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**Higher Health and Food Technology**

**Assignment**

**Candidate workbook**

You must use this workbook to complete your assignment. The wording in this template must not be altered in any way.

There are spaces for your responses for each part of the assessment. You may complete the workbook by hand, or electronically.

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| Brief chosen for Assignment |

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| Scottish Candidate Number |
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**Section 1: Planning (30 marks)**

**1a Exploring the brief (4 marks)**

You should:

* identify and justify **four** key issues, which reflect all aspects of the brief.

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| **Key issue** | **Justification** |
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| Identify the target group (if not already identified within the brief)  |  |

**1b Research (26 marks)**

 **(24 marks — 8 marks for each investigation)**

 **(2 marks for linking the investigations)**

You should provide evidence of carrying out **three** investigations into the identified key issues using at least **two** different investigative techniques and showing how the investigations demonstrate progress towards your product.

The information you present from each investigation should include the following:

* the aim of your investigation
* the investigative technique you used
* the source(s) of your information

You must make sure the results of your investigations are clear. You must select and summarise at least **four** main points of information from each investigation which can be used to develop your product.

You should also show the links between each investigation. This can be done at the end of each investigation, or you could include it when the investigations are complete.

Insert the information you have gathered from your research on the following page(s).

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| **Investigations** |
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**Section 2: The product (12 marks)**

**2a Describing the product (2 marks)**

From the research you carried out in 1b, identify the food product you will develop.

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| Food product:  |  |

You must provide a recipe for the food product.

This recipe must include:

* a detailed list of all ingredients used
* an accurate method

Insert your recipe information below.

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| **Recipe Information** |
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**2b Justification (10 marks)**

You should explain at least **ten** ways your product meets the needs of the brief, based on the results of your investigations. You should identify and explain why the following aspects of your product are important in meeting the needs of the brief:

* **a minimum of four** features of the product
* **a minimum of four** ingredients used in the product
* **a minimum of one** cooking method

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| Justifications |
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You must now make your product so that you can use it as a basis for sensory testing and evaluation.

You must include photographic evidence of making your product at each of the following stages:

* all ingredients prior to commencing manufacture

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* A stage in the manufacturing process

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* The finished product

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### Section 3: Product testing (8 marks)

**3 Product testing (8 marks)**

You should now carry out **two** tests on your food product. This should include **one** sensory test and **one** other test.

For each test you should:

* identify the method of testing used, including the source(s) **(1 mark)**
* present the results of each test clearly and appropriately **(2 marks)**
* provide at least **three** key pieces of information based on the results of testing **(1 mark)**

Insert your product testing information below.

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| **Product testing Information** |
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**Section 4: Evaluation (10 marks)**

**4a Evaluation (6 marks)**

1. Evaluate the suitability of your food product for the brief based on the results of your **sensory test**. **(3 marks)**

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1. Evaluate the suitability of your food product for the brief based on the results of your **second test**. **(3 marks)**

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**4b Amendments (4 marks)**

Describe **two** amendments that you could make to your food product. **(2 marks)**

You should link these amendments to the needs of the brief, based on the information you have gathered in your investigations or the results of your testing.

Amendments could include:

* improvements to the product
* adaptations to the product
* variations of the product

Explain why each adaptation, improvement, or variation, is appropriate, linked to the needs of the brief and based on the information you have gathered in your investigations, or the results of your testing. **(2 marks)**

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