

Food Technology Major project overview and key months

Year 13 A2

Please make out an overview of your project with the following timescale. Later in the project you can make out a Gantt Chart for the final sections of your project.

Please be aware that you will also need a Busy Book which is marked as part of the Designing section. Your Busy Book should have a vast range of ideas related to your project.

The project - DT4 is worth 30% of the overall A level mark

It should represent 60 hours of supervised time plus independent work

DT4 is similar to DT2 but there is increased emphasis on the industrial and commercial aspects of designing and making, an increased awareness of a wider range of clients, manufacturers and the potential user and an increased sensitivity about the wider effects of your work on society and the environment.

Submission: design folio, sketchbook, practical outcomes

June/July/August	Choice of Brief/appropriate front cover/brief with highlighted key words and meanings. Moodboard with highlighted words related to project. Analysis/approx. 4 pages of research
September	Product analysis of 2 products. Research conclusion/design sketches
October	Specifications. Cook and evaluate design ideas - number depends on brief - possibly 6-8
November	Cook and evaluate design ideas
December	Development plan and developments for all products
January	Developments
February	Experiments. Final products made
March	Detailed evaluations of final products. Flowcharts of all products. Haccp. Manufacturing specifications
April	Final sketches with dimensions. Final evaluation and improvements pages Project deadline 30 th April

May	Final adjustments to project. Examiner to come w/b 10 th May. Project, busy book and products on display
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Step by step major product guideline Year 13 A2

In order to help guide you through your major project please tick off the sections. This will help keep you organised so that you hit the deadlines and your project will be completed on time. You may wish to do some sections in a slightly different order, but, all sections must be completed.

Should include:	Red	Amber	Green
Design brief, why chosen, key words defined from the brief			
Moodboard of related products with highlighted key words			
Analysis spray diagram			
Target audience giving lifestyle profiling			
Focussed research pages: this could include cultural elements/recipes/typical methods of making/ingredient research/interview/questionnaire. All research to be concise and related. As you proceed with the topic you may wish to add additional research			
Product analysis. Here you must analyse 2 products in detail with above the line and below the line considerations. Your analysis must include weights/measurements/costings/suggestions of how the product could be improved - see additional prompt sheet			
Research conclusion - what you have found out as a result of the investigation			
Specifications for each product. This results from Product analysis, to include numbered hierarchy of criteria - essential and desirable criteria with justifications. There should be qualitative and quantitative criteria within the specifications which can be measured.			

It is important to have detailed specifications as this forms the basis of sound evaluation at the end of the project			
2 pages of sketched design ideas with annotation on how eg shape could be changed/flavours adapted/toppings/garnishes altered/nutrition/types of piping etc. Your sketches need to be rendered using colouring pencils			
Choose design ideas to cook. The number of design ideas will depend mainly on your project as a rough guide there will be between 6-8 design ideas to cook.			
Each design idea will have an evaluation with recipe, method, costing, nutrition, summative comments on improvements that could be made, star analysis and comments, finally user trip and evaluating against the specification			
Whilst you are cooking design ideas please keep filling in your busy book as this should have a wide range of possibilities/ideas/quickly generated ideas all of which relate back to the specification. Your busy book may have recipes from magazines or your comments from TV programmes you have watched			
All evaluations for design ideas to be completed. This is a major part of the project			
Development page. Here you will need a grid and work out mathematically which design ideas best fits your specifications. This then will be the design idea you will take forward to develop.			
Description of developments. This should be an initial thought process of the range of ideas you have to develop a product for example, change the shape/appearance of the product/change the decorative topping or garnish/change the flavours and ingredients/change the sauces/change the method of making etc please see additional prompt sheet. This section is called New Product Development			
Developments you should have approx. 4 developments for each product. All comments need to be written up. You may wish to do star diagrams showing comments from your target market and a conclusion of how you could take the idea forward into the new product.			

Experimental work. This may include experimenting with different types of gelatine/types of flour in pastry/viscosity test for sauces/different brands of eggs/different brands of butter or margarine			
In this section you are now ready to make the final products. You may wish to freeze these in readiness for the examiner coming to inspect your work. Remember at A2 we are looking for products which require a high level of practical skill in order to access the higher grades			
Write up detailed designing pages on the making of your final products. This section should include a realistic sketch of each product with dimensions. This section should be more detailed than the design ideas evaluations.			
Flowcharts of each final product. This should include process, decision and addition symbols. Each stage needs to be timed and a total time of making given at the end. At this section you need to give the exact recipe and equipment required in order to make the products exactly as you wish.			
HACCP in this section you are required to make out a haccp chart outlining the high, medium and low risk elements of your product. This is part of the risk assessment each product goes through in industry please see separate prompt sheet			
Manufacturing specifications. These are much more detailed than the original design specifications. You need exact measurements/comments on flavourings/a name for each product and product description/ shelf life environmental issues etc, see separate prompt sheet			
An objective comment from those with commercial or specialist knowledge eg head chef at Penventon			
Summative, well written reflective evaluation which makes detailed reference to the specification and the performance criteria. Suggested further improvements to your products. User trip and comments from you target market.			

