

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
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| **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
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| Food product development:* concept generation, concept screening, prototype production, product testing, first production run, marketing plan, product launch
* sensory testing, market research, marketing
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