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|  | **Taxonomy** | **Context** |
| QUESTION | EXPLAIN | DISCUSS | EVALUATE | ANALYSE | The relationship between food and health, and the importance of these relationships | Current dietary advice | Dietary needs ofgroups and individuals | Functional properties of food Aeration, binding, caramelisation, coagulation, crystallisation, dextrinisation, emulsification, fermentation, gelatinisation, preservation, shortening, sweetener | Contemporary issues affecting consumer food choices* socio-economic factors
* budget, lifestyle, health, education
* environmental and ethical issues
* food miles, organic produce, sustainability, seasonality, fair trade, genetically modified food
* food packaging and labelling
* media and advertising
 | Technological developments related to food manufacturing process* food additives: emulsifiers, preservatives, antioxidants, colourings, flavourings
* functional foods, cook/chill products, modified-atmosphere-packed products, novel protein foods
 | Food product development * concept generation, concept screening, prototype production, product testing, first production run, marketing plan, product launch
* sensory testing, market research, marketing.
 |
| 1(a) |  |  |  |  |  |  |  |  |  |  |  |
| 1(b) |  |  |  |  |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |  |  |  |  |
| **TOTALS**  | **10** | **10** | **20** | **10** |  |  |  |  |  |  |  |

**Advanced Higher Health and Food Technology Setting Grid**