

Subject	Year	Specialism
Eduqas Food preparation and Nutrition	11	Food
Project		
NEA 1 – Trial assessment – Y11 Trial examination – NEA 1 REAL Exam task		
Content (Intent)		
Prior Learning: Year 10 food preparation and nutrition – main subject content		
Future Learning: completion of NEA 1 and NEA 2 tasks – non exam assessment worth 50% of final grade		
How will knowledge and skills be taught (Implementation)		How will your understanding be assessed & recorded (Impact)
<p>During this term – full term – Sept to Christmas Learners will complete</p> <ul style="list-style-type: none"> - Trail non exam assessment task - Trial examination - Real non exam assessment task – worth 15% of final grade <p>Pupils will be taught how to complete an NEA assignment – The food Investigation assignment – first half term</p> <p>Non-Examination Assessment</p> <p>Assessment 1: The Food Investigation Assessment</p> <p>WJEC will release this assessment during the summer term. The tasks can be shared with candidates any time after the release date, at the discretion of the Centre.</p> <p>WJEC recommends 10 assessment hours to carry out the chosen task.</p> <p>It is recommended that candidates complete the chosen task by 20th December 20xx.</p> <p>Pupil's supportive work should show evidence of the scientific principles underlying the preparation and cooking of food through research, investigation, trialling, modifying and developing and evaluation. The written evidence is limited to a 2,000-2500 word count.</p> <p>The written evidence may be submitted electronically or as a paper version and must include evidence of the following tasks:</p> <p>Section (a) Research and investigate the task Carry out research and produce a plan of experiments. Predict an outcome. Justify your choices for experimental work/ modifications. [10]</p> <p>Candidates will be expected to:</p> <ul style="list-style-type: none"> <input type="checkbox"/> research the chosen task <input type="checkbox"/> produce a plan of experiments to be carried out <input type="checkbox"/> predict an outcome <input type="checkbox"/> apply knowledge and understanding to justify choices for experimental work/modifications <p>Section (b) Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the investigation findings to achieve a particular result with respect to the preparation and cooking of food. [20]</p> <p>Candidates will be expected to:</p> <ul style="list-style-type: none"> <input type="checkbox"/> demonstrate their ability to review and make improvements to the investigation by amending the ingredients to include the most appropriate ingredients, process and cooking method <input type="checkbox"/> demonstrate an understanding of the working characteristics and functional and chemical properties of the ingredients selected <input type="checkbox"/> record in detail the outcomes of their investigation, the modification and adjustments made during the preparation and cooking process, and the sensory preference tests carried out to formulate the results <p>Section (c) Analyse and evaluate the task Analyse the data and results collected and draw conclusion. Justify all findings and results, evaluate the hypothesis and confirm if predictions were proven.</p> <p>Candidates will be expected to:</p> <ul style="list-style-type: none"> <input type="checkbox"/> analyse the data and results collected, draw conclusions <input type="checkbox"/> justify findings, the reasons for the success or failure of the ingredients selected to trial <input type="checkbox"/> evaluate the hypothesis and confirm if the prediction was proven <p>Learners need to know and understand:</p> <ul style="list-style-type: none"> - How to analyse the task and brief - Produce a plan of action - Develop a hypothesis - Carry out practical investigations a - Complete evaluation - Pupils will complete trail assessment on shortbread investigations and types of flour to be used. 		<p>Assessment Pupils work will be assessed in a variety of ways</p> <ul style="list-style-type: none"> - Teacher assessment – books will be checked and marked on a regular basis - Written and verbal feedback will be given - Practical work – verbal feedback given <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"> • Main areas of assessment: • NEA will be marked in line with exam board requirements – see VLE for additional information
TIMETABLE OF LESSONS		
<p>SEPTEMBER Trial NEA 1- FOOD INVESTIGATION</p> <p>OCTOBER Begin NEA 1 TASK During the end of first half term - Pupils will be prepared for trial examination During trial exam period – REAL GCSE investigation practical will take place</p> <p>On return from study leave – once exam papers have ben looked at and feedback given – pupils will complete REAL NEA TASK</p> <p>NOVEMBER – pupils will complete REAL NEA TASK This task will be completed under supervised conditions in school. This will be anticipated to be complete by end of NOV</p> <p>DECEMBER - Pupils will be introduced to NEA 2 TASK – FOOD PREPARATION ASSESSMENT</p>		
How can parents help at home?		
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 1 tab – where you will finds 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		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p>Reading</p> <p>https://balcarras.fireflycloud.net/dan-dt-food-and-nutrition/gcse-food-preparation-and-nutrition</p> <p>https://www.foodafactoflife.org.uk/</p>	<p>Vocabulary</p> <p>ANALYSE</p> <p>PALNNING</p> <p>PLAN OF ACTION</p> <p>HYPOTHESIS</p> <p>KEY WORDS ASSOCIATED WITH SPECIFIC TASK</p>	<p>Careers Links</p> <p>Careers Links</p> <p>Find out about all aspects of food careers</p> <p>https://tastycareers.org.uk</p> <p>https://www.foodafactoflife.org.uk/whole-school/careers-in-food/</p>