

**GCSE (9–1)**  
*Student Guide*




# **FOOD PREPARATION AND NUTRITION**


J309  
For first teaching in 2016

## **NEA - Food Investigation Task 1**

Version 1



Report Plan	Headings to use in your report	Student Guidance	Yes	No	Needs work
<p><b>Introduction/plan</b> 9 marks</p> 	<p><b>Task- title</b></p> <p><b>Aim for the investigation</b> <i>Refer to the task. Identify the commodity / ingredient/s and the functional property or working characteristic</i></p> <p><b>Research</b> <i>Is your research relevant to the task</i></p> 	<p>Have you chosen a Task?</p> <p>Have you read the Task and identified what you have been asked to do <i>(Think about the key words in the task and identify what you need to plan)</i></p> <p>Have you written a clear Aim for the Investigation <i>(Think about using the key words you have identified/ highlighted)</i></p> <p>Have you explained in your Aim what you are trying to find out? <i>(Don't forget your reasons for choice)</i></p> <p>Have you planned your research? <i>(Does it clearly relate to the Task, is it clear and concise)</i></p> <p>Have you researched and found out about the ingredients / food commodities you are using in your research?</p> <p>Have you used a range of research methods?</p> <p>Have you carried out and completed all your research?</p> <p>Have you summarised the main points from your research? <i>(What have you found out?)</i></p>			
<p><b>Investigation</b> 21 marks</p> 	<p><b>Choice of investigation</b></p> <p><b>Prediction</b> <i>Before you start investigating, you need to make a prediction or recommendation</i></p>	<p>Have you chosen the type of investigations you are going to be doing? <i>(Think about changes that can happen to ingredients when you change:</i></p> <ul style="list-style-type: none"> <li>• temperatures or apply different cooking methods</li> <li>• ingredients or the proportion of ingredients</li> <li>• methods or processes for making a recipe/dish)</li> </ul> <p>Have you chosen the dish or product you are going to use to show the working characteristics and functional properties of the ingredients you are investigating?</p> <p>Have you included a prediction? <i>(This could be an idea or explanation of what you think will happen?)</i></p> <p>Have you decided which investigations will test your prediction?</p>			

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	<p><b>Method</b> You will need to show:</p> <ul style="list-style-type: none"> <li>the method used for each investigation</li> <li>the changes and adaptations you made</li> <li>a logical sequence of working</li> </ul> <p><b>Findings and evidence</b> <i>Completed records of observations and findings.( this may include, charts, graphs, photos and written descriptions</i></p>	<p>Are your investigations well planned and appropriate?</p> <p>Have you written a clear method and a logical sequence of working for each investigation?</p> <p>Are your recording sheets ready to use? <i>(Tasting charts, star profiles, photo evidence etc )</i></p> <p>Have you thought about which controls you are going to use?</p> <p>Have you made sure that your testing is accurate and fair?</p> <p>Have you used a wide range of testing methods to record results?</p> <p>Are your results clearly recorded?</p> <p>Have you recorded any changes or adaptations you have made to your planning?</p>			
<p><b>Analysis</b> 9 marks</p> 	<p><b>Analysis</b></p> <p><i>What do your results and findings mean</i></p> <p><i>Analyse and explain your results using scientific terms</i></p> <p><i>What are the conclusions, can you explain them</i></p>	<p>Are your findings linked to the research?</p> <p>Have you explained the best outcomes of the investigation and why?</p> <p>Have you explained what has happened and why?</p>			
<p><b>Evaluation</b> 5 marks</p>	<p><b>Evaluation</b></p>	<p>Have you reviewed your work and used scientific terminology?</p> <p>Have you explained how you can use the results in future cooking?</p>			

**Student walk through – Process**

1. Choose a task
2. Analyse the task – explanation of what you have been asked to do
3. Plan your research
4. Write a clear aim for the investigation
5. Carry out research on the working characteristics / functional properties of the ingredients investigated
6. Write a prediction for your investigation
7. Plan your investigations based on what you found out from your research
8. Write a clear aim and method for each type of investigation
9. Use a range of testing methods to record the results of the investigation, photos, diagrams, charts, sensory testing
10. Analyse, interpret and evaluate the results of the investigation
11. Evaluate the prediction
12. Explain how the results can be used in future cooking



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