

Question 25 (6 marks)

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

Prototypes are an integral part of the food product development stages. Prototypes allow for extensive testing to ensure the product will be accepted and able to be produced they also ensure that facilities will be able to produce the product and the product specifications.

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

There are 4 main areas where prototypes can be tested, these include; Sensory evaluation (Consumers are tested on the products, size, taste, smell, texture, sound), Consumer evaluation (This is similar to market research, ~~with~~ and determines whether the product is going to be accepted by the market), Packaging testing (this determines whether what type of packaging will be suitable i.e. Rigid plastic, glass, canning, flexible plastic) and lastly storage test (this determines how well the product can be stored and in what conditions are most desirable).

Sensory evaluation  
consumer testing  
storage  
package