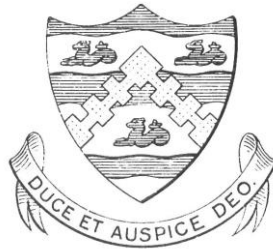


BEAMINSTER SCHOOL

BEAMINSTER
DORSET DT8 3EP

Tel: 01308 862633
Fax: 01308 863909
Absences: 01308 861917

Email: office@beaminster.dorset.sch.uk



HEADTEACHER
MR K HALES NPQH

DEPUTY HEADTEACHER
MR D WITHERS NPQH

Website: www.beaminster.dorset.sch.uk

5th October 2022

Dear Year 11 Food GCSE Parents and Carers

Year 11 GCSE Food Preparation and Nutrition – Non-Exam Assessment (NEA) 1

The Food Investigation Assessment

I am writing to inform you that students have just started their Non-Exam Assessment (NEA) which will be worth 30 marks and **15% of their final GCSE grade**. We have completed some preliminary research and students have been given the choice of the two tasks set by the exam board:

Task A

A successful bread roll should be well risen and have an open texture. Investigate the working characteristics and the functional and chemical properties (where appropriate) of different flours that could be used to achieve a perfect bread roll.

Or

Task B

Different thickening agents can be used when making a smooth vegetable soup. Investigate the working characteristics and the functional and chemical properties (where appropriate) of different agents that could be used to thicken a smooth vegetable soup.

The assessment will take place over 8 supervised hours (10 hours including extra time) and will include summarising research, writing a hypothesis and a plan of action, carrying out the tests/experiments to try to prove their hypothesis before evaluating their results.

Please note that this assessment cannot be re-taken and has to be completed in school, under supervised conditions.

This assessment is not testing practical skills, it is looking at how the students research, plan, investigate and evaluate, alongside showing their working knowledge of ingredients and their functions.

Please do contact me if you have any queries or concerns. A copy of this letter can also be found on the school website.

Kind regards

Mrs S Gibbs
Head of Design & Technology