

10 Ways to achieve your target grade in Design Technology - FOOD

1. Use the **Pre-release** provided for you before the exam and **REVISE** from it.
RESEARCH CONTEXT: EGGS. DESIGN THEME: BUFFET PRODUCTS
Use mapping -Different uses of eggs in buffet products.
Revision cards -The properties and functions of ingredients used in buffet products.
key word prompts -Production systems used to produce quality food products
2. **Analyse ALL** the areas of the **Pre-release** so that you do not miss what the exam board might be getting at e.g. revise all points and analyse the pictures.
3. Revise all **materials** related to food technology and understand their properties so you can give details and examples when answering a question.
4. Revise all **processes** and **understand how products are made** so that you can give the detail in your answers. Design theme; **choose a selection of products that meet the design criteria -BUFFET PRODUCTS. Know your recipe ingredients, amounts and method of making.**
5. Have **all the equipment** that is required in the **exam** and spare too! **Black ink pens, pencils, pencil crayons, rubber, ruler, highlight pens**
6. **Read** the bold writing at the top of each page describing the type of question and amount of marks E.g. **This question is about the use of CAD/CAM and is worth 13 marks.**
Highlight or underline key words / points to help you understand the question.
e.g. List five uses of eggs in buffet products
7. Each question explains what you need to do and what marks you get for it e.g. line quality (1 mark) - take note of this.

Define: give the meaning of: coagulation, gelatinisation, sinesis, emulsify, gel, foams, glazing,
List: Make a list: different uses of eggs in buffet products.
State: Write clearly but briefly; recipe ingredients lists.
Explain: make clear, give reasons: when answering data response questions.
Describe: Give an account of; the method used to make your chosen design idea for the design question
Discuss : Give important aspects of – Give advantages and disadvantages of. standard components used in buffet products Give your own opinion of---
Evaluate : give important aspects of— Give your own opinion of--the reasons why you chose your design idea and how it reflects the design criteria
Annotate - REMEMBER THE CATCH PHRASE 'M.I.C.E ' <ul style="list-style-type: none"> - Write clear annotation on your designs making sure it is detailed and relevant. - Remember to give your design a heading / label. - M. - materials, list of ingredient and their amounts, - I. - innovation, new design ideas, - C. - communication, name of product, reason for choice, nutritional value, any dietary claims, dimensions, 2D sketches, cross views, colour, - E. - ease of use-suitability of purpose. (does your design match the exam design criteria)

8. **Remember PEE** make a **point**, give an **example** and **explanation** / **Fact & Justify** state a fact and justify it. **POINT, EXAMPLE, EXPLANATION**

9. **LOGICALLY** work through the **paper** as it will **run through** the **design process** just like your **coursework.**

10. **Presentation** is **crucial** - you are **marked on it.** Your writing needs to be legible and presented clearly .

GOOD LUCK