



September 2026

Dear Parents/Guardians

Year 11 GCSE Food Preparation & Nutrition

I thought it might be useful to give you a reminder of the assessments which take place in Y11 for Food Preparation & Nutrition.

Assessment for this course is in 3 sections; an exam sat at the end of Year 11 worth 50%; NEA 1 which is a food science investigation worth 15%; and NEA 2 which is a practical cooking assessment worth 35%. Both NEAs are carried out during Year 11.

We will be starting NEA1 in the coming weeks, but this will be completed during normal lesson time, and with one day off timetable for the practical investigations. We will provide all ingredients for this element of the course, but pupils will be expected to have their chef's jacket in school for practical sessions.

We will then start NEA2 in late November. This will culminate in the 3-hour practical assessment which will take place in February 2027, exact date TBC. I cannot emphasise enough how advantageous it is to pupils to practise cooking at home. Even just helping with preparation gets them working swiftly and in an organised way. It all helps in their practical assessment and leaves them more time to concentrate on the higher-level skills which will gain them higher marks. Perhaps they could start by making the family evening meal once or twice a week?

Part of the preparation for NEA2 will involve practical lessons in school. You will be aware that you will be asked to provide ingredients towards these lessons, and we are extremely grateful for the effort you go to to do so. To make it a little easier we would like to be able to provide them with some of the basic ingredients such as seasonings, oil, herbs, other store-cupboard items, and consumables, such as cling film, in school.

To make that possible we are asking for a voluntary contribution of £5 per child to help cover the costs of these items. We hope you find this easier and more economical than having to purchase these items yourself. The payment will be set up on ParentPay for your convenience.

We are mindful that some people may be experiencing financial difficulties at the present time and may therefore struggle to provide ingredients for practical lessons. I draw your attention to the following [link](#) where you are able to apply for financial assistance via the 11-16 Bursary Fund if required. We are very keen to have all children cooking and do not want this to be a barrier to taking part.

Finally, for anyone who didn't buy the revision guide last year, I have found it [here](#) for a good price. We will be having a revision lesson once a fortnight to reinforce the theory covered last year, so this book will be in use throughout the school year.

Thank you for your continued support with this subject and I hope you enjoy the dishes which your child makes!

Yours faithfully,

Angie Cadwallader
Head of Vocational Education