



# Hulme Hall Grammar School

◆Caring ◆Nurturing ◆Achieving

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

February 2019

Dear Parent/Carer

NEA2 is a Food Preparation Task which is 35% of your child's final GCSE grade. This task involves lots of cooking and students will need to produce a portfolio to show research, practical skills demonstrated, time plans, nutritional analysis and costings for all dishes.

Thank you for your support with the technical skills practicals, which are now complete. During these it was very evident that those who had practised making their dishes at home were more confident, independent and produced higher quality outcomes.

The next stage of the task is to complete a **three hour practical exam**. This will involve making three dishes (predominantly savoury) under exam conditions. Please continue to encourage your child to practise all dishes at home before making them in school. During the February break it would benefit your child to practise working under a time restraint by making all three dishes simultaneously. The date for the three hour practical exam is **Monday 25<sup>th</sup> February**. All ingredients can be measured at home prior to the exam. All crockery will be provided by school but additional items such as chip baskets, slate or ramekins can be brought to school, if your son/daughter wishes to.

If you have any queries about the practical exam, please do not hesitate to contact me.

Yours faithfully

**Mrs J Norman**  
**Head of Food & Nutrition**

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