



Ref: RK/SW

11th September 2026

Ashfields, Bromyard, Herefordshire, HR7 4QS

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Headteacher: Mr. S. Seneque NPQH

Yr10 GCSE Food Preparation and Nutrition Larder

Dear Parent and Carer,

As part of the GCSE Food Preparation and Nutrition course, year 11 pupils will be working on their non-exam assessment (NEA) coursework:

NEA Element	% of final grade	Internal Practical Assessment
NEA 1 Food Science	15%	Week commencing 5 th October 2026
NEA 2 Food Preparation	35%	Week commencing 22nd February 2027

Your son/daughter will be informed of the requirements of the NEA during their lessons. Pupils will be guided through the coursework process, but they will drive the focus so it will be their responsibility to decide on their own recipes and organise ingredients. Classcharts will also be used to inform pupils of all the work to be completed at home.

In accordance with the health and safety policy, pupils must bring their own apron. They will also be required to have a large named container to store ingredients/dishes in. We recommend that all containers are named (including lids) so they can be quickly recognised.

Pupils have the option of bringing all the ingredients in from home, or we have set up a 'QE larder' which carries a wide range of store cupboard essentials – including herbs, spices, colourings, flavourings, oils, yeast, baking powder, soy sauce and garlic as well as some other items not commonly used. We hope that by providing these ingredients we can ensure all students have access to the same ingredients over the course of the year and reduce the overall cost to you by buying them in bulk. If you wish to use the QE larder, we would like to ask for a £10 voluntary contribution. Whilst liaising with pupils about their chosen recipes, I will ensure they are aware of which items can be sourced from the larder and those which are expected to be brought in.

Payments can be made by MCAS App, or we can take card payment over the phone.

QE is a nut-free environment and therefore pupils will not be asked to bring in nut-based products. Please can I request your support in ensuring nut-based products are not bought into school.

If you require any further information about Key Stage 4 Food Preparation and Nutrition, please do not hesitate to contact me via email (rkent@tcat.school).

Yours sincerely,

R Kent

Mrs. R Kent
Food Technology Teacher



QUEEN ELIZABETH
HIGH SCHOOL