

## FOOD PREPARATION AND NUTRITION

### Non-Examination Assessment Summer 2026

#### Assessment 1: The Food Investigation Assessment

*Investigate the functional and chemical properties of different ingredients used to make a pizza base.*

#### Supportive Work Guidelines

Your supportive work must include evidence of the scientific principles underlying the preparation and cooking of food through research, investigation, trialling, modifying, developing and evaluation. The written evidence is limited to a 1,500 – 2,000 word count.

The written evidence must be submitted electronically and include:

**Section (a)** Interpret and investigate your assessment; create a plan of action, propose a hypothesis, or an educated guess of what you predict the outcome will be. [6]

**Section (b)** Carry out your plan of action with practical trialling, developing and testing, looking at the working characteristics and the functional and chemical properties of the ingredients selected. Describe the procedures carried out in detail, explaining what you did and gather results from a range of preference testing, which could include sensory analysis, charts, customer feedback via peer assessment. Photographic evidence is essential. [15]

**Section (c)** Analyse the data and results, compare and draw conclusions from the results you have collected. Explain whether your prediction was proven and document the reasons for the success or failure of the investigation. [9]

It is an expectation that you will demonstrate adherence to hygiene regulations and food safety principles when working with food. You must follow all health and safety guidelines when storing, preparing and cooking food that will be tried and tested by others. No marks will be allocated to hygienic working as this is a mandatory requirement. Please ensure all work submitted for moderation can be clearly identified as your work. (i.e. centre name and number, your name and examination number.)