

Question 25 (6 marks)

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

A prototype can be used to test the overall acceptance of the product by consumers. It allows manufacturers to try producing the product and make modifications if necessary.

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

Prototypes must be tested for physical, aromatic, chemical and microbiological factors. Sampling can be done to try and see the feedback consumers give and thus allows the manufacturer to improve if needed. Moisture content, colour and flavour can be tested by food technicians. After sampling consumers can provide feedback through undertaking questionnaires, interviews or surveys.