



September 2025

Dear Parents/Guardians

Year 11 GCSE Food Preparation & Nutrition

Here is a reminder of the assessments which take place in Y11 for Food Preparation & Nutrition. Assessment for this course is in 3 sections;

- NEA1 exam sat at the end of Year 11 worth 50%; food science investigation worth 15%
- NEA 2 which is a practical cooking assessment worth 35%.

We will be starting NEA1 in the coming weeks, and will be completed during normal lesson time, with one day off timetable for the practical investigations. All materials for this part of the course are provided, but pupils will be need 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 the week commencing **9th February 2026**. 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 some 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 your support. 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.

We are very keen to have all children cooking and do not want this to be a barrier to taking part. 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](#).

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