

NEA2: Plan, Prepare, Cook and Present a Range of Dishes: Week 3

*This is the last week adding **research** to the project and you should also complete a 3rd dish showing medium or complex cooking skills for **Demonstrating Technical Skills** (use the **Demonstrating Technical Skills** booklet for ideas to adapt) Remember to send your worksheets and photo of your dish through to my email address so I can see how you are getting on – have a good week. Mrs Crowley*

Section A: Research.

Look at the marking criteria here to see how you can gain maximum marks. Concise means no waffle or cut and pasting. Make sure you have added research into **nutrition** (last week's work sheet) and for top marks add research into either culture/traditions or ethics.

Marking Criteria (5-6 marks)

- Relevant, concise and accurate research that shows discrimination when selecting and acquiring information to answer the task.
- Detailed understanding and analysis of the dietary group, life stage or culinary tradition.
- Selected a varied range of relevant dishes closely reflecting the research and chosen task.

Carry out your research into the areas identified in your task analysis

My knowledge

What do I already know about this from my own experience or what I have learned in school so far?

Primary Research

interviews/surveys/questionnaire
Facebook/snap chat poll

Secondary Research

Recipe / travel/history/ Text Books
Magazines/Internet

References: books/textbooks/internet sites/web pages addresses you have used/quoted from you have used.

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Bibliography

You must reference all sources of your research, whether a book or website or google photos. Use the space at the bottom of the page to do this.

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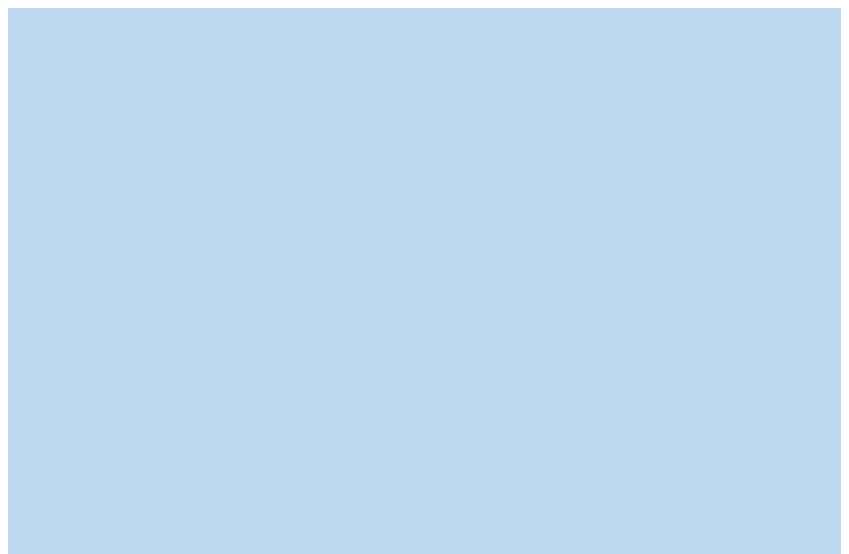
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Section B: Demonstrating technical skills

Chose a third and final dish to make that fits in with the task you have chosen. Try not to repeat a skill in a dish, instead show a range of dishes. Use the Upskill your dish booklet to give you ideas.

The dish I have chosen is..... I have chosen it because.....
.....

Make the dish and add a photo here:



Sensory Testing (*you could also use a star chart*)

Appearance	
Texture	
Taste	
Aroma	

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The skills I used in this dish are...

.....

.....

.....

WWW.....

EBI.....

Thinking about the eat well guide, I think the nutrition of this dish is good/bad/could be better (circle your choice)

Because.....

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