



T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

Food Sciences

Assignment 1 – task 1

Assignment brief

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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 1: develop a product brief

Develop a product brief that includes:

1.1(a): Rationale for your selection for the new or improved product, including sources of information used to identify current trends, target market and marketing opportunities.

1.1(b): Name, description and conditions of the new or improved product concept, including unique selling point, target weight/volume, packaging and storage details.

(21 marks total)

1.2(a): How your ingredients and packaging requirements contribute to your selected consumer trend.

1.2(b): A brief description of how the product is manufactured, from the intake of raw materials to the final packaged product. The overview should include the basic details of how the product will be made, and what the key process steps are, to include key food safety and quality controls.

(12 marks total)

2 hours 10 minutes

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