

5 December 2022

Dear Parent/Carer

We are writing to inform you of some key details and dates regarding the **Food Preparation and Nutrition Non-Exam Assessment 2 (NEA2)**.

Students have now started their Non-Exam Assessment 2 worth 35% of their GCSE grade. The brief for the NEA2 is to plan, prepare, cook and present a range of dishes that are based on North and/or South American cuisine. They will be required to present three dishes. Understanding and application of nutritional knowledge will be a requirement of all tasks.

Students will carry out their three-hour practical exam week commencing 6 February 2023 and as part of their assessment, students are also expected to plan, prepare and cook three to four dishes prior to the practical exam. This section is called 'technical skills' and is worth 18 marks. To gain marks, it is important that they cook dishes that meet the brief. To reach the higher mark band they should be cooking dishes that are deemed as high skilled dishes. Please find attached a document that may help you understand what a low skilled and high skilled dish looks like. Students will then 'upskill' these technical skilled dishes for their final menu.

Students are currently planning these dishes and will be off their normal timetable next week to cook them. Please see technical skills cooking dates below:

Monday 12 December 11B with Mrs Blower - Period 1 to Period 4

Tuesday 13 December 11C with Miss Beacham - Period 1 to Period 4

Once the technical skilled practical lessons have taken place, students will plan their final dishes which will relate to the task and research. It is important that the final dishes are not simply remakes of their technical skilled dishes.

For example, a student could make the following initial dishes to demonstrate technical skills:

1. Fish pie (technical skills shown: filleting fish, making a sauce, vegetable preparation, piping potato).
2. Beef lasagne (technical skills shown: pasta making, sauce making, vegetable preparation).
3. Traditional quiche (technical skills shown: shortcrust pastry, lining a flan ring).
4. Flavoured bread rolls (technical skills shown: bread making: kneading, shaping).

For the final menu, they could choose to produce:

1. Fish cakes with parsley sauce.
2. Cannelloni with homemade pasta and tomato ragu sauce.
3. Roasted vegetable flan with reduced fat ingredients to improve the nutritional properties.

Students will be rewarded for the use of a range of technical skills and the quality of outcomes achieved. The complexity and challenge of the dishes produced is linked to the complexity of the skills involved in producing the dish. Selecting unchallenging skills prevents students from reaching the top mark band.

Thank you for ensuring your child brings in their ingredients on the above dates. If your child requires alcohol for a dish then please contact the office, letting them know what alcohol is required. We will then provide this and distribute appropriately.

Please feel free to contact the Academy on 01934 742608 if you have any further questions.

Yours sincerely

Miss A Beacham and Mrs N Blower
Teachers of Design Technology Food