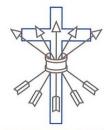
## WADDESDON CHURCH OF ENGLAND SCHOOL

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Headteacher: Matthew Abbott

Dear Parents and Carers

## GCSE Food Assessment (NEA 2) – 35% of final mark

Year 11 students completed their first Non-Examined Assessment (NEA1) between September and December and have been focusing on practical skills for their NEA2 since 15<sup>th</sup> January. NEA2 is an opportunity for them to demonstrate their practical skills and contributes 35% towards their final GCSE grade in Food Preparation and Nutrition.

The final practical assessment is a **3-hour practical exam** and takes place in **w/c 26th February 2024** (the second week after the half-term). Students will be off timetable and will need to cook and present 3 skilled dishes, which meet the requirements of their brief.

In order to gain the highest possible marks, it is imperative that students **practise their 3 dishes at home** beforehand so they can compete the assessment to the best of their ability. The table below provides a weekly guide about how to support your son/daughter to get the most out of their lessons and at home.

w/c 5 <sup>th</sup> Feb	In lesson: Planning for final menu	<b>Homework:</b> write a time plan for 3 dishes; dovetail tasks so you are busy all the time. See ClassCharts for examples and templates.
HALF-TERM: Practise all 3 final dishes. Only make a small dish to save time and money		
<ul> <li>Try to work unaided and clean up as you go</li> <li>Have a clear idea of what the dishes will look like when you serve them: practise that too</li> <li>Write a time plan as you go</li> </ul>		
w/c 19 <sup>th</sup> Feb	Planning for final menu (No ingredients needed)	Homework: complete all preparation as above.
w/c 26 <sup>th</sup> Feb	<ul> <li>NEA 3-hour practical exam (3 dishes in 3 hours)</li> <li>11B – Monday, 26<sup>th</sup> February</li> <li>11A – Tuesday, 27<sup>th</sup> February</li> <li>3-hour practical assessment</li> <li>11B – Wednesday, 28<sup>th</sup> February</li> <li>11A – Thursday, 29<sup>th</sup> February</li> <li>11A – Thursday, 1<sup>st</sup> March</li> </ul>	

If you need any support with the purchasing of ingredients for the final practical, please contact me directly, and I will be happy to help.

The written exam, which is **50%** of their final grade is in June 2024. Although I will be running extra theory lessons to support the exam nearer the time, the work that your son or daughter puts in now will pay dividends.

To support your child, we highly recommend that you purchase the CGP GCSE Food Preparation and Nutrition for AQA (Grade 9-1) revision guide and practise book. We have copies available for £3.75 each available on the school shop -<u>https://app.parentpay.com/ParentPayShop/Uniform/Default.aspx?shopid=1056</u> or you can purchase them from Amazon. Alternatively, they can log on to the e-book <u>http://www.illuminate.digital/agafood/</u>

## Login: SWADD3 Password: STUDENT3

Another good revision site is SENECA Learning. https://app.senecalearning.com

Thank you for all your support and encouragement. If you have any other enquires about the course, please do not hesitate to contact me on <a href="mailto:swatts001@waddesdonschool.com">swatts001@waddesdonschool.com</a>

Yours sincerely

Mrs S Watts Food Teacher