

13 January 2024

Dear Parents and Carers

### **Food Prep & Nutrition NEA 2 (Coursework)**

With the trial examinations now complete and NEA 1 finished, we are now entering the final stages of the GCSE Food & Nutrition course. This week, students will begin the NEA 2, which is worth 35% of the overall GCSE grade. This is a crucial part of the course and we want to ensure our students are fully prepared and achieve their best possible outcome.

It is important that students use every lesson productively, as both the written and practical lessons play a significant role in this assessment. To maximise the marks available, they should come fully prepared for each practical session. We are also offering additional support during lunchtime, where students can continue working on their written work and they can also use homework time to conduct their research and written tasks. This is an excellent opportunity to ensure they stay on track and make the most of their time.

A detailed breakdown of all tasks and requirements for NEA 2 will be issued to students via Google Classroom, which will outline exactly what they need to include in each section. Due to the tight timelines, it is essential that students manage their time effectively and meet all the deadlines listed below. Please support your child in ensuring their work is completed to the best of their ability and submitted on time.

If you have any questions or concerns regarding NEA 2, please do not hesitate to get in touch. We are here to support your child through these final stages and help them to achieve their full potential.

Thank you for your continued support.

Your sincerely



*J Cordell*

Mrs N Fielding & Mrs J Cordell  
Heads of Food & Nutrition

<b>Section A - Researching the task (6 marks) - Deadline 26 January</b>	
Page 1	Write out the task, underline important words. Analyse task. Make a list of research ideas.
Page 2	Present your research clearly and concisely.
Page 3	Analyse your research to help you choose appropriate dishes.
Page 4	Select as many possible dishes as you can and include reasons for choices.
Page 5	Select 4 dishes for technical skills. Include reasons for choice.
<b>Section B - Demonstrating Technical Skills (18 marks) Deadline 16 February</b>	
Page 6	Technical skill 1. Reasons for choice, ingredients, photographs and evaluation. Practical 11B & 11D 3 February 2025
Page 7	Technical skill 2. Reasons for choice, ingredients, photographs and evaluation. Practical 11D 5 February, 11B 6 February
Page 8	Technical skill 3. Reasons for choice, ingredients, photographs and evaluation. Practical 11D 7 February, 11B 10 February
Page 9	Technical skill 4. Reasons for choice, ingredients, photographs and evaluation. Practical 11D 10 February, 11B 12 February
<b>Section C - Planning for the final menu - 8 Marks - Deadline 23 March</b>	
Page 10	Select 3 dishes to develop from technical skills dishes, explain developments and reasons for choices.
Page 11	Present your final menu.
Page 12 & 13	Write a detailed time plan.
<b>Section D - Making the Final Dishes - 30 marks - Deadline 20 March</b>	
Practical Making Final Dishes - 11B 19 March Practical Making Final Dishes - 11D 20 March	
<b>Section E - Analyse and Evaluate - 8 marks - Final Deadline 28 March</b>	
Page 14 & 15	Dish 1 Sensory & nutritional analysis, costings, improvements and photographs.
Page 16 & 17	Dish 2 Sensory & nutritional analysis, costings, improvements and photographs.
Page 18 & 19	Dish 3 Sensory & nutritional analysis, costings, improvements and photographs.
Page 20	Bibliography of research.
<b>Final Deadline 28 March (Total 70 marks)</b>	