

A Level Food Studies (9336)

What is the course book?

The basic students textbook is:

Fox B.A. and Cameron A.G. – Food Science, Nutrition and Health (6th edition) – Arnold – ISBN 0 340 60483 2. Earlier editions of this book are still relevant to the course.

Other useful books are:

Bender D.A. & Bender A.E. – Food Tables and Labelling – Oxford, ISBN 019 832724 2 / 019 832785 4

Dietary reference values for Food energy and Nutrients for the UK – HMSO – 0 11 321397

Gaman P.M. & Sherrington K.B. – The Science of Food: An Introduction to Food Science, Nutrition and Microbiology – Pergamon – 0 08 036156 0

MAFF – Manual of Nutrition – HMSO – 0 11 242991 2

McCance and Widdowson – Composition of Foods – Royal Society of Chemistry – 085186 391 4

McGrath H – All about Food – Oxford – 019 832716 1

Proudlove R.K. – The Science and Technology of Foods – Forbes – 0 901 76290 3

These books are aimed at a lower level of study but contain useful information on the underlying science of cooking:

Delia Clarke & Elizabeth Herbert – Food Facts – Nelson – ISBN 017 438542 0

Davies J. & Hammond B. – Cooking Explained – Longman – 0 582 30573 X

I am having problems getting hold of the recommended books. Can you help?

Most of the texts can be obtained over the Internet. The following web-sites may be of interest:

- www.amazon.co.uk
- www.heffers.co.uk

What support materials are available?

- Syllabus
- Specimen Question Papers and Mark Schemes

All the above are available from CIE Publications

Is International A level equivalent to UK A level and how do universities regard International A level?

Yes, the International A level is equivalent to an UK A level and is of an equivalent standard. The best place to find out about acceptability of CIE examinations by British universities is the UCAS website at www.ucas.co.uk/quals/intquals/apps.html.

How will the students be assessed?

This syllabus is available for examination in November only.
There are three parts to the scheme of assessment for Food Studies

Paper 1 is a 3-hour written question paper. It will test the candidate's knowledge and practice. The date of the examination can be found in the examination timetable. There are two sections, A and B, and candidates will need to answer 2 questions from each of the sections.

Paper 2 is a **Practical Examination** – the instructions for this are issued each year.

Paper 3 is an **Unsupervised Investigation** –

When should the students do the Unsupervised Investigation?

This is a personal study linked to the course, which the candidate begins at the end of the first year and completes during the second year of the course. The investigation can take place during the normal school day or as homework. Details on how to mark the investigation can be found in the syllabus, where there is a detailed Assessment Scheme and Guidelines for teachers and candidates, as well as examples of possible areas of study. Candidates will need to fill in a Coursework Cover Sheet. Completed investigations should be sent to CIE immediately after the practical examination period, but separate from the practical examination documents.

Where can I find a copy of the Coursework Cover Sheet and what should I use to record student planning and work for the Practical Examination?

Copies of all the relevant paperwork can be found in the syllabus, in the section which deals with the 9336 Food Studies assessment. You can make photocopies of them for use by the Candidates in your Centre.

How is the practical assessed?

Centres offering this course should be able to provide adequate premises and equipment. A qualified and independent practical examiner, who is recognised by CIE, assesses the practical. Education authorities and groups of schools in an area may organise their own system of teacher moderation, but all arrangements must be acceptable to CIE.