



GCSE

C560U20-1A



Summer 2024

FOOD PREPARATION AND NUTRITION

Component 2: Food Preparation and Nutrition in Action

Non-Examination Assessment

Assessment 1: The Food Investigation Assessment

To be opened by centres on or after September 1 2023.

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 one ingredient used to add to the sensory characteristics of biscuits.

Investigate the working characteristics and the functional and chemical properties of a range of sugars used when making biscuits.

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

Task B

Eggs are one of the main ingredients when making meringues.

Investigate the working characteristics and the functional and chemical properties of eggs **or other** ingredients when making meringues.

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 1500–2000 word count.

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

Section (a) Interpret and investigate your chosen assessment; 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 with practical trialling, developing and testing, looking at the working characteristics and the functional and chemical properties of the ingredients selected. Describe the procedures carried out in detail, explaining what you did and gather results from a range of preference testing, which could include sensory analysis, charts, customer feedback via peer assessment. **Photographic evidence is essential.** [15]

Section (c) 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 own work (i.e. centre name and number, your name and examination number).