



8th January 2019
DA/JW

Dear Parent / Carer

GCSE Food Preparation and Nutrition (FPN) Non-Examination Assessment

Your child started their non-examination assessment Task Two (NEA2) last term. The examination tasks will be completed over a series of lessons between January – March 2019 (please see the schedule below for more details). The NEA2 is worth 35% of your child’s final GCSE. It is vital that your child attends all lessons and completes all tasks within the time-frame given. The final practical exam will take place on **Monday 4th March 2019**. However as mentioned above, the NEA2 will be run from January – March 2019 and assessment will be ongoing.

Whilst I do understand that on rare occasions it is necessary for students to be absent from lessons, I would ask that you support your child in achieving their best by ensuring they attend all lessons and take responsibility for catching up if they do have to miss a lesson. Due to this being an exam, students are not allowed to write up any part of the exam outside school. However, they are permitted to do some research for example collecting menus, reading blogs or completing sensory analysis tables. If your child misses a Food Preparation and Nutrition lesson they will need to catch-up on a Tuesday after school from 3.30pm – 4.45pm. Students are responsible for coming to see me to find out what they have missed and to confirm when they will be coming to catch-up.

Your child will be cooking a number of technical dishes over the next few weeks as well as their final menu on Monday 4th March. Please support your child by assisting them in organising and preparing their recipes and ingredients. I will send reminders before each practical exam.

Please see the dates and deadlines below and keep for your reference:

Date	Hours	Lesson Objectives	Homework
Wk 1 Tuesday 18 th Dec 2018 Period 4-5	N/A	Introduction to tasks, analysis of exemplars. Initial research and explanation of task choice, start to type up research findings.	Continue research in draft. Use sheets from last lesson.
Wednesday 19 th Dec 2018 Period 1-2 Period 4-5	5	Period 1-2 Type up research findings. Period 4-5 Summarise research and investigate for technical dishes. Research to be fully complete.	Bring in recipe books, magazine and website ideas. Complete research.
Wk 2 Monday 7 th Jan 2019 Period 3	1	Investigate dishes and recipes for technical dishes.	

Tuesday 8 th Jan 2019 Period 2	1	Finalise technical dishes and recipes. Prepare for practical.	Prepare ingredients and recipes for first technical dishes.
Wk 1 Tuesday 15 th Jan 2019 Period 4-5	2	Technical dishes Session 1	Sensory analysis and results tables
Wednesday 16 th Jan 2019 Period 5	1	Evaluate technical dishes.	Finish evaluation
Wk 2 Monday 21 st Jan 2019 Period 3	1	Technical dish Session 2	Carry out sensory analysis of dishes.
Tuesday 22 nd Jan 2019 Period 2	1	Evaluate technical dishes.	Finish evaluations.
Wk 1 Wednesday 30 th Jan 2019 Period 5	1	Evaluate technical dishes / plan final 3 dishes.	Prepare ingredients and recipes for technical dishes.
Wk 2 Monday 4 th Feb 2019 Period 3	1	Technical dish Session 3	Carry out sensory analysis of dishes.
Tuesday 5 th Feb 2019 Period 2	1	Evaluate technical dishes / plan for the final menu.	Prepare ingredients and recipes for technical dishes.
Wk1 Tuesday 12 th Feb 2019 Period 4-5	2	Technical dishes Session 4	Carry out sensory analysis of dishes.
Wednesday 13 th Feb 2019 Period 5	1	Evaluate Technical dishes / plan final menu.	Finish evaluation and plan for final menu.
Wk 2 Monday 25 th Feb 2019 Period 3	1	Planning for 3 hour practical.	Ingredients and time plan.
Tuesday 26 th Feb 2019 Period 2	1	Planning for 3 hour practical.	Prepare ingredients and time plan for practical exam.
Wk 1 Monday 4 th Mar 2019 All day	5	Practical Exam (Period 1-3) Evaluate dishes (Period 4-5)	Carry out sensory analysis of dishes and results tables.
Tuesday 5 th Mar 2019 Period 4-5	2	Evaluate dishes.	Finish evaluations.
Wednesday 6 th Mar 2019 Period 5	1	Finalising written work. Submit work.	

If you have any questions or concerns, please feel free to contact me by email - deleasa.adelusi@priory.herts.sch.uk or telephone 01462 622300.

Yours faithfully

D Adelusi

Ms D. Adelusi

Food Preparation and Nutrition Teacher