

Subject	Year	Specialism
Eduqas Food preparation and Nutrition	11	Food
Project		
NEA 2 REAL Exam task		
Content (Intent)		
<p><b>Prior Learning: Year 10 food preparation and nutrition – main subject content – NEA 1 completed</b></p> <hr/> <p><b>Future Learning:</b> completion of NEA 1 and NEA 2 tasks – non exam assessment worth 50% of final grade – examination preparation – 50%</p>		
How will knowledge and skills be taught (Implementation)		How will your understanding be assessed & recorded (Impact)
<p><b>During this term – full term – January to April</b></p> <p><b>Learners will complete</b></p> <ul style="list-style-type: none"> <li>- <b>Real non exam assessment task – worth 35% of final grade</b></li> </ul> <p>Pupils will complete an NEA assignment – The food preparation assignment –</p> <p><b>Assessment 2: The Food Preparation Assessment</b></p> <p>WJEC will release this assessment during the summer term.</p> <p>The tasks can be shared with candidates any time after the release date, at the discretion of the Centre.</p> <p>WJEC recommends 15 assessment hours to carry out the chosen task. The 15 assessment hours <b>must</b> include a single, final practical session of <b>3 hours</b> in length. It is recommended that candidates complete the chosen task by 20th April 20xx.</p> <p><b>Supportive Work- Guidelines</b></p> <p>Your supportive work should show evidence of research, investigation, selection of dishes, justification, planning and evaluation. It is recommended that your work be limited to no more than 15 pages (30 sides) A4 or equivalent A3. . To include all photographs, graphs and charts.</p> <p>The written evidence may be submitted electronically or as a paper version and must include evidence of the following:</p> <p>Section (a) Research and investigate your chosen task. (to include trialling and testing) <b>[10]</b></p> <p>Section (b) Plan the task: Select a final menu to be produced to showcase skills. Justify your choice of dishes and produce an order or work for the practical execution of the dishes. <b>[15]</b></p> <p>Section (c) Prepare, cook and present a menu of three dishes and accompaniments within a single session <b>Photographic evidence of the completed dishes is essential. [45]</b></p> <p>Section (d) Evaluate the selection, preparation, cooking and presentations of the three dishes and accompaniments. <b>[10]</b></p> <p>It is an expectation that you will use the correct tools, safely and competently when carrying out a range of techniques. You will be expected to demonstrate essential hygiene rules and food safety principles, when storing, preparing, cooking and presenting food.</p>		<p>Assessment</p> <p>Pupils work will be assessed in a variety of ways</p> <ul style="list-style-type: none"> <li>- Teacher assessment – books will be checked and marked on a regular basis</li> <li>- Written and verbal feedback – NEA task - none</li> <li>- Practical work – verbal feedback given</li> </ul> <p>These will be used to build up a clear picture of student effort and progress which will be communicated to parents in interim reports, main school reports and during parents evenings.</p> <ul style="list-style-type: none"> <li>• Main areas of assessment:</li> <li>• NEA will be marked in line with exam board requirements – see VLE for additional information</li> <li>• NEA 2 TAB</li> </ul>
How can parents help at home?		
<p>Students will complete their work in school for the assessment. It would be great if you could talk to your child about their work and ensure tasks are completed to the best of their ability. In addition, it would be good if you could look at the vast resources on our Food and Nutrition VLE pages – especially on the NEA 2 tab – where you will find lots of information and guidance to help complete this task. Please note this piece of work is marked in school and then moderated in school, before moderation by the exam board, who request a sample of work in the summer term. Practice of dishes at home is key to the success of pupil practical work.</p>		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p><b>Reading</b></p> <p><a href="https://balcarras.fireflycloud.net/dandt-food-and-nutrition/gcse-food-preparation-and-nutrition">https://balcarras.fireflycloud.net/dandt-food-and-nutrition/gcse-food-preparation-and-nutrition</a></p> <p><a href="https://www.foodafactoflife.org.uk/">https://www.foodafactoflife.org.uk/</a></p> <p>EDUQAS WEBSITE</p>	<p><b>Vocabulary</b></p> <p>Research – investigation – working characteristics – functional characteristics – chemical properties – experimentation – analysis and evaluation.</p> <p>Menu planning – practical skills – plan of action – execution and evaluation</p>	<p><b>Careers Links</b></p> <p>Find out about all aspects of food careers</p> <p><a href="https://tastycareers.org.uk">https://tastycareers.org.uk</a></p> <p><a href="https://www.foodafactoflife.org.uk/whole-school/careers-in-food/">https://www.foodafactoflife.org.uk/whole-school/careers-in-food/</a></p>

The Food Preparation Assessment

Section A

Research and investigate the task: maximum 10 marks

Candidates will be expected to:

- research and investigate the assessment using a range of resources.
- trial suitable dishes, with accompanying written evaluations and photographic evidence

Section B

Planning the task: maximum 15 marks

(i) Candidates will be expected to select their menu and justify their choice of dishes

(6 marks).

Reference should be made to:

- how the candidates' research has helped them decide on their dishes
- suitability of dishes chosen to the brief
- skills and cooking methods
- ingredients to be used with awareness of food cost/waste, air miles, food provenance and seasonality

Candidates will be expected to produce a detailed, dovetailed order of work (9 marks):

Reference should be made to :

- timings and relevant health and safety points
- correct ingredients
- quantities and weights
- three clear sections should be included: mise-en-place, cooking and serving/finishing.

Learners need to know and understand:

- How to carry out successful research
- Identify high skill products =- test and trial / modify if needed
- Justify choices
- Produce a dovetailed plan
- Make final products on 3hour assessment
- Evaluate products
- All in line with emanation board requirements

Section C

Prepare, cook and present a menu of three dishes and accompaniments: maximum 45 marks

Candidates will be expected to demonstrate a range of skills related to:

- selection and safe and competent use of a range of kitchen equipment (4)
- knife skills (4)
- accurate weighing and measuring (3)
- suitable preparation of fruits/vegetables/meat/poultry/fish as needed (8)
- production of the meal (15)
- tasting and seasoning (3)
- presentation of final dishes (8)

Section D

Evaluate the selection, preparation, cooking and presentation of three dishes and accompaniments: maximum 10 marks

Candidates will be expected to evaluate their work under the following headings:

- time management of the practical session (2)
- technical skills demonstrated in the practical (2)
- taste, texture, appearance and aroma of final dishes (4)
- modifications and improvements (2)

TIMETABLE OF LESSONS

January to March  
Final practical – planned for after FEB Half Term  
Dates published in advance to pupils and parents.  
Depending on end of Spring term – revision will begin as soon as Nea 2 task is completed