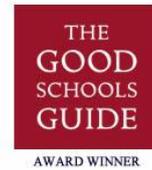




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September 2018

Dear Parent/Carer

GCSE Food Preparation and Nutrition

We would like to give you some information about this course for year 11 students.

50% of the final marks are based on NEA work (Non Exam Assessment), which will be carried out under supervision throughout lessons in year 11. NEA 1 will take 10 hours to complete and is based on a brief set by the exam board at the beginning of September 2018. This will be based on food science and properties of ingredients. Students will need to complete research, carry out investigations, analyse and evaluate this task. This will be completed by 2nd November. As students will require small amounts of different ingredients for experiments, we will provide ingredients for the three investigations for a £3 contribution. Please hand this into the class teacher in a named envelope.

NEA 2 will last 20 hours and is based on food preparation skills. The exam board will give us the project briefs at the beginning of November. This work will require students to carry out research, consider suitable dishes, test out ideas (practical work) and decide and plan for three dishes to prepare, cook and present within a single three hour practical session. They will also need to carry out costing, nutritional and sensory evaluations. This work will take place during November–March. Final deadlines will be given in due course.

The final 50% of the exam mark is from the final written exam in June. As we will be working on NEA work in lessons up to March, students will also be expected to continue to work from their revision books (issued in year 10). Their class teacher will set a different topic at least once every fortnight for students to prepare revision materials.

As the NEA work has to be completed under supervision of their food teacher, attendance is very important. If your child misses any lessons designated for NEA time, they will be expected to make up time at lunchtimes or after school in discussion with their teacher. Failure to do so will put them at a huge disadvantage of having less time effectively on their exam work. Please help us to ensure your child does not miss any essential lessons. Absence should only be for exceptional reasons (eg genuine illness).

How else can you help?

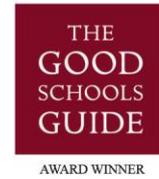
As work needs to be completed under supervision, all NEA work should be completed in school. However, students can do the following at home:

- Carry out research to bring to the lesson
- Look at suggested videos/YouTube to help them understand their work
- Practise their food preparation skills at home, especially when they have decided on their final three dishes
- Continue to work from their revision books





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The practical work for NEA has a high weighting and it is essential that students do not miss out on any of the opportunities they are given to demonstrate the skills they have learnt over the course. It is important that they demonstrate as much skill as possible (eg make everything from scratch, no ready-made components ie pastry) and are organised with ingredients, recipes or plans (phones are not allowed to be used during NEA work). If there is any reason why it may be difficult for students to bring in ingredients for a practical, please contact us (ideally with a week's notice, or at least on the Monday of the week of any practical session).

We hope this information helps to clarify the requirements and expectations for this course. Please do not hesitate to contact us if you require any further information or clarification.

Yours sincerely

Mrs S Smeaton
Teacher of Food Technology

Mrs C Munanura
Teacher of Food Technology

