

January 2023

Dear Parent/Carer,

Y11 Food and Nutrition Coursework & Exam

All year 11 Food and Nutrition students have started their non-examined assessment 2 (NEA2 coursework) which counts towards 35% of their overall grade. We have until the week commencing the 17 April to complete this coursework, so it is vital for students to stay on track.

This year our brief is: Plan, Prepare, Cook and Present a range of dishes based on North and/or South American Cuisine. Present three dishes.

NEA2 is made up of 5 sections, A-E. Sections A, B, C & E all contain written elements, with the remaining part of section B and section D being practical based. It is essential that your child has ingredients, an apron and containers and is present on their allocated day to complete their practical assessments. The below summarises the deadlines for each section:

Section A - 6 marks: Friday 20 January

Section B - 18 marks: Monday 20 February

Section C - 8 marks: Monday 6 March

Section D - 30 marks: 20 March to 24 March (Practical Exam)

Section E - 8 marks: Thursday 20 April (Final Deadline)

For the written sections we will be offering after school catch up sessions on Tuesday, Wednesday and Thursdays from 3.05 - 4.15pm in A41/A39. These sessions are open to all students, as they allow an opportunity of 1:1 support with Mrs Welch and I, enabling them to achieve their targets and improve their coursework. Whilst these sessions are optional to all students, we have found them very beneficial in the past and it is in their best interest to attend in order to achieve their target grade in their Food, Nutrition and Preparation GCSE.

Every week we will monitor and track your child's progress, however if it becomes apparent that insufficient work has been completed or homework tasks have been missed, it will become mandatory to attend an after school catch up sessions to enable them to obtain extra support, improve their coursework and reach their target grades. If they do not turn up for catch up then they may be placed into a detention, which will then be shown on the system.

Practical Information

Section B: Students are required to complete 3 trial dishes over three double lessons, the dishes should relate to our brief and show a wide range of technical skills, I have attached these below. Students have already completed one of their trial dishes this week, which were all executed to a high quality standard.

Trial Dish 1: W/C 16 January (Double Lesson)
 Trial Dish 2: W/C 23 January (Double Lesson)
 Trial Dish 3: 11A groups W/C 6 February (Double Lesson)
 11B group W/C 30 January (Double Lesson)

Section D: Students are required to produce 3 dishes in a single 3 hour practical, the servings should be suitable for 1-2 people. Marks are awarded for skills demonstrated during the practical. On the day, they must be prepared with their time plan and bring all the ingredients that they need for the dishes they have chosen to make. Ingredients should be weighed and measured the day before as this will save vital time in the practical. They will also be required to bring in any presentation plates they wish to use. I would advise students to practise all of their dishes under timed conditions at home in the lead up to the exam. Students should also bring a clear plastic bottle of water to have during the practical exam.

Arrangements for the practical exam day

Owing to the number of students taking the exam it is not possible to complete all the examinations on the same day. The exam will take place between the following dates: Monday 20 March - Friday 24 March.

Students will be required to arrive at school at the usual time and register with their tutor. They will then come straight to the food rooms at 8.45am where they will have 30 minutes of preparation time. Preparation time includes cleaning their work area, personal hygiene such as washing hands and tying hair up, lining tins, washing vegetables, preheating ovens and getting out all ingredients. The exam will then commence at 9.15am and will continue until 12.15pm. Students will be under exam conditions during this time. When they finish the practical exam they will be able to have a 10 minute break and then return to clean and pack away before lunch at 12.50pm. Students will then return to normal lessons in period 5 and 6. This is your child's only chance to complete this section of their coursework.

Please see table below for the date of your child's practical exam:

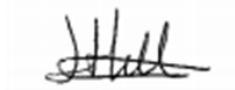
A41				
Monday - 20th	Tuesday - 21st	Wednesday - 22nd	Thursday - 23rd	Friday - 24th
Boyd, Harry	KINGSCOTT Holly	Clark Erin	Coulter, Rhianna	Keet, Emily
COSTELLOE Ella	Mothe, Tamar	HILTON-GRANT Ruby	Lugater - Mitchell, Maisie	BERRY Chanelle
French, Grace	MAINSTONE Michelle	STOCKER Lily	Parker, Holly	ELLIOTT Caitlin
Kendall, Jack	HUNT Jennifer	Cooper, Ryan	Fry, Coalan	Evans, Hannah
KITCHENER Oliver	HARDING Elliott	Macpherson, Elliott	Calvert, Louie	FISHER Harry
Newton, Isobel	OLLIVER Katie	Reynolds, Oliver	MITCHELL Callum	Willitt, Dominic
Smith, Jacob				
A39				
Monday	Tuesday	Wednesday	Thursday	Friday
AYLING Jack	WEBB Molly	CHECCHIN Jonathan	HOOLEY Fletcher	Savage, Millie
O'SULLIVAN Melissa	JUDD Merrie	NOEL Savanna	ALINIA Tegan	SHORT Ella
PAYNE Charlie	STEVENS Roman	SLEAT Charlotte	HENSON Olivia	SMITH Elyse
CURTIS Wyatt	TIMM Henry	BARKLIMORE Libby	MARLOW Cecilia	PHILLIPS Sarah
HARMAN Emily	HOADLEY Charlie			Tyler, Lottie

Tips for your child before the practical exam:

- Read through your time plan the night before. These have been handed in and marked already.
- Weigh out and measure the ingredients and check them off on a list.
- Buy the ingredients in advance, don't leave it until the morning before as smaller shops sometimes don't have specialist ingredients that you may need.
- Store all ingredients correctly at home and in the food room.
- Consider how you will present these dishes; look online, in cookbooks and magazines for ideas.
- Consider if you need to bring in any special equipment for cooking or presentation (that we don't have at school) eg, chopsticks, special serving dishes or ramekins.
- Do at least one practice at home before the exam (preferably more!).
- Don't be afraid to ask for help/advice. Our doors are always open or contactable by email. There's no such thing as a silly question.

If there are any questions, with regards to any aspect of the NEA coursework or queries regarding support with ingredients, please email lhill@theweald.org.uk.

Yours faithfully,



Miss L Hill
Acting Head of Food Preparation and Nutrition