



# T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

## Food Sciences

Assignment 2 – Tasks 7, 8, 9 and 10

Assignment brief

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## Assignment brief

Assignment 2

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## 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 completed 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 7

Create a mock-up of your product packaging to include all mandatory labelling requirements.

Marks will be awarded on the physical aspects of the packaging, such as materials used, size of packaging, and mandatory labelling. No marks are awarded for the design elements on the packaging, or any non-mandatory labelling.

(8 marks)

1 hour

## Task 8

Complete a sustainability study of the product and prepare a report that includes:

- any potential sustainability issues
- any mitigation strategies that can be used to minimise the environmental impact of the product

(12 marks)

30 minutes

## Task 9

a) Select the most appropriate test methods for each stage of the process to:

- ensure compliance with raw material and finished product specifications
- demonstrate product organoleptic, safety and quality compliance

b) For each test method selected above, describe the monitoring activities to verify compliance

(12 marks)

30 minutes

## Task 10

Assess the product formulation and processing conditions, identifying what worked well and any areas for improvement.

(12 marks)

30 minutes

(Suggested time for tasks 7, 8, 9 & 10) 2 hours 30 minutes

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