



7th December

Dear Parent/Carer

NEA Task 2 – Practical Examination Information

I am writing to inform you about some key dates in GCSE Food Preparation and Nutrition. Students are about to commence working on their NEA 2 work. This is worth up to 35% of the GCSE.

The NEA task involves written work in the form of research, planning and evaluation. There is also practical research, this involves making dishes that will fit a brief set by the exam board. This will culminate in a practical exam where the students will need to make and serve three dishes with suitable accompaniments within a three-hour time limit. Students will need to choose one of the following briefs:

Task A

There is an increasing awareness of food intolerances in society today. Research, prepare and cook 3 dishes (and accompaniments, if appropriate) that demonstrate your technical skills and would be suitable for an individual with a specific food intolerance. Or

Task B

A local café wants to update their menu to provide home-made nutritious dishes using fresh, seasonal ingredients. Research, prepare and cook 3 dishes (and accompaniments, if appropriate) that demonstrate your technical skills, are innovative and appetising, and would meet the menu requirements.

The students need to build vital skills in lessons in preparation for the practical exam. We have a number of practical sessions available, so it is imperative that they come prepared with ingredients in order to make recipes or components of dishes that fit the brief. Practical dates are as follows:

07.12.22	PRACTICAL – DISH TRIAL
14.12.22	PRACTICAL – DISH TRIAL
21.12.22	Taste Testing – please bring in a shop bought item
11.01.23	PRACTICAL – DISH TRIAL
18.01.23	PRACTICAL – DISH TRIAL
01.02.23	PRACTICAL – DISH TRIAL
08.02.23	PRACTICAL – DISH TRIAL
14.02.23	PRATICAL EXAM – FULL DAY (HALF THE GROUP)
15.02.23	PRATICAL EXAM – FULL DAY (HALF THE GROUP)

Please encourage your child to look through cookery books at home to look for recipes, any cooking that they can do at home will also greatly improve their skills and increase confidence. I have also included a skills list that may also help with their decision making.

If you require any further information, please do not hesitate to contact me on flinders@qegs.email

Yours faithfully

Mrs S Flinders

Teacher of Food Technology

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