

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

pH	Example
0	Battery acid
1	Gastric acid
2	Lemon juice
3	Apple juice
4	Tomato juice
5	Black Coffee
6	Milk
7	Water
8	Egg
9	Baking Soda
10	Milk of Magnesia
11	Ammonia solution
12	Soap
13	Bleach
14	Drain cleaner