

18 June 2021

Dear Parents/Carers

As part of your child's GCSE in Food Preparation & Nutrition, students carry out a combination of written and practical assessments (NEA2).

The Year 10 food students have started a mock trial of the practical assessment. This is vital as we can give students the necessary skills to undertake their assessment next year when it is released. The assessment is worth 35% of the total GCSE so it is important that students can understand what is expected as our support on the actual assessment must remain minimal under exam board rules.

The task: they will be researching international cuisine and cooking two dishes (cooking and cleaning time must be 50 minutes maximum) from the country of their choice. The task will involve some written work which will be teacher led.

As part of the requirement from the Exam board, students will need to do a trial practical of their dishes some lessons before. The dates set for the **trial practical** are **Tuesday 22 June and Wednesday 23 June, (so please ask your child for the ingredients list on Friday 18 June). They will need ingredients for one portion size.**

The **final practical assessment** will be done over two lessons according to their timetable on **Friday 2 July and Tuesday 6 July**. This does mean students must cook, tidy their work area and present their dish within 50 minutes as this will form part of the assessment.

All the dishes have to be expertly presented as well as cooked and photographed. Students should be aiming to demonstrate a range of practical skills in the two/ three dishes based on the task in their coursework. Students are aware of this assessment and should have recipes to give to their parents by **Friday 18 June**.

It is imperative that students are very well prepared (apron) and organised for their **trial and final practical (22 & 23 June and Friday 2 July and Tuesday 6 July) session** so that they can demonstrate their skills fully. Students may need to read and adapt, if necessary their recipes first and may wish to practice at home again (even after the trial practical) to give themselves a better chance of getting better grades.

We are therefore writing to ask for your support in ensuring that your child is fully prepared for these sessions and that they plan everything carefully. If there are any concerns or problems with ingredients it is imperative that we know by Monday 21 June before or by 11am for the trial practical and by Tuesday 6 July for the final practical assessment.

We have attached a copy of the important cooking dates, skills worksheet (complex skills earn more marks than the basic skills) and recipe booklet for support.

We trust that we can rely on your support during this time.

Yours sincerely

John Stephens

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