ASc11 Testing the properties of products

Skills

- Finding out: researching the main food groups, the pH value of some hygiene products and the abrasive qualities of toothpaste through practical testing.



- Presenting information: collecting and using information from tests, displaying the results in an appropriate way.



Product content and testing

- Finding out about the major food groups and their uses in the human body.
- Finding out about the use of vitamins, minerals, water, fibre and salt in the human body.
- Finding out about the pH
 values of shampoos,
 abrasive chemicals in
 toothpaste and the
 antibacterial properties of
 shampoos and toothpastes.



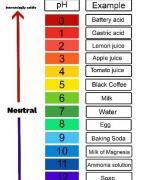
- Finding out what at least three common foods consist of by carrying out practical tests for simple sugars, proteins, starches and fats.
- Practical testing of food, to include:
 - **sugars**, e.g. Benedict's solution for simple sugars
 - proteins, e.g. biuret test
 - starches, e.g. iodine test
 - fats, e.g. emulsion test, grease spot.
- Practical testing of hygiene products, to include:
 - pH value of shampoo, soaps, skin products and toothpaste
 - abrasive qualities of toothpaste/exfoliating soaps
 - antibacterial properties, e.g. of skin products, shampoos and toothpaste

 Lathering properties of shampoos, toothpaste and soap in hard and soft water.

Presenting results from practical tests

Collecting and using information from tests.





pH Scale - Universal Indicator Colours