



Cambridge International Examinations
Cambridge International General Certificate of Secondary Education

FOOD AND NUTRITION

0648/02

Paper 2 Practical

October/November 2016

MARK SCHEME

Maximum Mark: 100

Published

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes should be read in conjunction with the question paper and the Principal Examiner Report for Teachers.

Cambridge will not enter into discussions about these mark schemes.

Cambridge is publishing the mark schemes for the October/November 2016 series for most Cambridge IGCSE[®], Cambridge International A and AS Level components and some Cambridge O Level components.

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SCHEME OF ASSESSMENT

ALLOCATION OF MARKS

The marks should be recorded on the Practical Test Working Mark Sheet.
The final raw mark **must be scaled to a mark out of 100**.

The total of 150 is divided as follows:

1 Planning Session	50	} Practical Test
2 Method of working	55	
3 Quality of dishes	35	
4 Serving and appearance	10	

DETAILED ALLOCATION OF MARKS

1 PLANNING SESSION

(a) Choice (20 marks)

General Points – applicable to each test.

The dishes chosen should meet the requirements of the specific tasks and:

- (i) show a variety of skills and processes;
- (ii) combine to form well-balanced meals;
- (iii) have attractive appearance;
- (iv) show thought for economy in fuel and food;
- (v) show an awareness of the time available for cooking and serving.

Note **quantities** chosen – these should be adequate for the number being served. Under choice, give credit for variety in texture and for inclusion of **local fruit** and **vegetables**.

(b) Recipe section (5 marks)

Dishes chosen must be clearly listed with the quantity of each ingredient for each dish.

(c) Planning section (23 marks)

- 1 A logical **sequence** of work from the beginning of the test to final serving – each item followed through to serving stage. This is the most important part of the plan. It should show the candidate's ability to visualise exactly what he/she is going to do throughout the test time and write it down in a clear sequence with adequate timings. **(10 marks)**
- 2 Clear indication of **method** for each dish, e.g. make cake – creaming method – make sauce – roux method. **(5 marks)**
- 3 **Oven temperature** required for each dish and cooking time – although this can be incorporated in (a). **(3 marks)**
- 4 Time allowed for **cleaning** and dish washing at convenient points in the plan (**not** necessarily after every dish). **(3 marks)**
- 5 Allowance of time for **servicing** meals in the correct order of courses. Detailed timing is **not** required – a sensible guide is preferable. **(2 marks)**

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(d) Shopping List (2 marks)

Should give correct total quantities of ingredients required under correct headings. Any special equipment should be stated.

2 METHOD OF WORKING (55 marks)

As a general guide: 28/55 for methods which are satisfactory, 33/55 for good methods and 44/55 for very good methods, excellent timing and a variety of skills shown – this mark will only be given to a very able candidate. A candidate who shows little skill and who has not chosen sufficient dishes for the available time cannot be given more than 25/55 for this section.

The majority of candidates will probably achieve between 28 and 43 marks.

The following points should be considered when deciding on this mark and are intended to guide the Examiner in assessing the total mark to be given for this section.

- (a) The candidate's **general approach** – business-like and confident – should show in working that he/she has knowledge and clear understanding of recipes and methods being used. Sense of timing. **(5 marks)**
- (b) **Manipulation** – correct use of tools, skill in handling mixtures, and large and small equipment. Correct preparation of fish, meat, vegetables, fruit, seasonings and flavourings, etc. **(20 marks)**
- (c) Judgment of **consistencies** of various mixtures for, e.g. scone mixtures, cake mixture etc. before actual cooking. **(10 marks)**
- (d) Good **hygienic** methods and **economy** in the use of fuel and food. **(5 + 5 marks)**
- (e) **Oven management** – control of heat on top of the stove. Knowledge of correct oven temperatures and positioning of dishes in the oven. **(5 marks)**
- (f) **Tidy** and **methodical** working throughout. **(5 marks)**

If a candidate is preparing very simple dishes the maximum mark of 55 should be reduced accordingly.

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3 QUALITY/RESULTS (35 marks)

All dishes must be tasted. Each dish must be marked according to flavour, texture and edibility. Please note that the maximum marks must be reduced for simple dishes involving little skill. Dishes added after the Planning Session has been completed will not receive a mark. In assessing the quality of finished dishes, comments should be written on the Practical Test Working Mark Sheet about the flavour, texture and edibility of each dish. Serving and appearance are assessed with a separate mark.

4 SERVING AND APPEARANCE (10 (usually 5 + 5) marks)

Serving – note the following points: sequence of serving meal, correct temperature of food, correct serving dishes.

Appearance – attractive presentation, tasteful garnishing and decoration. Cleanliness of dishes and tablecloth. Correct use of doilies and dish papers. Suitable flower arrangement.

Note: The raw mark awarded to each candidate out of 150 must be scaled to a mark out of 100 and recorded on the Practical Test Working Mark Sheet.

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Mark Scheme

Marks should be divided between dishes and accompaniments according to the skills used. Please indicate on the Practical Test Working Mark Sheet the **maximum mark** allocated for each dish and the **mark awarded**.

		Choice	Quality	
1	(a)	Main dish	4	7
		Accompaniments	2 + 2	3 + 4
		Starter/dessert	4	7
	(b)	Cake by the whisking method	4	7
		Biscuits by the melting method	4	7
		20	35	
2	Five dishes using the equipment listed	4 × 5	7 × 5	
		20	35	
3	(a)	Main dish	4	7
		Accompaniments	2 + 2	3 + 4
		Starter/dessert	4	7
	(b)	Small cakes	4	7
		Biscuits	4	7
		20	35	
4	Five dishes for a party, including a decorated birthday cake	4 × 5	7 × 5	
		20	35	
5	(a)	Main dish	4	7
		Accompaniments	2 + 2	3 + 4
		Starter/dessert	4	7
	(b)	Savoury dish which includes vegetables	4	7
		Sweet dish using pastry	4	7
		20	35	
6	(a)	Three dishes using the methods of cooking listed	4 × 3	7 × 3
	(b)	Cake by the creaming method	4	7
	Hot dessert	4	7	
		20	35	
7	(a)	Main dish	4	7
		Accompaniments	2 + 2	3 + 4
		Starter/dessert	4	7
	(b)	Two dishes for a packed meal	4 × 2	7 × 2
		20	35	
8	(a)	Three dishes using cheese	4 × 3	7 × 3
	(b)	Dish using a coating batter	4	7
	Scones	4	7	
		20	35	