T-LEVELS | Institute for Apprenticeships & Technical Education

T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

Food Sciences

Assignment 2 – Tasks 4, 5 and 6

Assignment brief

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NCFE CACHE

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Assignment brief

Assignment 2

Contents

Timings

You have 7 hours 30 minutes to complete the tasks within this assignment. Your tutor will provide details of how this time will be split up, and over how many days or sessions. Some tasks will not require the full allocated time; the guidance is a maximum, to allow for you to manage your time to complete the tasks (for example, cooking time, number of people in taste panel). Some tasks are partially completed alongside other tasks, though time is still accounted for them in total. Overall, no more time than the allocated 7 hours 30 minutes can be taken, and NCFE recommend not using more than the guidance per task.

- task 1, 2 and 3 – 2 hours 45 minutes
- task 4, 5 and 6 – 2 hours 15 minutes
- task 7, 8, 9 and 10 – 2 hours 30 minutes

Scenario

Having competed the planning stages involved in your product development, you will need to develop samples of your product for analysis.

Performance outcomes

PO2: Develop new food and food related products to support the food supply chain

Task 4

Carry out a taste panel for your product, using a minimum of 8 participants. Your panel should cover at least 3 sensory characteristics related to the product. Create a questionnaire for them to complete, then evaluate the feedback and produce a report to include recommendations for further development.

(12 marks)

1 hour 30 minutes

Task 5

Provide details of recipe formulation, including:

- how it contributes to the desired organoleptic properties
- considerations for at least 2 potential ingredient substitutions and alternatives

(9 marks)

15 minutes

Task 6

Explain:

a) the advantages and disadvantages of the specific processes you used in the development of your product

b) the impact on your product's shelf life, nutritional content, and organoleptic properties as a result of the specific processes used

Processes may include:

- energy transfer
- heat processing
- heat removal
- ambient temperature processing technologies

(12 marks)

30 minutes

(Suggested time for tasks 4,5 & 6) 2 hours 15 minutes

Document information

Owner: Head of Assessment Design