

September 2018

Dear Parents/Guardians

RE: Year 11 GCSE Food Preparation and Nutrition (11A/Fn1, 11B/Fn1, 11C/Fn1)

Welcome back to the start of Year 11. As part of her GCSE food preparation and nutrition GCSE course your daughter will need to complete two non-examined assessments which will count towards her final GCSE grade. There are a number of key dates which will need to be met to ensure that the NEAs are completed on time.

NEA1 is a food investigation task which is **15%** of the final grade. The task has been set by the exam board. The students will carry out practical investigations and then report on their findings covering research, investigation and analysis. The NEA1 will start in the week beginning 17th September and finish on Wednesday 19th December 2018. I have attached the investigation title the students will be working on for NEA1.

All written work must be completed at school under exam conditions but students should plan their written work at home before their lesson. Deadlines for each section will be put on FROG and after school and lunchtime support will be available.

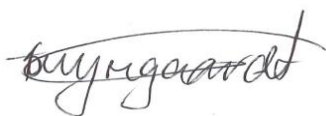
NEA2 is a food preparation task which is **35%** of the final grade. This task involves a great deal of cooking and students will need to produce a portfolio to show research, practical skills demonstrated, time plans, nutritional analysis and costings for **all** dishes. This task includes a **3 hour practical exam**. This exam will take place in February/March 2019 with the date to be confirmed later this academic year.

I will be providing after school catch up on Wednesday week A and Thursday week B. Lunchtime support will be available on Mondays by prior arrangement.

If you have any other enquires about the course, please do not hesitate to contact me.

Thank you for your continued support.

Yours sincerely



Mrs Van Wyngaardt
Head of Food and Nutrition

Non-Examination Assessment Summer 2019

Assessment 1: The Food Investigation Assessment

Candidates will be required to investigate, research and evaluate the working characteristics, functional and chemical properties of fats (before carrying out the investigations). Candidates are required to produce a written report of 1500–2000 words. Different fats can be used when making shortcrust pastry. Explore and scientifically investigate the changes that occur when fats are used to shorten pastry. Explain scientifically what happens. Analyse and evaluate your results.

Supportive Work Guidelines

Your supportive work must include evidence of the scientific principles underlying the preparation and cooking of food through research, investigation, trialling, modifying, developing and evaluation. The written evidence is limited to a 1,500 – 2,000 word count.

The written evidence may be submitted electronically or as a paper version and must include evidence of the following:

Section (a) Interpret and investigate your assessment; create a plan of action, propose a hypothesis, or an educated guess of what you predict the outcome will be. [5]

Section (b) Carry out your plan of action with practical trialling, developing and testing, looking at the working characteristics and the functional and chemical properties of the ingredients selected. Describe the procedures carried out in detail, explaining what you did and gather results from a range of preference testing, which could include sensory analysis, charts, customer feedback via peer assessment. Photographic evidence is essential. [15]

Section (c) Analyse the data and results, compare and draw conclusions from the results you have collected. Explain whether your prediction was proven and document the reasons for the success or failure of the investigation. [10]

It is an expectation that you will demonstrate adherence to hygiene regulations and food safety principles when working with food. You must follow all health and safety guidelines when storing, preparing and cooking food that will be tried and tested by others. No marks will be allocated to hygienic working as this is a mandatory requirement. Please ensure all work submitted for moderation can be clearly identified as your work. (i.e. centre name and number, your name and examination number.)