



February 2023

Dear Parents and Carers

YEAR 10 FOOD PREPARATION AND NUTRITION

As part of the food and nutrition GCSE course, students have to complete a Non-Examination Assessment, which is worth 50% of their overall qualification. The NEA Task requires students to plan, prepare and cook three dishes according to their chosen theme.

The students have made a great start understanding the requirements of the task and have started to carry out making their '*technical skills*' dishes. Following this they will then be required to cook the *final* menu of three dishes in three hours during a formal examination.

To achieve the best possible outcomes for these students I would like to give them enough time to carry out their final cook including their analysis and evaluation. Therefore, your child will be completing their NEA 2 practical assessment on **Wednesday 8th March 9.45am-1.15pm.**

Please discuss this NEA assessment with your child to help with the planning and preparation. The final menu of three dishes will need to be planned: what the practical involves and what ingredients/equipment will be needed. The students will need to come prepared with their ingredients weighed out, recipe sheets to follow and a dovetail time plan for making both dishes. They will need to consider the presentation of their dishes as these will all be photographed.

I hope you find this information useful and would like to thank you for your continuing support. Please contact Mrs Feneron if you have any further questions: victoriafeneron@seafordhead.org.

Yours sincerely

Mrs Feneron
Head of Technology

Seaford Learning Trust

Mr R Ellis, Headteacher

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