



**Skills, knowledge and understanding to be developed in this Learning Plan:**

- Researching dishes relevant to the NEA.
- Planning dishes relevant to the brief of the NEA.
- Preparing and trialling the NEA dishes.
- Cooking and demonstrating a range of Practical Skills under Exam conditions (6/2/25).

**Key terms to be learned in this LP:**

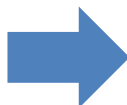
Planning, Preparation, Dovetailing, Food Provenance, Budgeting, Research, Sustainability, Origin, Sensory Evaluation, Analysis, Conclusion, Witness Statement.

<p><b>Week/Wythnos 1 - 2 Learning Objectives:</b></p> <ul style="list-style-type: none"> <li>• Continue planning, preparing and researching for NEA 2. Understand where the food comes from for the chosen dishes and the food miles travelled.</li> </ul>		<p><b>Objective assessments:</b> Be able to: Discuss whether the food is sustainable and whether or not ingredients are easy to source for the three chosen dishes.</p>	<p><b>Homework/Gwaith cartref:</b></p> <p>Set: Due:</p>
<p><b>Week/Wythnos 3 Learning Objectives:</b></p> <ul style="list-style-type: none"> <li>• Plan and carry out a trial of one of the chosen dishes. Cost out the recipe, could it be made cheaper for a family who are on a tight budget?</li> <li>• Practical recipe trial of the most technical of the chosen three dishes with photographic evidence.</li> </ul>		<p><b>Objective assessments:</b> Be able to: Create a mini dovetail plan of the most technical dish and perform a practical trial.  Budget the most complex of the three dishes for a family.</p>	<p><b>Homework/Gwaith cartref:</b></p> <p>Set: Due:</p>
<p><b>Week/Wythnos 4 Learning Objectives:</b></p> <ul style="list-style-type: none"> <li>• Ensure all written planning and research is completed in readiness for the NEA 2 3 Hour Practical next week.</li> <li>• Ensure all skills are duly noted to be followed on the Dovetail Plan.</li> </ul>		<p><b>Objective assessments:</b> Be able to: Plan effectively and create an in depth Dovetail Plan that is to be used alongside the candidates in the Practical exam.</p>	<p><b>Homework/Gwaith cartref:</b></p> <p>Set: Due:</p>
<p><b>Week/Wythnos 5 Learning Objectives:</b></p> <ul style="list-style-type: none"> <li>• <b>NEA2 3 Hour PRACTICAL EXAM (Thursday 6<sup>th</sup> February 12pm- 3pm).</b></li> <li>• Ensure photographic evidence is taken from start to finish to be included in each candidates completed NEA.</li> <li>• Aim to use higher level cooking skills as per the plan sheet to increase marks.</li> </ul>		<p><b>Objective assessments:</b> Be able to: Demonstrate a range of cooking skills to showcase three dishes relevant to the NEA brief and stick stringently to the time constraints.  Show photographic evidence of each skill as per planning, preparation and Dovetailing.</p>	<p><b>Homework/Gwaith cartref:</b></p> <p>Set: Due:</p>

**Assessment**  
**Practical trial of most complex dish.**

**Week/Wythnos 6 Learning Objectives:**

- Begin putting together the written evidence showing evidence of research, investigation, selection of dishes, justification and planning. Work is to be no more than 30 sides of A4 as per the WJEC guidelines.
- Order all photographs into the correct order so they form a sequence and match the written evidence.



**Objective assessments:**

Be able to:  
Recall what was achieved in the Practical exam for NEA2.

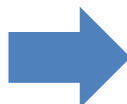
Show evidence of each area from the Learning Objectives for this week which will form the Success Criteria for the NEA.

**Homework/Gwaith cartref:**

Set:  
Due:

**Week/Wythnos 7 Learning Objectives:**

- Understand each section of NEA 2 and self assess as to whether each section is complete to the highest standards possible.



**Objective assessments:**

Be able to:

Self assess whether each section is complete and whether there are any sections that need to be added to in order to gain the highest mark possible.

**Homework/Gwaith cartref:**

Set:  
Due: