

Year 11 Post-Lockdown Assessment Plan – March 2021: Food Preparation and Nutrition

Aspect	Details
<p>Course audit</p> <p>WJEC EDUQAS Food Preparation and Nutrition</p>	<p>Food Preparation and Nutrition comprises of the following topics;</p> <ul style="list-style-type: none"> • The course comprises of six areas of study; • Food preparation skills • Food nutrition and health • Food Science • Food safety • Food Choice <p>The topics above have <i>all been covered</i> during the course to a great length. I may need to review Food Provenance a bit more through revision Power Points and testing.</p> <p>NEA1 - that is the investigation task which has been removed by the Examination Board so that students only focus on Task 2. For Task two, which is NEA2, students will now make two dishes only instead of three.</p> <p>Food Practical skills have been developed throughout Year 10 and Part of Year 11. This is evidenced with a spreadsheet showing all records of technical skills developed.</p> <p>Consolidation – Students are working on their Portfolios researching, planning, making and evaluating.</p> <p>NEA2 – practical skills will be carried out week beginning 26-04 -2021.</p> <p>Students are going to write a test using Past Exam Paper on 24-03-2021</p> <p>See attachment for more information for weekly tasks to be completed. This schedule attached will be shared with the students so that they know what still needs to be done in order for them to complete the course.</p>

New content	<p>With the remaining topics, students will be focusing on their NEA2 completion working on their Portfolios, practice dishes for their final Practical examination which will be on the 29th and 30th of April 2021.</p> <p>For more information on the breakdown of Topics, see attached Plan of Action.</p>
Next steps	<p>The time back in school will be focused on completing their NEA2 coursework. All the topics identified on Audit section above will help students prepare for further study in Food and Nutrition.</p> <p>Skills that will prepare students for further Food and Nutrition education:</p> <ul style="list-style-type: none">• Health and safety• Cooking independently• Organisational skills• Planning• Problem solving and the ability to overcome challenge• Teamwork during practical investigations and competitions• Analytical critical thinking and critiques• Art of cooking and refining skills• Communication• Time management

<p>In-class assessments</p>	<p>The assessment to run similar to the Mock exam previously carried out in school. Quiz, revision PPT, past exam papers will be used to check recall, understanding and knowledge of technical terms and subject material. This will be part of their theory activities.</p> <p>For developing practical skills, students will be carrying out a practical examination on the dates approved by the Examination officer to complete NEA2. This will be checking on their technical skills. Grades will be awarded.</p>
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<p>Interventions</p>	<p>Sessions will run whenever Food is timetabled – for 1 hour session once per week. (This may be extended to 2 hours upon approval by Parents/Carers for a few selected students who are a bit behind)</p> <p>All students will be required and expected to attend to these sessions.</p>
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<p>Additional sessions</p>	<p>I may request other students to stay for a further 30 minutes on days when Food is not scheduled after the students finish their scheduled sessions.</p> <p>For two of my students, I am going to ask for support from SEN department on how the students may be supported to complete their folder work.</p>
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<p>Non-Examined Assessment (NEA)</p>	

	<p>NEA1 has been cancelled. Students are working on NEA2- coursework. They will produce coursework folder and will carry out the practical examination week beginning 26-03-2021.</p>
<p>Range of evidence</p>	<p>NEA2 – folder and practical examination grades will be used</p> <p>A spreadsheet on practical tasks carried out throughout Year 10</p> <p>Predicted grades will be taken into consideration and compared with the amount of coursework produced – once a coursework grade has been given this will be compared to the predicted grade and the spreadsheet of practical work carried out throughout the two years. An overall grade will be produced.</p>
<p>Formal assessments</p>	<p>One theory exam paper carrying 1 hour 45 minutes during Mock Exams as scheduled by the school.</p> <p>Practical examination dates set for the 29th and 30th of April where students will prepare two dishes each in 3 hours following NEA2 briefs. These dates have already been approved. Letters will be sent to parents informing them as to when their child will be carrying out the practical exam.</p> <p>Hand in will need to be beginning of May the 3rd. First marking and Moderation done.</p> <p>Revision of work on Food Provenance, mini tests and quizzes will be carried out during Theory lessons until students leave.</p>

Other information

- Letters to be written and sent to parents informing them of when their child will be cooking. This to be done before Easter holidays.
- I have phoned all parents informing them about progress being made by their child in Food. However, I had to leave messages where phone calls were not answered.
- I have created a progress checklist for students so that they can track their progress.
- After completing the folder work, students will complete declaration forms.
- I need to chase up some students that were not focused during lockdown and are behind with their folder work.