



4 November 2020

Dear Parents / Carers,

Year 11 have made a very good start on their NEA2 (Non-Examination Assessment), they have chosen their task and have started with planning the skills task.

The students will prepare, cook and present a final menu of two dishes within a single period of no more than 3 hours, planning in advance how they will achieve this.

Task setting: One task should be selected from three tasks set by AQA.

Outcome: Written or electronic portfolio including photographic evidence. Photographic evidence of the two final dishes must be included and must be authenticated with the student's name and/or student number.

How it is assessed

Students will produce a concise portfolio including:

- Evidence of research and analysis of their chosen task
- Evidence of making up to three dishes outside of the single 3 hour period to demonstrate technical skills. These dishes will be used to justify the choices of dishes for the final menu. There is an expectation that candidates will not simply re-make the same dishes.
- Evidence of planning, preparing, cooking and presenting a menu of two dishes within a single period of no more than 3 hours
- Analysis and evaluation of the nutritional, cost and sensory properties of the two dishes.

The assessment is to be carried out under supervised conditions and will be 50% of the GCSE.

We are planning our 3 hour final menus to take place on **Thursday 10 December** and **Friday 11 December**, the students will be off timetable for the day giving them time to set up before and clear away after they have finished. We will be taking a 3 week break after half term for the mocks and revision lessons.

If you have any queries contact me on
dcook@bestacademies.org.uk

Kind regards

Mrs D Cook
Food Technology

Stotfold Road
Arlesey
Bedfordshire SG15 6XS

T 01462 730391
E etaoffice@bestacademies.org.uk
W www.etonbury.com
Principal: Mr Ian Evason