PRACTICAL PLANNING RECORD: 11X JWA

**Non Examination Assessments:**

This academic year the NEA 2 Assessment will be worth 50% of the Food Preparation and Nutrition GCSE to a brief chosen by the exam board (yet to be disclosed).

This assessment assesses the application of knowledge and understanding in relation to selecting dishes and identifying cooking skills/techniques and the execution of practical skills.

This assessment will require learners to research, plan, prepare, cook, present and evaluate a selection of dishes, to meet particular requirements such as dietary need, lifestyle choice or specific context.

*You are expected to serve a 2 course meal (NB. To raise your skill levels have at least 1 other accompaniment/ side dish that is a high skill) and lay the table appropriately e.g. Cutlery, table cloth/ runner, candles, flowers and menu).*

The Written Examination remains the same:

1 hour 45 minutes

50% of total qualification

100 marks.

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| Lesson | DAY | DATE | Group 11 JWA  |  |
| 1 | MON | 6TH SEPT | Introduction and expectations of year 11 - term dates and practical planning records.**Introduction to NEA 2 Mock Practical Assessment**An introduction to the assessment Research methodsEstablishing a Plan of action – how you are going to complete the investigation in table format and in written questionsThe research you are going to do – including the ingredients you are going to use, theory of baking in preparation for next lesson |  |
| 2 | TUES | 7TH SEPT |
| 3 | MON | 13TH SEPT | **Practical – based on chosen baked goods****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |
| **4** | TUES | **14TH SEPT** | Research continuedTime-plan and organisation of practical assessment |  |
| 5 | MON | 20TH SEPT | **Year 11 NEA 2 Mock Practical Examination DURING YOUR DOUBLE LESSON** |  |
| **6** | TUES | **21ST SEPT** | Final conclusionsPossible Developments |  |
| 7 | MON | 27TH SEPT | **Introduction to the Year 11 Written Mock Exam and content;** Choux pastry – the making process and health and safety |  |
| **8** | TUES | **28TH SEPT** |
| 9 | MON | 4TH OCT  | **Practical – Profiteroles** **\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 10 | TUES | 5TH OCT | Bread – the making process and nutrition  |  |
| 11 | MON | 11TH OCT | **Practical – Pizza****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| **12** | TUES | **12TH OCT** | Fat – functions and the impact on our nation |  |
| 13 | MON | 18TH OCT | **Practical – Lemon Meringue Pie****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| **14** | TUES | **19TH OCT** | NSP (Fibre) |  |
| **A U T U M N B R E A K****Monday 25th October– Friday 29th October** |
| **15** | MON | 1ST NOV | **Practical – Tomato and chickpea curry****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 16 | TUES | **2ND NOV** | Dietary needs – vegetarianism  |  |
| **17** | MON | 8TH NOV | **Practical – Lasagne – focus on Gelatinization****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 18 | TUES | **9TH NOV** | Gelatinisation |  |
| 19 | MON | 15TH NOV | **Practical – Sweet and Sour chicken****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 20 | TUES | 16TH NOV | Food hygiene and safety and Food Waste |  |
| 21 | MON | 22ND NOV | **Practical – Fajitas** **\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 22 | TUES | 23RD NOV | Summary and Exam techniques |  |
| 23 | MON | 29TH NOV | **EXAM WEEK** |  |
| 24 | TUES | 30TH NOV |  |
| 25 | MON | 6TH DEC | **Introduction to the Year 11 NEA 2 Exam and brief**Write Up in Controlled Conditions1. Introduction
2. Research/ideas
3. Plan of action
 | Write a draft time-plan of how you will make your chosen dishes  |
| 26 | TUES | 7TH DEC |
| 27 | MON | 13TH DEC | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 28 | TUES | 14TH DEC | Write Up in Controlled Conditions1. Results from Questionnaire/Survey
2. Bar charts/pie charts on findings
3. Your strengths/what you feel you are confident at making and what you don’t.
4. Listing your chosen dishes
5. A more detailed questionnaire to help answer questions about how you could serve your chosen dishes
6. Final Analysis on questionnaire results
 | Add timings and safety points to your time-plan based on practicing your dishes (add in extra timings/safety points based on trials) |
| **C H R I S T M A S B R E A K****Monday 20th December– Monday 3rd January** |
| 29 | MON | 7TH JAN | Write Up in Controlled Condition1. Recipe Trials – at least 3 dishes
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| 30 | TUES | 8TH JAN | PRACTICE YOUR DISHES AT HOME  |
| 31 | MON | 14TH JAN | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 32 | TUES | 15TH JAN | Write Up in Controlled Conditions1. Reasons for choosing your dishes
2. Shopping list
3. Equipment needed
 | PRACTICE YOUR DISHES AT HOME |
| 33 | MON | 21ST JAN | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 34 | TUES | 22ND JAN | Write up continued and preparation |  |
| 35 | MON | 28TH JAN | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| 36 | TUES | 29TH JAN | Write up continued and preparation |  |
| **37** | MON | 4TH FEB | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| **38** | TUES | **5TH FEB** | Write up continued and preparation |  |
| **39** | MON | **11TH FEB** | **Practical of your choice – based on brief****\*\*\*\*INGREDIENTS NEEDED\*\*\*\*** |  |
| **40** | TUES | **12TH FEB** | Write up continued and preparation |  |
| **F E B R U A R Y B R E A K****Monday 21st – Friday 25th February 2022, INSET Monday 28th February** |
| **Year 11 NEA 2 Practical Examination Week:****Tuesday 1st March – Tuesday 8th March 2022 (exam day to be confirmed)**(2 course meal – you must lay the table as well E.G. Cutlery, table cloth/ runner, candles, flowers, menu…) Evaluation to follow in strict controlled conditions. |
| http://t3.gstatic.com/images?q=tbn:ANd9GcSSGwTPfRMgPJzNTDU15BUy8GZvFFFKbnxmbGt8Et1w2zx9LuLd**NEA 2 Finished!!**Lessons focused on revision for the Food Preparation and Nutrition written exam!!Well done Class of 2022!!  |