



GCSE

Food Preparation and Nutrition

Food Investigation Assessment NEA Tasks

To be issued to candidates on or after 1st September 2019.

What's assessed:

Students' understanding of the working characteristics, functional and chemical properties of ingredients.

Task setting: One task to be selected from three tasks set by AQA, to be issued in September of the academic year in which it is to be submitted.

Release date: 1st September 2019.

Time: Not to exceed 10 hours.

Outcome: Written or electronic report including photographic evidence (1500-2000 words).

How it's assessed:

Students produce a report of between 1500 to 2000 words. The report should include research into 'how ingredients work and why', document their practical investigation and draw conclusions. The report could include a variety of communication methods including charts, graphs and diagrams etc. The report must include authenticated photographic evidence which supports the investigation.

Practical investigations are a compulsory element of this NEA task.

The assessment is to be carried out under supervised conditions.

Food Investigation Tasks 2019–2020:

- Investigate the functional and chemical properties of ingredients and methods to tenderise and flavour eg meat, fish and alternatives.
- Investigate the functional properties of chemical raising agents in baked dishes eg biscuits, cakes and scones.
- Investigate the ingredients and methods to prevent enzymic browning and oxidation when preparing fruit and vegetables.