



T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

Food Sciences

Assignment 1 – task 4

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 4: product specification and analysis

4.1: Create a product specification that clearly describes:

- food safety attributes and nutritional target values
- quality testing parameters that include sensory or organoleptic characteristics
- requirements for packaging, mandatory labelling, storage and transportation

(16 marks)

1 hour 10 minutes

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