

26th January 2018

Dear Parent/Carer

All students who are currently undertaking Food Preparation & Nutrition GCSE are presently working on their second Non-Examination Assessment (NEA2). NEA2 is a Food Preparation Task, which is **35%** of their final grade. This task involves lots of cooking and pupils will need to produce a portfolio to show research, practical skills demonstrated, time plans, nutritional analysis and costings for **all** dishes.

There are key dates when your child will need to complete NEA's, which will count towards their final GCSE grade in Food Preparation and Nutrition. I am writing to let you know when these dates are, so that you have as much notice as possible to support your child with ingredients through these key elements of their course. Students are responsible for providing their own ingredients (and containers) for a single portion only. Please note these sessions are not opportunities for students to cook large batches of the trial dishes.

The dates for individual practical assessments are, shown below:

W/C	Hour	Lesson Objectives	Homework
09/01/18	1	Introduction to tasks. Initial research and explanation of task choice	Continue research in draft
	2	Type up research findings	
15/01/18	3	Summarise research	Bring in recipe books, magazine and website ideas.
	4	Investigate dishes for recipe trials.	
22/01/18	5	Investigate dishes for recipe trials and plan	Ingredients for Skills Dish
	6	Practical 1 – Skills Dish, Trial 1	Carry out sensory analysis of dish
29/01/18	7	Evaluate Skills Dish	Ingredients for Skills Dish
	8	Practical 2 - Skills Dish, Trial 2	Carry out sensory analysis of dish
05/02/18	10	Evaluate Skills Dish	Plan for 3 hour practical
	11	Practical 3 - Skills Dish, Trial 3	
February Half Term			
19/02/18	12	Practical 4 – Skills Dish, Trial 4	Prepare ingredients and dishes for Practical Exam Day
	13	Evaluate Skills Dish and plan for 3 hour practical	
26/02/18	14-16	3 Hour Practical Exam Day	Carry out sensory analysis of dish
05/03/18	17-18	Evaluate Dishes	
	19-20	Complete and submit project 09/03/18 Deadline 12pm	

To-date, most students have planned, prepared and cooked their first Trial Dish (1 of 4), after which they will eliminate one and cook their final three course meal in a 3 hour time slot. To support your daughter, I highly recommend that she continuously evaluates dishes at home and carries out detailed Sensory Analysis, in order to aid her planning for her next dish.



Extra-Curricular support sessions are running on a Tuesday and Wednesday during lunchtimes. I strongly recommend your daughter attends and utilises these sessions to help her with the assessment and build on her theory knowledge in preparation for her written exam.

If you have any other enquires about the course, please do not hesitate to contact me. I look forward to meeting you at next week's Parents' Consultation Evening.

Yours faithfully
Mrs N Yasin