



Oxford Cambridge and RSA

Friday 15 October 2021 – Morning

**A Level in Design and Technology:
Fashion and Textiles**

H405/02 Problem Solving in Fashion and Textiles

Resource Booklet

Time allowed: 1 hour 45 minutes



INSTRUCTIONS

- Use the Resource Booklet to answer all the questions.
- You should spend **35 minutes** reading this Resource Booklet.
- Do **not** send this Resource Booklet for marking. Keep it in the centre or recycle it.

INFORMATION

- This document has **8** pages.

ADVICE

- Read this Resource Booklet carefully before you start your answers.

The stimulus in this booklet relates to issues and opportunities encountered when wearing clothing and working in the hospitality industry.

The stimulus material focuses on one specific area of the hospitality industry – food and beverages.

Hospitality Industry



The hospitality industry covers a broad group of businesses that provide services to customers.

Food and beverage



With the ongoing popularity of travel and people subsequently experiencing different cultures, the food industry has expanded to include many diverse cuisines to suit different tastes.

The success of eating establishments is dependent on a number of factors but the staff are key to the whole process. Here is a list of some of the jobs within the food industry:

- chef
- waiter/waitress
- restaurant manager
- pot washer.

Employees in eating establishments will have to follow strict rules and guidelines and failure to meet these can be costly and dangerous for the restaurant owners. When running a restaurant, there are a number of licenses and certificates that need to be acquired in order to remain compliant with the relevant regulations.

Probably one of the most important licenses that is required is the Food and Hygiene Certificate. This focuses on all areas within an eating establishment but one of these is personal hygiene to avoid food contamination.

The Food Standards Agency states that 'to keep food safe, every person working in a food-handling area must maintain a high level of personal hygiene'.

They must wear clothing that is:

- suitable
- clean
- protective.





The chef jacket

Fig. 1 shows a jacket that is typical of that worn by chefs, whether in exclusive restaurants or fast food providers. The retail price of these jackets varies according to a range of factors. These factors include:

1. fabric
2. components
3. style
4. specific additional features
5. customisation.



Fig. 1

Chef jacket specification	
Fabric	• 100% cotton drill
Components	<ul style="list-style-type: none"> • 100% polyester stitching • Stainless steel ring popper fastening
Style	• Double-breasted
Features	<ul style="list-style-type: none"> • Mandarin collar • Back seam shaping • Arm pen pocket
Other	<ul style="list-style-type: none"> • Sizes XS–XXL • Personalisation service available
Retail cost	£27.00 incl. VAT
Aftercare	   

The style of the chef's jacket has remained unchanged for the last 130 years, with manufacturers adhering to the design features seen in **Fig. 1**. The double-breasted element of the jacket is still popular today. Despite this jacket being regarded as a well-designed iconic product, feedback from primary users indicates that the jacket could be developed further to address certain everyday issues as shown in **Fig. 2**:

- extreme working temperatures
- movement and comfort
- hazards
- presentation
- maintenance.



Alibaba, www.alibaba.com. Item removed due to third party copyright restrictions.



Fig. 2

Existing products

'La Cucina' is a textile manufacturing company that specialises in supplying clothing and accessories to the restaurant industry. The company is keen to develop the chef jacket to satisfy the primary user feedback.

Prior to developing the jacket, designers are keen to examine alternative existing products. **Fig. 3** shows two chef jackets that would provide protection whilst preparing food in a kitchen.
© Chefsworks, www.chefworks.co.uk. Item removed due to third copyright restrictions.

Product specification

- 100% cotton denim
- Stretch back and side panels
- Short-sleeve
- Single-breasted with snap closure
- Side seam slits
- Back collar apron holder with engraved snap tab
- Left sleeve thermometer pocket
- Right sleeve pocket
- Curved front hip pockets
- Available in black
- Sizes XS–2XL
- Slim fit
- Machine wash 40°
- Cool iron

Unisex chef jacket



Product specification

- Organic cotton twill
- Front body pocket details
- Double-breasted two front zipper closures
- Turn back cuff
- Full length sleeves
- Sleeve pocket
- Inside back neck locker loop with grommet
- Made in the USA from imported goods
- Available in white only
- Sizes S, M, L, XL
- Machine wash cold
- Tumble dry low
- Do not dry clean

Fig. 3

Dining experience

It has become increasingly popular for professional kitchens to be visible to the customers. The concept of an open kitchen has been very popular with customers because initially, restaurant kitchens were an enclosed space at the back where only restaurant employees were aware of what was going on. However, this does result in the chefs being visible for the majority of the time and as such, their cleanliness during food preparation is paramount.

Chefs regularly clean their hands on their aprons, jackets or a tea towel 'tucked' into their apron which can quickly become unsightly and reflect negatively on the restaurant to customers.

An interchangeable bib prototype has been created following feedback from chefs as shown in **Fig. 4**.

The bib would be removable and reversible allowing two variations and greater longevity for the jacket beneath. If the bib was particularly dirty mid-way through food preparation it could be simply reversed.

The manufacturers propose that the bib could be purchased separately and could have a customisation option.

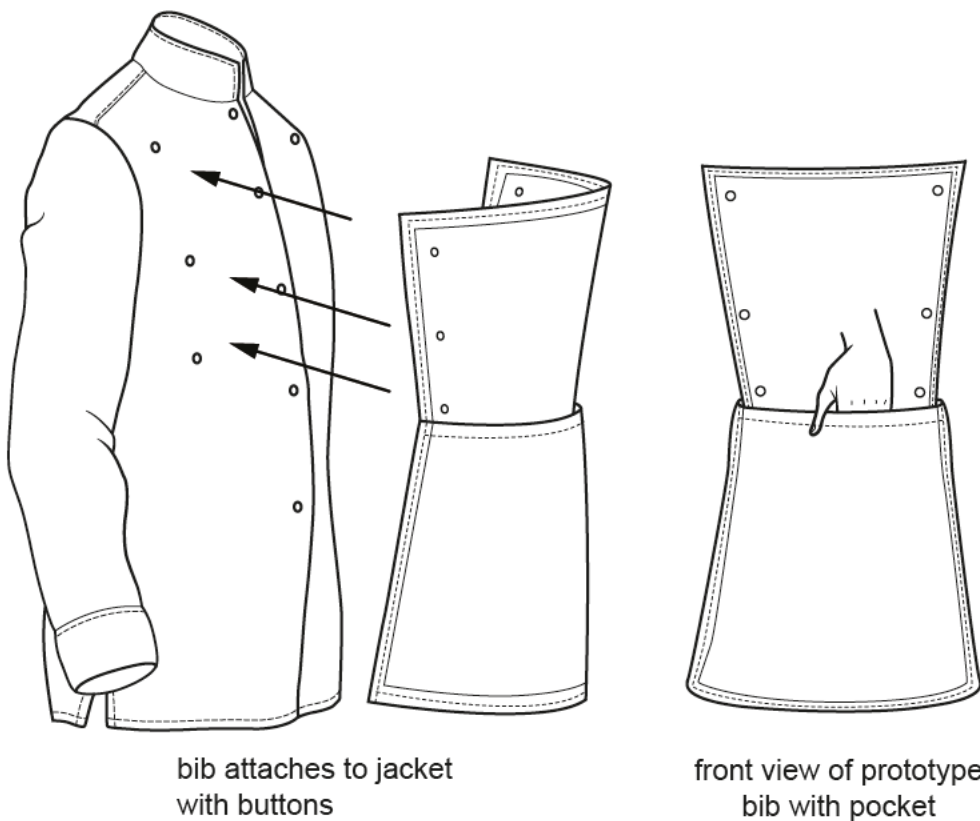


Fig. 4

Emerging hospitality trends

The hospitality industry is extremely competitive and it is important for businesses operating within it to keep up with the latest trends in order to continue making a profit. Furthermore, keeping pace with the wider industry is one of the ways owners can help to ensure their business is delivering an excellent customer experience.

Healthy and organic food and drinks

In the past, a substantial section of the hospitality industry was made up of fast food restaurants and bars selling sugary drinks and high fat content foods. However, there has been something of a cultural shift with people becoming more aware of the things they are putting in their bodies, leading to a healthy food and drinks trend.

For restaurants, this has meant re-vamping menus with healthier options including gluten free, dairy free, low fat, vegetarian, vegan and organic options. According to data seen by Marks & Spencer (M&S) (who recently launched a new range of vegan ready meals and on-the-go options) 3.5 million people now identify as vegan, 20% of under-35s have tried veganism and 25% of our evening meals are now meat-free.

La Cucina has been asked to develop a range of restaurant hospitality clothing that will embrace this vegan trend. This ethos should be carried through when selecting appropriate materials and sustainable manufacturing techniques.

Fig. 5 illustrates the concept vegan clothing and accessories that the manufacturers are researching and developing further.



Fig. 5

Sustainability

Increasingly, customers are concerned with environmental issues and want to know that the businesses they deal with are behaving ethically. For this reason, sustainability has been one of the most noticeable hospitality trends of recent times with a growing number of hospitality businesses promoting their eco-friendliness.

La Cucina has decided to have a mission statement to abide by in the manufacture of its products. It feels this will reflect the company ethos and be a positive ethical selling point to potential customers.

The mission statement released by the company is:

'We are committed to operating a modern and responsible business by respecting nature, people and animals through the use of sustainable materials/components and manufacturing techniques'

Company identification

As seen in **Fig. 5**, the clothing and accessories will feature company identification through a logo that is achieved by heat pressed vinyl. Following some internal discussion, designers at La Cucina have settled on the following circular logo.



Fig. 6

Heat vinyl logo

La Cucina approaches a vinyl manufacturer to request the manufacture of batches of its chosen circular logo for its clothing and accessories. It is keen that the vinyl manufacturer keeps costs down by minimising vinyl waste and adhering to the company's mission statement by reducing waste to landfill.

The vinyl manufacturer considers how the chosen circular logo will fit on its existing vinyl lay plan as shown in **Fig. 7** below.

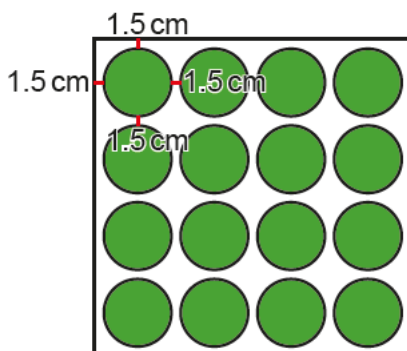


Fig. 7
(not to scale)

Product development

Following research into product development at La Cucina, the company has found a gap in the market for play outfits to allow children to role play adults at work. La Cucina discovered there were plenty of cooking utensils for children but a limited amount of chef attire. The designers at La Cucina have been asked to design a child's version of the chef jacket (suitable for children between the ages 3–8 years old) and their proposal can be seen in **Fig. 8**.

The jacket has to fit in with the technical specification points which include:

- easy to care for
- have a printed design
- minimum construction stages
- easy for a child to put on/take off
- two patch pockets
- follow BSI safety guidelines.

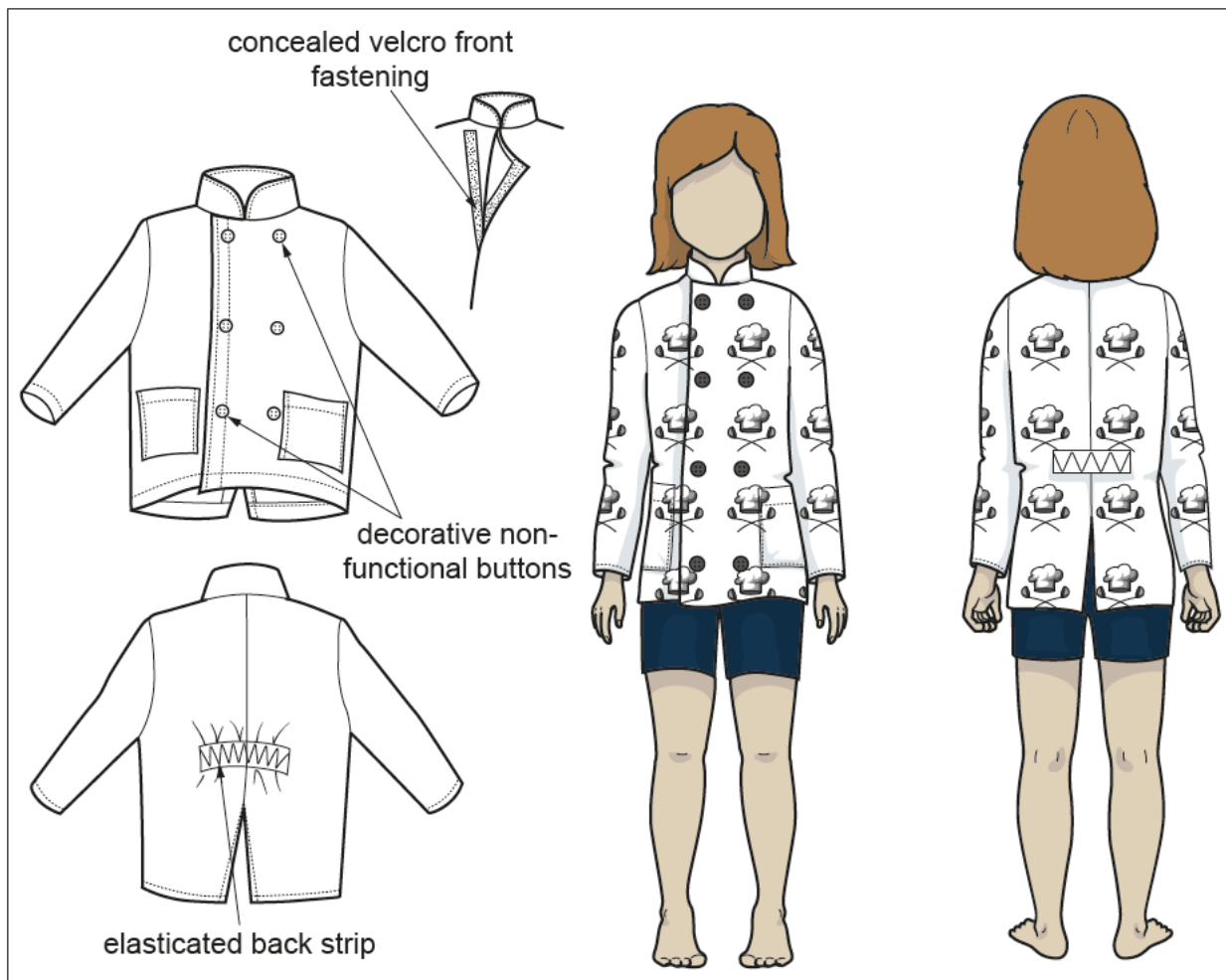


Fig. 8

OCR
Oxford Cambridge and RSA

Copyright Information

OCR is committed to seeking permission to reproduce all third-party content that it uses in its assessment materials. OCR has attempted to identify and contact all copyright holders whose work is used in this paper. To avoid the issue of disclosure of answer-related information to candidates, all copyright acknowledgements are reproduced in the OCR Copyright Acknowledgements Booklet. This is produced for each series of examinations and is freely available to download from our public website (www.ocr.org.uk) after the live examination series.

OCR has unwittingly failed to correctly acknowledge or clear any third-party content in this assessment material. OCR will be happy to correct its mistake at the earliest possible opportunity.

For queries or further information please contact the OCR Copyright Team, The Triangle Building, Shaftesbury Road, Cambridge CB2 8EA.

OCR is part of the Cambridge Assessment Group. Cambridge Assessment is the brand name of University of Cambridge Local Examinations Syndicate (UCLES), which is itself a department of the University of Cambridge.