



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 2018



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 2019.

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 fats (before carrying out the investigations).*

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

Different fats can be used when making shortcrust pastry. Explore and scientifically investigate the changes that occur when fats are used to shorten pastry.

Explain scientifically what happens.

Analyse and evaluate your results.

OR

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

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

Yeast is used as a raising agent in bread products. Explore and scientifically investigate the changes that occur when yeast is used in bread products.

Explain scientifically what happens.

Analyse and evaluate your results.

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