

GCSE (9–1) Food Preparation and Nutrition

J309/02, 03 Food Investigation Task

Sample non-examined assessment (NEA) task

To be given to candidates on or after 1 September 20XX

INSTRUCTIONS FOR TEACHERS

- There are two tasks in this paper. Candidates **must** choose **one** set task.
- Candidates are required to investigate and evaluate the working characteristics, functional and chemical properties of ingredients identified in the set tasks.
- Candidates are required to produce a written report of 1500–2000 words.
- Photographs and/or visual recordings **must** be provided that support a candidate's investigation.
- You **must** authenticate each candidate's work is their own.
- The marking criteria for this component are in the specification.
- This task is for candidates taking their final examination in June 20YY.

INSTRUCTIONS FOR CANDIDATES

- There are two tasks in this paper.
- You **must** choose **one** set task.
- You **must** provide suitable photographic and/or visual recording evidence to support your investigations.
- Your written report **must** be your own work.
- Your written report **must** be between 1500–2000 words.

INFORMATION

- The total number of marks available for this task is 45.
- This document consists of 2 pages. Any blank pages are indicated.

Tasks must not be altered.

Candidates MUST choose ONE of the set tasks.

EITHER

- 1 *Candidates will be required to investigate, research and evaluate the working characteristics, functional and chemical properties of eggs (before carrying out the investigations).*

Candidates are required to produce a written report of 1500–2000 words.

Eggs are a very versatile food.

Explore and scientifically investigate the changes that occur when eggs are used as a setting agent.

Explain scientifically what happens.

OR

- 2 *Candidates will be required to investigate, research and evaluate the working characteristics, functional and chemical properties of different types of flour (before carrying out the investigations).*

Candidates are required to produce a written report of 1500–2000 words.

Bread is a staple food product.

Explore and scientifically investigate the changes that occur when flour is used as the main ingredient in bread.

Explain scientifically what happens.

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