



# Hulme Hall Grammar School

Celebrating the individual since 1928

An independent co-educational school accredited by the Independent Schools Council

December 2018

Dear Parent/Carer

There are a lot of key dates in 2019, when your son/daughter will need to complete non-examined assessments (NEAs), which will count towards their final GCSE grade in Food Preparation and Nutrition. I am writing to let you know when these dates are, so that you have as much notice as possible to buy ingredients and support your child through these key elements of their course. NEA1, the food Investigation Task, which is 15% of their final grade, has now been completed.

NEA2 is a Food Preparation Task which is 35% of their final GCSE grade. This task involves lots of cooking and pupils will need to produce a portfolio to show research, practical skills demonstrated, time plans, nutritional analysis and costings for all dishes. This task includes a **3 hour practical exam**, which will take place February 2019 (exact date to be confirmed). The NEA2 will run from now until March 2019. The 3-hour practical exam will involve making 3 dishes (predominantly savoury) under exam conditions. Prior to the 3 hour practical exam, students will make **3 dishes during class time to showcase their technical skills**. Dishes made within this time will contribute towards their final mark for their NEA2. Students will then select three dishes to make which allow them to showcase their technical skills to make for their final menu. The dates for the technical skills practicals are as follows:

- Monday 14<sup>th</sup> January 2019 (week 2, period 4 and 5)
- Tuesday 15<sup>th</sup> January 2019 (week 2, period 3 and 4)
- Wednesday 16<sup>th</sup> January 2019 (week 2, period 3 and 4)

It is vital that students are organised and bring all ingredients needed to make their chosen dishes. Your son/daughter can choose to bring all ingredients on the one day and store them in the fridge in the food classroom or bring ingredients in on each consecutive day. Ingredients can be measured at home and labelled, if this would result in better organisation for your son/daughter. Not completing the three technical skills practicals will result in substantial marks being lost. Students will be choosing their technical skills dishes before the Christmas holidays; therefore, I would strongly advise that your son/daughter practises all three dishes at least once before completing the technical skills practical.

**Interim Headteachers: Mr P Bradford & Mrs J Smith**  
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[www.hulmehallschool.org](http://www.hulmehallschool.org)

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The written exam, which is 50% of their final grade, will be sat on 10th June 2019. Lessons will focus on exam topics, once the non-exam assessment is completed. In the meantime, to support your son/daughter, I highly recommend that you use My Revision Notes: AQA GCSE Food Preparation and Nutrition, which can be purchased from the links below:

<https://www.hoddereducation.co.uk/Product/9781471886997.aspx>

<https://www.amazon.co.uk/My-Revision-Notes-Preparation-Nutrition/dp/1471886999>

Alternatively, they can log on to the e-book <http://www.illuminate.digital/aqafood/>. If you have any other enquires about the course, please do not hesitate to contact me.

I am very grateful for your continuing support and I know that you will do all you can to help your son/daughter succeed in this subject.

Yours faithfully

**Mrs J Norman**  
**Head of Food**