

<https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>

1 NEA (Non- examined assessments)**NEA Task : Food preparation assessment 50 % of GCSE 20 hours**

Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, and presentation of food and application of nutrition related to the chosen task will be assessed

Students will trial 3 dishes suitable for the chosen task – these dishes should show a wide range of high skills. Students will then upskill these dishes and prepare, cook and present a final menu of two dishes within a single period of no more than three hours, planning in advance how this will be achieved. They will need to research the task prior to the practical session and write up a detailed evaluation afterwards

How it is assessed: Electronic portfolio including photographic evidence. Photographic evidence of the two final dishes must be included.

Start date: November - December End date: February

3 hour practical exam (TBC) February

Examination:

Written exam: 1 hour 45 minutes (100 marks) 50% of GCSE

Multiple choice questions (20 marks)

Five questions each with a number of sub questions (80 marks)

Date of exam: TBC

Top Tips

- Student have access to an online book <http://illuminate.digital/aqafood/>
- Username: **SSOUTHAM3** Password: **STUDENT3**
- Cook as often as possible at home and practice 2 dishes with accompaniments in 3 hours.
- Definitely practice dishes making for NEA2 with a detailed time plan. Know exactly what you are doing when you come to do the real thing including how to serve it – dishes etc. **DON'T LEAVE ANYTHING TO CHANCE.**
- Use every minute of NEA lesson time as you cannot add to this work outside of lessons
- Complete revision and workbook tasks as Home Learning and hand in for marking
- Log onto the AQA website and complete practice papers