**NEA 1. The Food Investigation**

(15% of the GCSE qualification)

**Recommended time** 8 hours

**Word/page guidance** 1,500 – 2000 words (plus any charts, graphs and photographs)

 4 – 6 pages when typed with a font size of 11/12

 Documents over 2,000 words are not permitted

**The Task**

**Raising agents are used to produce a risen, light airy texture in baked products. Investigate the working characteristics, the functional and chemical properties of a range of chemical agents used to make scones.**

**This assessment must be supported by investigational work - refer to guidelines given below.**

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| Section A(A02)Apply knowledge and understanding of nutrition, food, cooking and preparation | **Research and plan the task:** **(maximum 5 marks)****This is where you are expected to:*** Use an range of relevant sources to research the task
* Create a plan of action
* Predict an outcome
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| Section B(A02)Apply knowledge and understanding of nutrition, food, cooking and preparation | **Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result.****(maximum 15 marks)****This is where you are expected to:*** Demonstrate your ability to review and make improvements to the investigation by amending the ingredients to include the most appropriate ingredients, process and cooking method.
* Demonstrate an understanding of the working characteristics and functional and chemical properties of the ingredients selected.
* Record the outcomes of your investigation, the modification and adjustments made during the preparation and cooking process and the sensory preference tests carried out to formulate the results.
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| Section C(A04)Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others | **Analyse and evaluate the task:****(maximum 10 marks)****This is where you are expected to:*** Analyse the data and results collected, draw conclusions
* Justify findings, the reasons for the success of failure of the ingredients selected to trial
* Evaluate the hypothesis and confirm if the prediction was proven
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