



Ref RK

5th September 2024

Dear Parent/Carer,

Food Technology – Year 11

As part of the GCSE Food Preparation and Nutrition course, year 11 pupils will be working on their non-exam assessment (NEA) coursework. NEA1 is the food science investigation (15% final grade) and NEA2 is the food preparation assessment (35% final grade). 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.

To allow this work to happen successfully, your son/daughter will record the dates of the practical sessions in their homework diary. 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 in 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 via the MCAS App (under Products) or by cash. Cash should be sent in a clearly marked envelope, stating 'Larder Payment,' student name and handed to Mrs. Kent.

Please can you email me if your son/daughter has an allergy or special dietary requirements (religious diets/personal choice such as vegetarian/vegan). The QE is a nut-free environment and therefore pupils will not be asked to bring in nut-based product. 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,

Mrs. R Kent

Food Technology Teacher

