

Question 25 (6 marks)

- (a) Why is it necessary to produce a prototype during the development of a food product? 2

Because it shows the success or fail of a food product. E.g. musli bar doesn't stay together so in the next prototype more honey is used. It is to see if the food product develops properly. ☺

- (b) How can food product prototypes be tested? 4

Taste testings is best because all five ~~sensory~~ sensors are used. Food technologist will analyse their products. A test of how long it'll last is also good, e.g. how long a new yogurt will last in the fridge. Prototypes is like a dummie, it's just to analyse before being placed on super market shelves. There is always a board of taste testers who give their valid opinions of the prototype. ☺