

(c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'. [2]

They use a bigger amount of everything in the recipe.
Keeping the ratios the same.



(d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed. [2]

To make sure everything is done correctly, and everyone knows what they are doing.



8

Section B

Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2]
One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓		
A specific number of the same food product made as a small scale production system.		✓	

- (b) Name the industrial equipment shown below. [2]



(i)oven.....



(ii)

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2]

The oven is used to make different products at the same time. Each compartment can be heated to different temperatures. This enables quick production.

- (c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'. [2]

increase the quantities of the ingredients needed to enable them to ~~make~~ produce more of the product.

- (d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed. [2]

To give the manufacturer detailed steps to tell them how to make the product. This is written by the designer to the manufacturer.

Section B

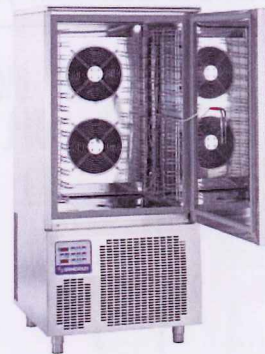
Marked out of 60 60 minutes

5. This question is about Commercial Manufacturing Processes. It is worth a total of 10 marks.

- (a) Put a **tick (✓)** in the table below to indicate the correct method of production that matches **each** of the statements. [2] 2
One example has already been completed.

Statement	One-off production	Batch production	Mass production
Large numbers of identical products made continuously over a long period of time.			✓
A single product made for the specific needs of a customer.	✓		
A specific number of the same food product made as a small scale production system.		✓	

- (b) Name the industrial equipment shown below. [2] 0



(i) oven

(ii)

- (iii) Give a detailed reason why a manufacturer would use the equipment shown in (i) when manufacturing food products. [2] 2

The oven is used to make different products at the same time. Each compartment can be heated to different temperatures. This enables quick production.

Examiner only

(c) Food manufacturers have to 'scale up' to enable them to produce food products in volume.

Explain what a manufacturer has to do to a recipe to 'scale up'. [2]

Increase the quantities of the ingredients needed to enable them to ~~make~~ produce more of the product.

8



(d) When a food product goes into large scale production a manufacturing specification will have been written.

Explain why a manufacturing specification is needed. [2]

To give the manufacturer detailed steps to tell them how to make the product. This is written by the designer to the manufacturer.

6



4091 010011



4

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

<i>Food Product</i>	<i>Type of flour used</i>
 <p data-bbox="437 898 748 931">Victoria Sandwich Cake</p>	<p data-bbox="858 734 1321 745">.....</p>
 <p data-bbox="544 1332 635 1366">Éclairs</p>	<p data-bbox="858 1169 1321 1180">.....</p>
 <p data-bbox="408 1769 770 1803">Shortcrust pastry mince pie</p>	<p data-bbox="858 1599 1321 1610">.....</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

.....

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1:

Change 2:

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: [2]

.....

.....

Method of prevention: [1]

.....

(d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name:

[1]

Explanation:

.....

..... [2]

(e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

[3]

.....

.....

.....

.....

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="464 904 783 936">Victoria Sandwich Cake</p>	<p data-bbox="906 712 1331 763">Self-raising flour</p>
 <p data-bbox="580 1339 671 1370">Éclairs</p>	<p data-bbox="906 1137 1262 1189">Strong plain flour</p>
 <p data-bbox="448 1778 812 1809">Shortcrust pastry mince pie</p>	<p data-bbox="932 1576 1203 1628">Plain flour</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

cheese

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: Include more vegetables

Change 2: Add other ingredients

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: The apple can go brown due to [2]

the enzymes. The air causes the food to deteriorate and it begins to be broken down

Method of prevention: Place in ^{orange} apple juice or a liquid [1]

In order to prevent browning and stop the air reaching it.

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Pasteurisation.....

[1]

Explanation: The milk is heated and so any bacteria is killed as it can easily multiply causing meaning it goes off and can be a risk.....

[2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

[3]

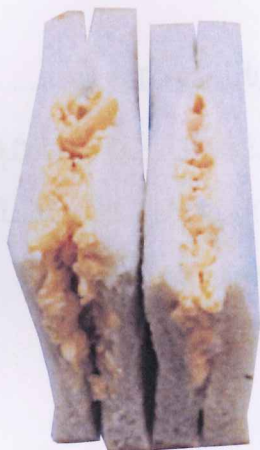
The main stages are the starch molecules being heated causing the molecules to pop and break down this prevents them. Then the molecules are cooled down and preserved.

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="464 907 778 936">Victoria Sandwich Cake</p>	<p data-bbox="906 712 1332 766">Self-raising flour ✓</p>
 <p data-bbox="579 1344 667 1373">Éclairs</p>	<p data-bbox="906 1137 1260 1191">Strong plain flour ✓</p>
 <p data-bbox="448 1780 810 1809">Shortcrust pastry mince pie</p>	<p data-bbox="930 1574 1204 1628">Plain flour ✓</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]
- cheese ✓
- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]
- Change 1: Include more vegetables
- Change 2: Add other ingredients
- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: The apple can go brown due to the enzymes. The air causes the food to deteriorate and it begins to be broken down. [2]

Method of prevention: Place in ^{orange} apple juice or a liquid. [1]

..... In order to prevent browning and stop the air reaching it.

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Pasteurisation ✓

[1]

Explanation: The milk is heated and so any bacteria is killed as it can easily multiply causing meaning it goes off and can be a risk. ✓

[2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

[3]

The main stages are the starch molecules being heated causing the molecules to pop and break down. This prevents them. Then the molecules are cooled down and preserved.

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="464 913 778 943">Victoria Sandwich Cake</p>	<p data-bbox="959 701 1257 775">Self raising</p>
 <p data-bbox="579 1346 667 1375">Éclairs</p>	<p data-bbox="895 1088 1219 1218">plain Strong flour</p>
 <p data-bbox="448 1787 810 1816">Shortcrust pastry mince pie</p>	<p data-bbox="903 1570 1023 1644">plain</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



<i>Typical Values Per Pack</i>	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

Cheese

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: Use wholemeal bread.

Change 2: Add nuts or seeds to bread.

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: reacting with oxygen in the air, [2]

Oxidisation.

Method of prevention: put in lemon juice. [1]

Turn over for Question 7

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Evaporation.....

[1]

Explanation: All of the water is taken out
So bacteria have no chance of surviving

[2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.



Describe the main stages of gelatinisation.

[3]

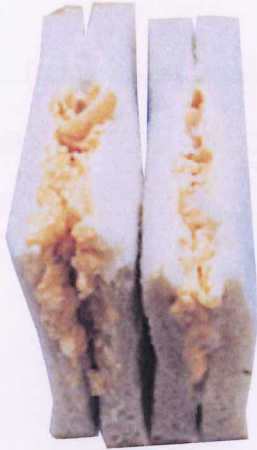
It thickens, turns into a gel texture.
The starch stretches.

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="464 913 778 943">Victoria Sandwich Cake</p>	<p data-bbox="959 701 1257 775">Self raising</p> <p data-bbox="1029 763 1134 853">✓</p>
 <p data-bbox="580 1346 667 1375">Éclairs</p>	<p data-bbox="895 1084 1219 1218">plain Strong ✓ flour</p>
 <p data-bbox="451 1783 810 1812">Shortcrust pastry mince pie</p>	<p data-bbox="903 1570 1023 1644">plain</p> <p data-bbox="1018 1339 1150 1525">✓</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

.....
Cheese ✓

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: Use wholemeal bread. ✓

Change 2: Add nuts or seeds to bread. ✓

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: reacting with oxygen in the air. ✓ [2]

Oxidisation.

Method of prevention: put in lemon juice. [1]

Turn over for Question 7

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Evaporation.....

[1]

Explanation: All of the water is taken out
So bacteria have no chance of surviving

[2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

[3]

It thickens, turns into a gel texture
the starch stretches



0

0



0



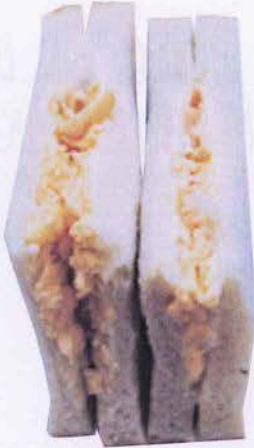
9

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="475 907 790 940">Victoria Sandwich Cake</p>	<p data-bbox="901 683 1356 772">self raising flour.</p>
 <p data-bbox="582 1344 678 1377">Éclairs</p>	<p data-bbox="901 1120 1356 1209">self raising flour.</p>
 <p data-bbox="454 1780 821 1814">Shortcrust pastry mince pie</p>	<p data-bbox="909 1556 1364 1635">plain flour</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

cheese.

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: use wholemeal bread

Change 2:

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: The acid in the apple juice reacts with the air around it. [2]

Method of prevention: The apples can be stored in lemon juice. This stops them from going brown because of the acidity of the lemon, which acts as a preservative. [1]

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Evaporation. [1]

Explanation: The milk is heated until there is a reduction in the volume of milk. This makes the milk a higher concentration. [2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation. [3]

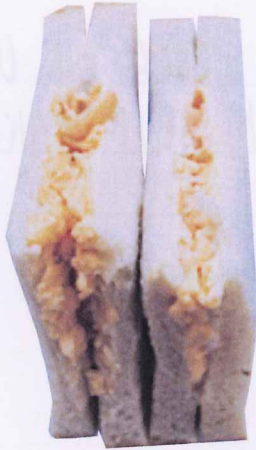
In white sauce cornflour is used as a thickener. There is starch present in the cornflour. As the flour dissolves into the liquid the starch ~~separates~~ present reacts with the other ingredients to thicken the sauce.

6. This question is about Materials and Components. It is worth a total of 15 marks.

- (a) The chart below contains pictures of three food products which have been made using different types of flour. Complete the chart by naming the correct type of flour used to make **each** product. [3]

Food Product	Type of flour used
 <p data-bbox="475 909 791 943">Victoria Sandwich Cake</p>	<p data-bbox="906 689 1299 768">self raising flour.</p>
 <p data-bbox="587 1346 675 1379">Éclairs</p>	<p data-bbox="906 1122 1273 1200">self raising flour.</p>
 <p data-bbox="459 1783 818 1816">Shortcrust pastry mince pie</p>	<p data-bbox="914 1559 1166 1637">plain flour</p>

- (b) The picture below shows a typical cheese sandwich which may be sold in supermarkets. The nutrition information is shown alongside.



Typical Values Per Pack	
Energy	272 kcal
Protein	15.2g
Carbohydrates	36.5g
Fat	22.2g
Fibre	1.8g

- (i) The sandwich contains 15.2g of protein. State the main protein source. [1]

cheese.

- (ii) The fibre content of the sandwich is low at 1.8g. Identify **two** changes you could make to the sandwich to increase the fibre content. [2]

Change 1: use wholemeal bread

Change 2:

- (c) When apples are peeled they can go brown. Give **one** cause of the browning effect and **one** method of preventing it.

Cause of browning: The acid in the apple juice reacts with the air around it. [2]

Method of prevention: The apples can be stored in lemon juice. This stops them from going brown because of the acidity of the lemon, which acts as a preservative. [1]

- (d) The shelf life of milk is extended by a method that involves the application of heat.

Name and explain a method used to extend the shelf life of milk.

Name: Evaporation.....

[1]

Explanation: The milk is heated until there is a reduction in the volume of milk. This makes the milk a higher concentration......

[2]

- (e) The potato bake shown in the picture below contains a white sauce.



During the making of the white sauce it is heated which causes the starch to gelatinise.

Describe the main stages of gelatinisation.

[3]

In white sauce cornflour is used as a thickener. There is starch present in the cornflour. As the flour dissolves into the liquid the starch ~~separates~~ present reacts with the other ingredients to thicken the sauce.



8. This question is about ICT, CAD, CAM, Systems and Processes. It is worth a total of 15 marks.

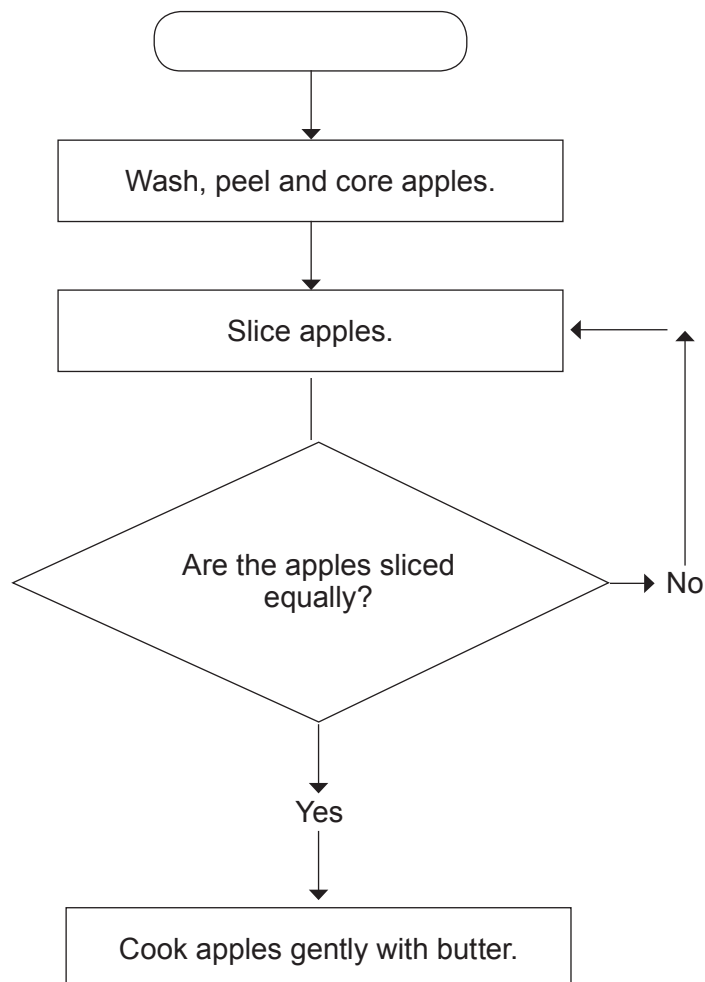
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Complete the table below by placing a **tick (✓)** in the correct column.

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Using computers to develop ideas.			

(b) An example of a flowchart for the beginning of the making of an apple crumble is shown below.


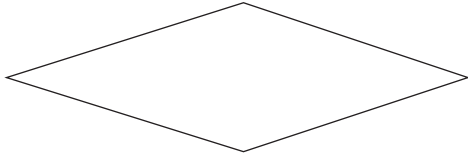



- (i) Explain the meaning of the term 'flowchart'. [2]

.....

.....

- (ii) Complete the table below by stating the meaning of **each** of the symbols used in the flowchart. [3]

<i>Symbol</i>	<i>Meaning</i>
	<p>.....</p>
	<p>.....</p>
	<p>.....</p>

- (iii) Explain why flowcharts are used by manufacturers when making products. [2]

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- (iv) Explain why it is important for feedback to happen straight away when manufacturing a food product like the apple crumble. [2]

.....

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- (c) Explain what is meant by 'quality control'. [3]

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END OF PAPER

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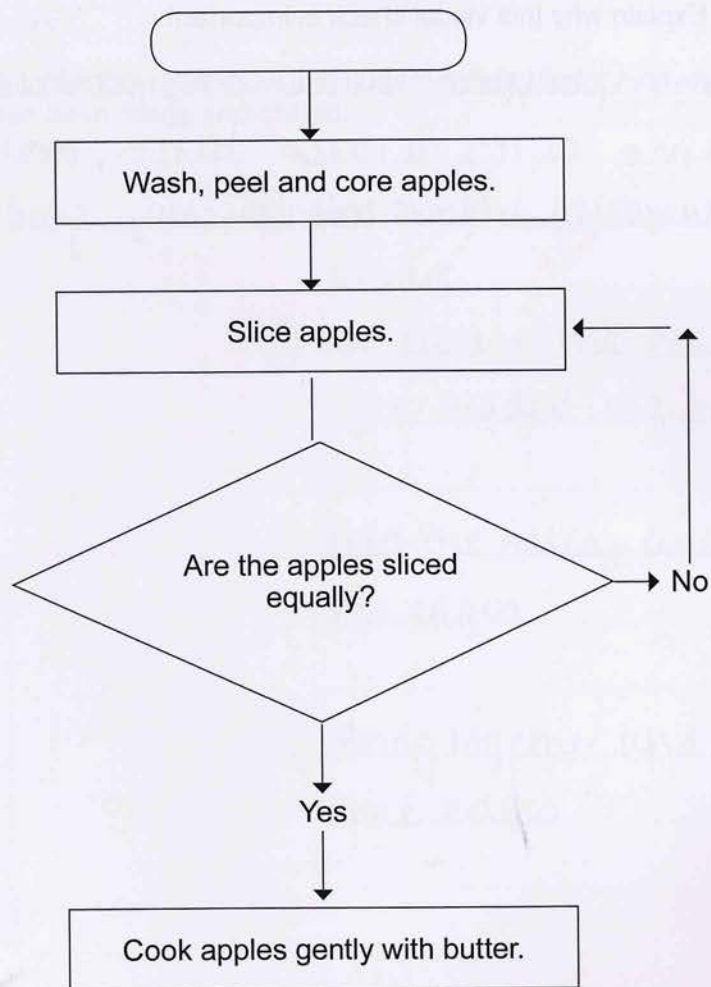
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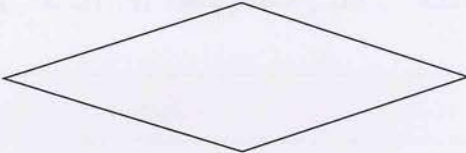

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- (i) Explain the meaning of the term 'flowchart'. [2]

It is a visual image showing the process of making from one step to another

- (ii) Complete the table below by stating the meaning of **each** of the symbols used in the flowchart. [3]

Symbol	Meaning
	Beginning
	Quality assurance test
	Physical making process

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They're used to successfully show the stages in being made correctly in order to see if the product is working and met

- (iv) Explain why it is important for feedback to happen straight away when manufacturing a food product like the apple crumble. [2]

It's important as they need to be cooked out correctly in order for them to cook at the same time as

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Quality control is checking products during manufacture in order to see if they're good enough or fitting the specification properly. For example checking the size of the sliced apples before cooking so they're all the same.

END OF PAPER

For continuation only.

8b.iii) The specification points are being met. It can also be used as a reminder to see ~~more~~ if it's being made correctly.

8b.iv) There's a specific order for making the product. If something is incorrect then it needs to be ~~made~~ corrected ~~work~~ in order for the rest of the making process to be successful.

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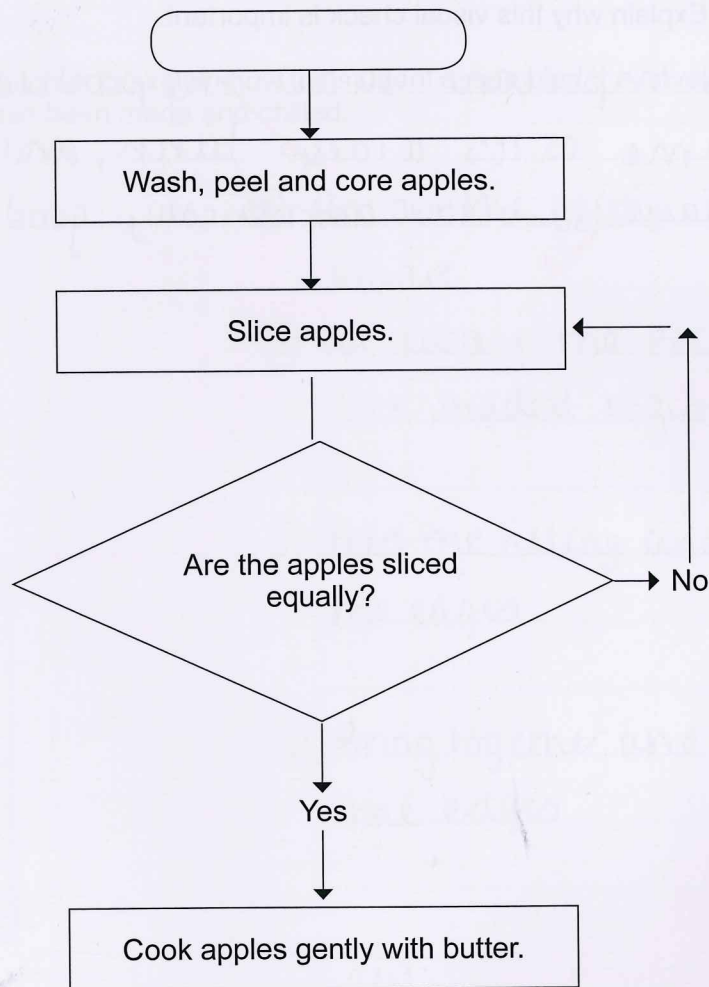
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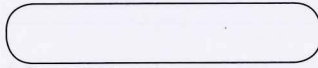
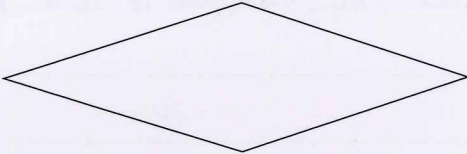
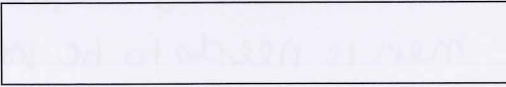
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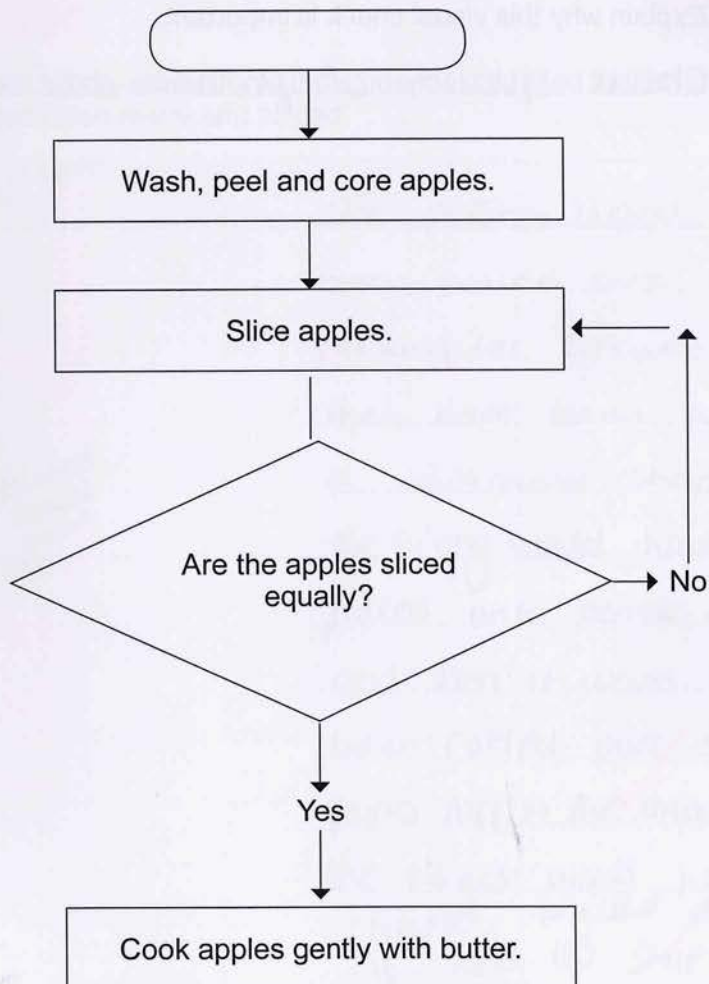
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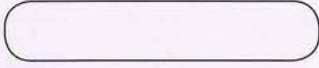
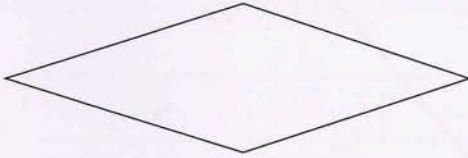

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A series of instructions in an order to follow

- (ii) Complete the table below by stating the meaning of
- each**
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easy to follow instructions follows checks

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To sort the problem out before moving on

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Checking each product is the same quality
e.g. making sure each thing is the same size and colour.

END OF PAPER

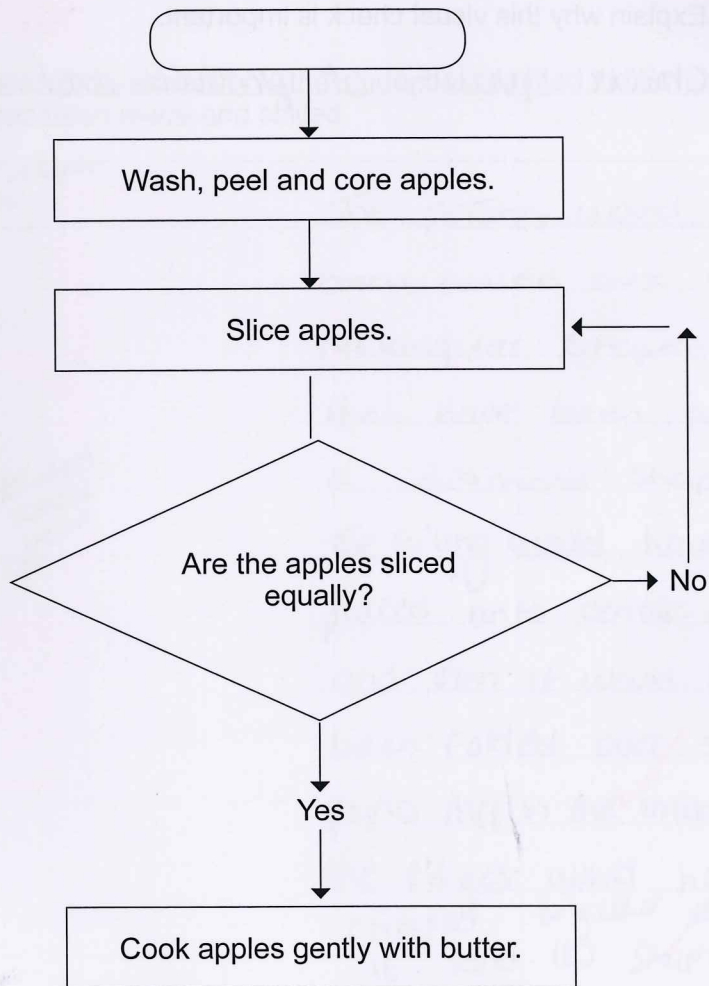
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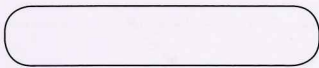
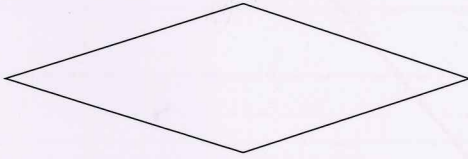



Examiner only

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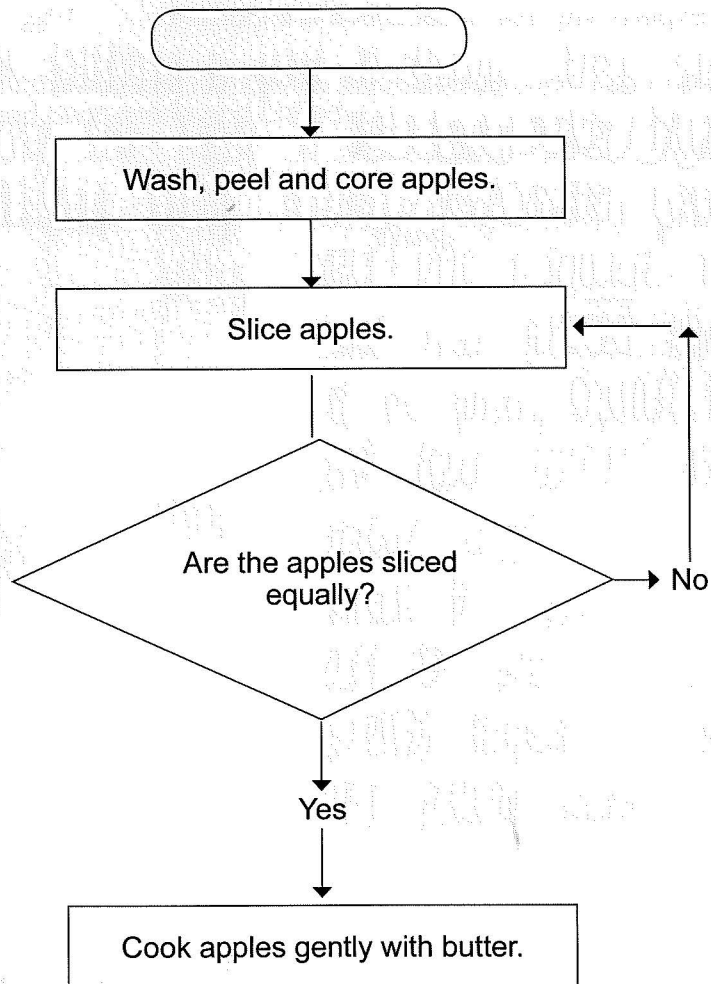
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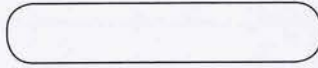
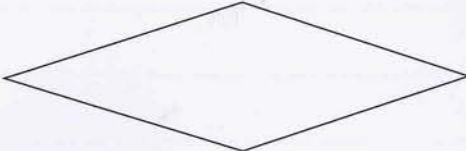

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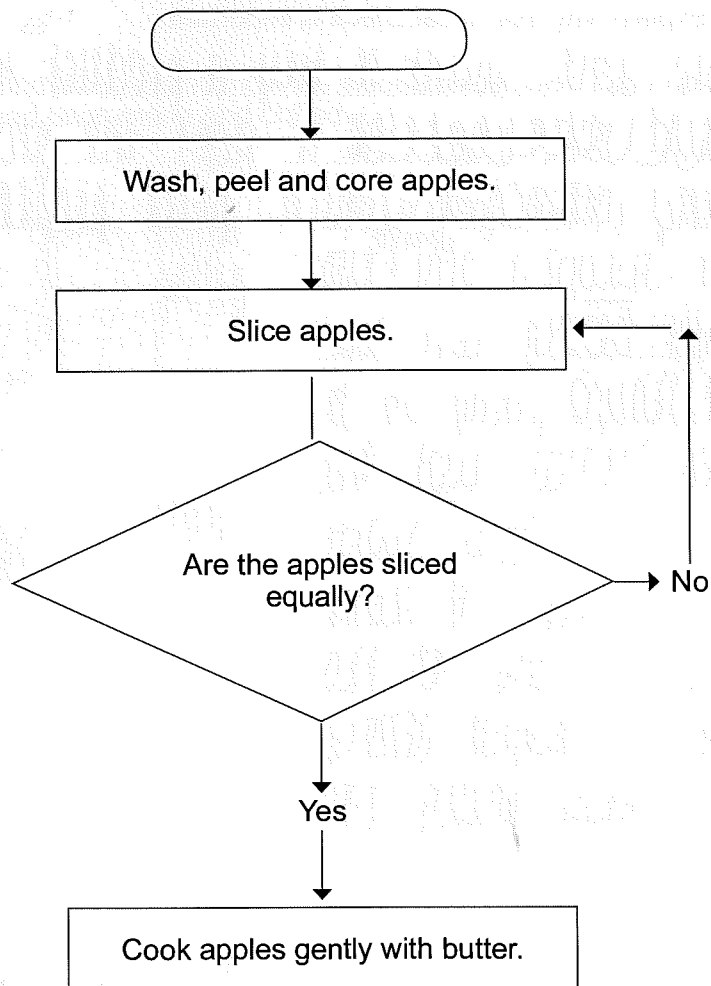
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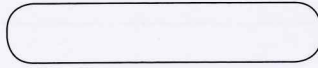
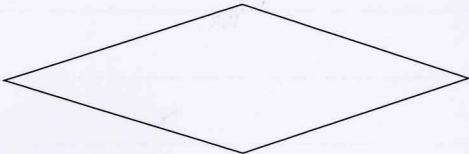
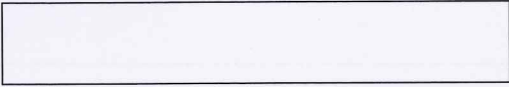
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