

YEAR 10 TERM 3



You will be learning how to complete NEA1 and NEA2 - the two pieces of coursework that will be undertaken in Year 11. Using knowledge gained throughout the year to help inform choices and research into given briefs, this is your chance to show off your independence and highly skilled culinary techniques.

<u>Key Words</u>	NEA1 Scientific project Ingredient	functions Research Plan of action	Hypothesis Evaluation Experiment	Brief Trialling Time plan	Sensory evaluation
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






Wider Study Opportunities?




Careers – Chef, Food scientist, Nutritionist, Home Economist
Further Education – Courses at Bournemouth and Poole College, or Brockenhurst college
Homestudy – Researching recipes, techniques and ingredients, evaluations and food styling
Entering Rotary Young Chef of the Year competition



Some of your learning will include:

-  Conducting research and using it to inform your framework for the project, including a detailed plan of action.
-  Undertaking experiments informed by your research, and evaluating your results and outcomes thoughtfully.
-  Using your time managed skills to create timeplans to inform your prepping and cooking.
-  Completing a sensory analysis on your outcomes.
-  Understanding the content of your NEA project and our expectations.

Assessment and Feedback:

-  **Assessment Objective 1:** Demonstrates an ability to develop ideas through investigations, demonstrating an understanding of sources.
-  **Assessment Objective 3:** Demonstrates an ability to record ideas, observations and insights relevant to intentions as work progresses.
-  **Assessment Objective 4:** Demonstrates an ability to present a final outcome that realises intentions and shows some opportunities for development.

Feedback Opportunities:

Dishes will be graded using 9-1 and verbal feedback given during and after practicals have been undertaken.
Portfolio of dishes and recipes to be compiled by students.

Why this? Why now?

In preparation for the annually released briefs for the two NEA topics, you will be taught the requirements and structure of both of the projects, and your responsibilities. The NEA2 also fits with providing a meal for the Rotary Club, allowing for extra-curricular engagement.

