



# To be given to candidates on or after 1 September 2023 for assessment in June 2024.

GCSE (9-1) Food Preparation and Nutrition

J309/02,03 Food Investigation Task

Non-Examined Assessment (NEA) Tasks

# **INSTRUCTIONS**

- Choose one task.
- Write a report of 1500–2000 words in response to your chosen task.
- · Include photos and/or filmed evidence of your investigations.
- Your report must be your own work.

# **INFORMATION**

- The total mark is 45.
- · This document has 2 pages.

Do not change the tasks.

Choose one task.

## **EITHER**

1 Investigate, research and evaluate the working characteristics, functional and chemical properties of sugar used for caramelisation (before carrying out the investigations).

Caramelisation can be used to add colour and flavour to food.

Explore and scientifically investigate the changes that occur when sugar is used for caramelisation.

Explain scientifically what happens.

Analyse and evaluate your results.

### OR

2 Investigate, research and evaluate the working characteristics, functional and chemical properties of steam as a raising agent (before carrying out the investigations).

Steam is used as a raising agent in some baked dishes.

Explore and scientifically investigate the changes that occur when steam is used as a raising agent in baked dishes.

Explain scientifically what happens.

Analyse and evaluate your results.



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