Plan 1

(Food)

Week	Revision plan for half term	Resources
1(13th February to 17th February)	1. **Complete the Workplan in your NEA2,** including all columns (Health and safety – what you need to do to ensure you are safe, everyone in the room is safe and the food is safe to eat? Quality – what are you going to do to make sure it is perfect? E.g. weigh to ensure equal size, looks like, texture, etc. Skills and techniques – go through the practical marking sheet for skills. 2. **Practice your 3 dishes and sides,** email me your photos and any questions/concerns to discuss next week. 3. **Complete your costings for each dish.**	Your NEA2 word document in TEAMS. In resources – • recipe sheets • NEA2 student guidance • NEA2 practical marking • Costings • NEA2 example www.bbcgoodfood.com https://explorefood.foodafactoflife.org.uk/ then calculator.

	4. **3 Dishes why are they suitable for the task?** Write up what we discussed about your dishes.	