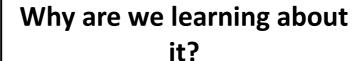
## What are we learning about?

You will learn how to read and interpret a task title and understand what it is asking you to do. You will learn about different methods of research and how to use your research to make decisions to complete the task. How to choose a range of dishes that shows off you high level skills and how to trial dishes to ensure they does turn out right on the day.



The NEA Task 2 is 70% of your coursework and 45% of your final grade. To ensure that you are successful you will need to learn about the expectations and success criteria to gain the higher marks. This is a great opportunity for you to be creative, show your skills and knowledge around different food related themes.

## What new KNOWLEDGE will I gain?

- The importance of carrying out research.
- What is a high-level dish and what is expected to show your skills level.
- How planning can help you to avoid setbacks and save time.
- What makes a well-structured menu.
- What the criteria of the mark scheme is and how to access the higher grades.



During year 10 you created many dishes but all of them I told you what you needed to do. Now you will be creative dishes you want to make to show your high-level skills. This task requires you to be confidence, work independently and determined to show your understanding and skills in the food room.



- How to plan to make a range of dishes based on a task and research carried out.
- How to create a detailed time plan which will help you to be efficient.
- How to create dishes to a high level.
- How to be reflective on the way you work and the dishes you have created.



## How does this build on the **KNOWLEDGE** I already have?

During Year 10 you have had some opportunities to adapt recipes and be creative. You will be able to show how creative you are and what you have learnt from NEA Task 1 in relation to planning. They are the same but it will help you to be more successful in Task 2.

