



**DESIGN AND TECHNOLOGY (FOOD TECHNOLOGY)**  
(For the Foundation and Higher Tiers of the Full and Short Courses)

**PREPARATION SHEET FOR THE 2009 EXAMINATION 3542/52/PM**

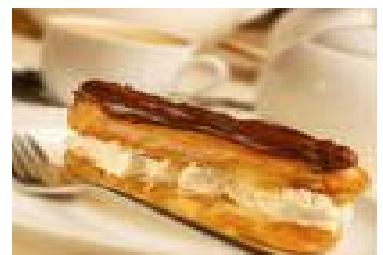
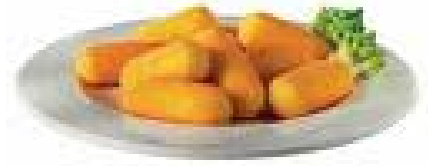
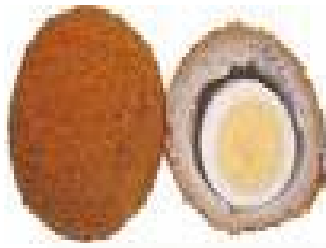
**Instructions**

- This Preparation Sheet will be given to you on or after 1 March 2009.
- The context for **some** of the examination questions is given below and further information is given overleaf.
- Between 1 March and the examination date you will have the opportunity to research the context with the guidance of your teacher.
- **No Preparation Sheets or any associated material may be taken into the examination room.**

**RESEARCH CONTEXT:**           **Eggs**  
**DESIGN THEME:**               **Buffet products**

In preparation for the examination you should research:

- different uses of eggs in buffet products
- the properties and functions of ingredients used in buffet products
- production systems used to produce quality food products.



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