



Oxford Cambridge and RSA

# GCSE (9–1) Food Preparation and Nutrition

## J309/02, 03 Food Investigation Task

Non-examined assessment (NEA) task

**To be given to candidates on or after 1 September 2017**



### 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 2018.

### 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 starch (before carrying out the investigations).*

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

Starches are used to thicken mixtures. Explore and scientifically investigate the changes that occur when starches are used as a thickening agent.

Explain scientifically what happens.

**OR**

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

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

Chemical raising agents are used in baked products. Explore and scientifically investigate the changes that occur when chemical raising agents are used in baked products.

Explain scientifically what happens.

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# OCR

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