

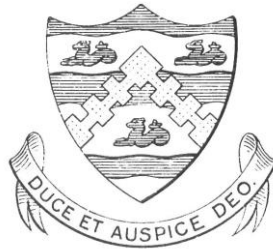
BEAMINSTER SCHOOL

BEAMINSTER
DORSET DT8 3EP

Tel: 01308 862633
Absence Line: 01308 861917

Email: office@beaminster.dorset.sch.uk

Monday 11 September



HEADTEACHER
MR K HALES NPQH

DEPUTY HEADS
MR D WITHERS NPQH
MR R BARNES MEd

Website: www.beaminster.dorset.sch.uk

Dear Parents and Carers

GCSE Food Preparation and Nutrition – Non-Exam Assessment 1 The Food Investigation Assessment

I am writing to inform you that this week sees the start of the Non-Exam Assessment (NEA) which will be worth 30 marks and **15% of their final GCSE grade**. Students have been/will be given the choice of the two tasks set by the exam board:

Task A

Sugar is one ingredient used to add to the sensory characteristics of biscuits. Investigate the working characteristics and the functional and chemical properties of a range of sugars used when making biscuits. This assessment must be supported by investigational work.

OR

Task B

Eggs are one of the main ingredients when making meringues. Investigate the working characteristics and the functional and chemical properties of eggs or other ingredients when making meringues. This assessment must be supported by investigational work.

The assessment will take place over 8 supervised hours (10hrs 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.

This assessment cannot be re-taken and has to be completed in school, under supervised conditions.

This assessment is not just testing practical skills, it is looking at how the students research, plan, investigate and evaluate alongside showing their working knowledge of ingredient alongside their functional and chemical properties.

Any lessons missed through absence will need to be caught up by coming to T2 at lunchtime.

I will be in touch to update you on progress but please do contact me if you have any queries or concerns, sgibbs@beaminster.dorset.sch.uk

Kind regards,

Mrs S Gibbs
Food Teacher
Joint Head of Design & Technology