



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.



Oxford Cambridge and RSA

Copyright Information

OCR is committed to seeking permission to reproduce all third-party content that it uses in its assessment materials. OCR has attempted to identify and contact all copyright holders whose work is used in this paper. To avoid the issue of disclosure of answer-related information to candidates, all copyright acknowledgements are reproduced in the OCR Copyright Acknowledgements Booklet. This is produced for each series of examinations and is freely available to download from our public website (www.ocr.org.uk) after the live examination series.

If OCR has unwittingly failed to correctly acknowledge or clear any third-party content in this assessment material, OCR will be happy to correct its mistake at the earliest possible opportunity.

For queries or further information please contact the Copyright Team, First Floor, 9 Hills Road, Cambridge CB2 1GE.

OCR is part of the Cambridge Assessment Group; Cambridge Assessment is the brand name of University of Cambridge Local Examinations Syndicate (UCLES), which is itself a department of the University of Cambridge.