

What is an NEA?

- NEA stands for Non Examination Assessment in other words coursework!
- In year 11 there are 2 NEA'S that you need to complete
- NEA 1 = 15% of your overall GCSE grade
- NEA 2 = 35% of your overall GCSE grade
- Together they make up 50% of your overall grade and the other 50% is a written paper that will be completed in the summer when you sit your other GSCEs

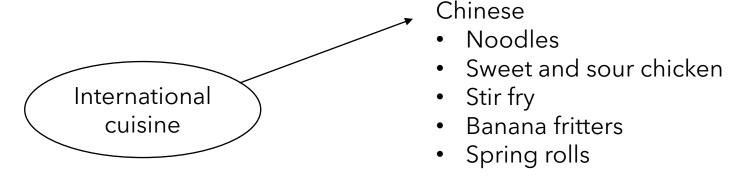
MOCK NEA2

This should be approximately 10-15 pages of A4 work.

- You are going to complete a MOCK NEA2.
- This MOCK NEA starts with a brief to explain what your NEA will be about.
- The following slides set out a template of the work that is required on each sheet. However you can add in in any other relevant work of your own.
- You must work your way through all the tasks as you will be assessed on all work produced, not just the final outcome.

Brief and mind map of international cuisine

- The Brief: Your school is hosting an International event.
 You will need to plan, prepare and make 3 dishes with side dishes which follow an international theme. The dishes should be a starter, main course and dessert.
- Task: Mind map- create a mind map that shows different countries and some dishes from that country.
- Suggested layout:



Mind map of points to consider

- When preparing your dishes you may want to consider other points you need to plan for.
- For example:
- Portion size
- Balanced plate
- Allergies
- Task: Create a mind map to include these examples and all of the other points you think are important in helping you create <u>your dishes</u>.
- Suggested layout:

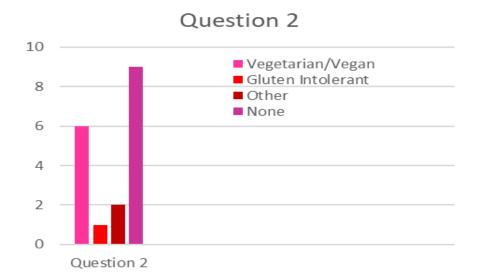
Points to consider

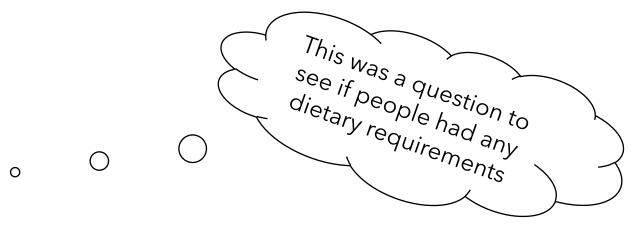
Carbohydrates Protein Calcium

Questionnaire

- Task: Using the information from the two mind maps, create a multiple choice questionnaire
 of 10 questions to find out what people might like to eat.
- Ask 10 people your questionnaire and record the answers. You could ask people in your immediate family or other family members and friends by text, social media or FaceTime calls.
- Record the results in bar charts either on word or just draw them. Use a ruler to draw the straight lines.

• Example:





Write up the results of your questionnaire. What did you find out. Were you surprised by any of the answers? How you will use this information to plan your 3 dishes?

Mood board of dishes

Choose dishes that you have researched on your mind map and dishes that people said they would enjoy from the results of your questionnaire and of course dishes you think match the brief that you would like to make.

Task: Use your phone, laptop, magazines etc to research and create sketches of at least 10 different International dishes and some side dishes.

Example:

Sweet and sour chicken

Side dish of rice, spring rolls and noodles.

Label your sketches



Skills

It is important that you able to demonstrate a range of skills for your GCSE work.

- Here is a list of some of the main skills that you could consider using to make your dishes:
- Butchery- portioning a chicken into 8 different portions (thigh, drumstick, wing, breast)
- Making a roux sauce (white sauce, cheese sauce)
- Making pastry (shortcrust, flaky, puff, choux)
- Shaping and moulding (burgers, meatballs)
- Coating (battered fish or croquettes coated in breadcrumbs)
- Whisking
- Making a sponge
- Making a custard
- Making bread
- Making pasta
- Chopping, slicing (knife skills)

Task: Use the 10 sketched dishes on your mood board (or you can research different ones) to create a skills chart. Draw a picture of the dish, give a description and then try and say what skills have been used to create the dish. Suggest how the dish is suitable for the brief and suggest any changes you would make to it. For example if it is a chicken dish how could you adapt it to make it vegetarian?

Example of how to lay it out:

Picture	Description	Skills	Suitability and changes

Menu

Task: Draw a menu to show the final 3 dishes with accompaniments that you have chosen.

Make it attractive and any pictures you use must be appropriate in matching the brief. You could also add flags of the countries your dishes are from. The 3 dishes do not have to be from the same countries.

Task: Explain why you think this menu is suitable for the brief and how your research has influenced your choice.

Task: On a separate piece of paper research the countries your dishes are from and discuss some interesting facts about them.

Time plan- (step by step)

Time plans are something we have created in lessons before.

Task: Create a time plan to show how you would make your dishes and accompaniments.

Make sure you add any health and safety/health and hygiene points that you need to consider.

Suggested layout:

Time allocated	Activity	Health and hygiene/safety	

Practical (optional)

Task: Cook your dishes following your time plan. Take pictures of each stage of cooking to show the skills you are demonstrating and present them in an interesting way. Photograph your final dishes too.

Task: Serve your dishes and taste test them analysing the appearance, flavour, texture and aroma of each dish.

Suggested layout:

Dish name	Appearance	Flavour	Texture	Aroma

Conclusion

Task: Write a conclusion to your MOCK NEA.

- How effective was your research and what did you find out?
- How well did the dishes you chose match the brief?
- What did you learn that you didn't know before?
- What would you change?
- What would you add?