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Registered in England & Wales with Number 08036151

15 September 2021

Dear Parent/Guardian

GCSE Food Preparation & Nutrition

For your child's GCSE Food Preparation and Nutrition course, AQA have adjusted the assessment framework for 2022. To accommodate public health restrictions, there are some changes to how the Non-Examined Assessment (NEA) is assessed this year.

Changes to NEA tasks

- NEA1: Food Investigation Task (15%) – this task is no longer required. Topics from NEA1 are covered in the written paper.
- NEA2: Food Preparation Task (50%) – this will remain part of the assessment but the requirements have changed; students are now expected to complete two dishes within three hours.
- Non-Examined Assessment 2 - this is a controlled assessment and all work, including the practical elements, must be completed in class time within 20 hours. Please ensure your child is equipped with the required ingredients on the correct dates as the time is carefully scheduled for each class. As ever, if you need support with ingredients, please let us know in advance of each practical so that provision can be made.

Details of the structure of the NEA are as follows:

Tasks (choose 1)

1. Plan, prepare, cook and present a range of dishes that meet the dietary needs of an individual with cardiovascular health problems. Present two dishes.
2. Plan, prepare, cook and present a range of dishes that meet healthy eating guidelines and would be suitable for young children. Present two dishes.
3. Plan, prepare, cook and present a range of dishes that are based on Italian cuisine. Present two dishes.

Understanding and application of nutritional knowledge will be a requirement of all tasks.

Practical sections

Section B Technical Skills Trials

This is an opportunity for students to demonstrate complex skills and forms a significant percentage of the marks. This is not a practice run for the final practical dishes, but a chance to demonstrate skills which must be carefully linked to the chosen task. These skills trials will take place in lesson time. Note and guidance can be found via <https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/assess/notes-and-guidance-skill-levels-in-food-preparation>

Section C Final Dishes / Practical Exam

This will be two chosen dishes which are linked to the task and show a variety of complex skills. It is recommended that students do not repeat dishes from section B as this limits the skill marks.

If you have any questions please contact me via enquiries@eggars.hants.sch.uk and for further AQA course information please visit <https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>.

Yours sincerely

Mrs N Aitken

Food Preparation & Nutrition Curriculum Leader

