

Advanced Higher Health and Food Technology Setting Grid

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| **Command words** | **Q1(a)** | **Q1(b)** | **Q2** | **Q3** | **Q4** | **Total** |
| Explain |  |  |  |  |  | 10 |
| Discuss |  |  |  |  |  | 10 |
| Evaluate |  |  |  |  |  | 20 |
| Analyse |  |  |  |  |  | 10 |
| **Context** | **Q1(a)** | **Q1(b)** | **Q2** | **Q3** | **Q4** | **Total** |
| The relationship between food and health, and the importance of these relationships. |  |  |  |  |  |  |
| Current dietary advice. |  |  |  |  |  |  |
| Dietary needs of groups and individuals. |  |  |  |  |  |  |
| Functional properties of food:  Aeration, binding, caramelisation, coagulation, crystallisation, dextrinisation, emulsification, fermentation, gelatinisation, preservation, shortening, sweetener |  |  |  |  |  |  |
| Contemporary issues affecting consumer food choices:   * socio-economic factors * budget, lifestyle, health, education * environmental and ethical issues * food miles, organic produce, sustainability, seasonality, fair trade, genetically modified food * food packaging and labelling * media and advertising |  |  |  |  |  |  |
| **Context** | **Q1(a)** | **Q1(b)** | **Q2** | **Q3** | **Q4** | **Total** |
| Technological developments related to food manufacturing process:   * food additives: emulsifiers, preservatives, antioxidants, colourings, flavourings * functional foods, cook–chill products, modified-atmosphere-packed products, novel protein foods |  |  |  |  |  |  |
| Food product development:   * concept generation, concept screening, prototype production, product testing, first production run, marketing plan, product launch * sensory testing, market research, marketing |  |  |  |  |  |  |