



GCSE – NEW

C560U20-1A



S18-C560U20-1A



FOOD PREPARATION AND NUTRITION - component 2
Food Preparation and Nutrition in Action

Non-Examination Assessment

Summer 2018

Assessment 1: The Food Investigation Assessment

To be opened by centres week beginning September 1 2017.

Candidates may be issued this assessment anytime from the date of opening.

It is recommended that candidates have a **maximum of 8 hours**, allocated at the discretion of the centre, to complete all three sections of this assessment.

Answer one of either Task A or Task B.

Task A

Sugar is a main ingredient in cakes; however, as a nation we are encouraged to consume less sugar.

Investigate the working characteristics and the functional properties of sugar as an ingredient for cakes. Research whether it is possible to reduce the sugar content or use alternative ingredients without adversely affecting the result.

This assessment must be supported by investigational work – refer to guidelines given below.

Task B

Vegetables are an important commodity in the diet and can be served in many ways.

Investigate the best methods of preparing, cooking and serving vegetables to retain their maximum nutritional content, colour and texture.

This assessment must be supported by investigational work – refer to guidelines given below.

Supportive Work Guidelines

Your supportive work must include evidence of the scientific principles underlying the preparation and cooking of food through research, investigation, trialling, modifying, developing and evaluation. The written evidence is limited to a 1,500 – 2,000 word count.

The written evidence may be submitted electronically or as a paper version and must include evidence of the following:

Section (a) Research and plan your chosen task. Create a plan of action, propose a hypothesis, or an educated guess of what you predict the outcome will be. [5]

Section (b) Carry out your plan of action. Investigate the working characteristics and the functional and chemical properties of ingredients through practical experimentation. Use findings to achieve a particular result. **Photographic evidence is essential.** [15]

Section (c) Analyse and evaluate the task. Analyse the data and results, compare and draw conclusions from the results you have collected. Explain whether your prediction was proven and document the reasons for the success or failure of the investigation. [10]

It is an expectation that you will demonstrate adherence to hygiene regulations and food safety principles when working with food.

You must follow all health and safety guidelines when storing, preparing and cooking food that will be tried and tested by others.

No marks will be allocated to hygienic working as this is a mandatory requirement.

Please ensure all work submitted for moderation can be clearly identified as your work. (i.e. centre name and number, your name and examination number.)