T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

Food Sciences

Assignment 1 – task 2
Assignment brief

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Contents

Timings

You have 7 hours 30 minutes to complete the 4 tasks within this assignment. Your tutor will provide details of how this time will be split up, and over how many days or sessions:

- task 1 – 2 hours 10 minutes
- task 2 – 2 hours 55 minutes
- task 3 – 1 hour 15 minutes
- task 4 – 1 hour 10 minutes

Scenario

A major food retailer is looking at developing a range of 'free-from' bakery items to give more options for consumers with food allergies and intolerances, or consumers who choose to avoid certain ingredients.

Using this trend, produce a detailed planning proposal for a new product development (NPD) or existing product development (EPD).

The product must include some ingredient preparation (for example, chopping or slicing, and processing, or blending or heat treatment) and not be just a combination of raw ingredients without any preparation or processing.

New or improved bakery products can include:

- celebration cakes, cupcakes, muffins, doughnuts
- biscuits, traybakes, sweet pastries
- bread loaves, rolls, pittas
- pies, quiches, savoury pastries

Trends can include:

- allergen free (for example, nut free, gluten free, egg free, dairy free)
- sugar free
- vegan

Performance outcomes (POs)

PO1: Perform appropriate activities to support the food supply chain complying with regulatory requirements

Task 2: define the product brief objectives

Define the product brief objectives to include:

2.1: An estimation of the timings of each stage from product concept to product launch, explaining how the stages in the process affect the overall timeline.

(6 marks)

2.2: A calculation of the cost of ingredients and packaging per consumer unit (the final size of the product a customer will purchase) with reference to your proposed recipe. Outline other costs associated with the production of your product. You must state the source of your ingredients and packaging.

(12 marks)

2.3: Calculation of the mandatory nutritional data. List the ingredient data, including the source of the data.

(7 marks)

2.4(a): An explanation of how the ingredients, processing and packaging selected contribute to the product's safety and shelf life.

2.4(b): An explanation of how the relevant ingredients and processing steps contribute to the product's nutritional profile.

(20 marks total)
2 hours 55 minutes

Document information

Owner: Head of Assessment Design