

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education
Advanced Subsidiary Level and Advanced Level

FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2006

Planning Session: 2 hours 30 minutes
Preparation Session: 30 minutes
Practical Test: 2 hours 30 minutes

Additional Materials: Carbonised Sheets

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.
Please see page 2.

Planning Session: Two and a half hours.

Food tables and recipe books may be used in both the planning session and the practical examination.

Use of food tables – It is acceptable to use values for a similar food where the actual food is not represented in the tables available.

Use the carbonised sheets provided for all written work.

- (i) Choose your test.
- (ii) List the dishes chosen, give source of recipes and state the quantity of main basic ingredients. Repetitive skills should be discouraged.
- (iii) Complete any written work and/or calculation required.
- (iv) State briefly the preparatory work to be done in the 30 minutes preparation time.
Make a time plan for the 2 hours 30 minutes Practical Test.
- (v) Prepare a list of ingredients to show the total quantities required.

At the end of the planning session give this question paper and the top white copies of the planning sheets to the Supervisor. The pink sheets may be used for reference during the examination.

If you wish to change your time plan you must consult the Examiner.

Menu cards may be prepared in your own time.

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Choose **one** of the following tests.

1 Fresh and preserved fruit can be used in the preparation of a wide range of sweet and savoury dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which is rich in calcium.

In your written answer

- (i) state, with examples, different ways in which preserved fruit is available locally and give advice on their storage;
- (ii) discuss the advantages of using preserved fruit in the preparation of dishes;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

2 A wide range of cereals and cereal products can be used in the preparation of sweet and savoury dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which is rich in calcium.

In your written answer

- (i) state the variety of cereals and cereal products available locally and give advice on their storage;
- (ii) discuss the importance of cereals and cereal products in the diet;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

3 The texture of dishes is the result of different methods of preparation and cooking.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which is rich in calcium.

In your written answer

- (i) name **four** of the methods of preparation and cooking you plan to use during the Practical Test and, in each case, explain how the texture of the dish is achieved by the method used;
- (ii) discuss other methods of varying the texture of dishes;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

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