



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 2007

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.



This document consists of **3** printed pages and **1** blank page.



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.

Choose **one** of the following tests.

1 Sugar is an important ingredient for the success of a wide variety of dishes.

- (a)** Prepare at least **four** dishes to illustrate this statement.
- (b)** Prepare a pastry dish which demonstrates a high degree of skill.

In your written answer:

- (i)** state the types of sugar available locally;
- (ii)** discuss health problems associated with an excess of sugar and suggest ways to reduce its consumption;
- (iii)** give practical reasons for your choice of dishes;
- (iv)** state the nutritional value of the dish chosen in **(b)**.

2 The colour of dishes can be due to the ingredients chosen and the method of cooking used.

- (a)** Prepare at least **four** dishes to illustrate this statement.
- (b)** Prepare a pastry dish which demonstrates a high degree of skill.

In your written answer:

- (i)** Give examples of different types of ingredients which can add colour;
- (ii)** discuss the use of artificial colourings in food;
- (iii)** give practical reasons for your choice of dishes;
- (iv)** state the nutritional value of the dish chosen in **(b)**.

3 Time can be saved in many ways when preparing meals.

- (a)** Prepare at least **four** dishes to illustrate this statement.
- (b)** Prepare a pastry dish which demonstrates a high degree of skill.

In your written answer:

- (i)** state and briefly explain how time has been saved in the preparation of the dishes chosen in **(a)**;
- (ii)** discuss ways of saving money when planning and preparing family meals;
- (iii)** give practical reasons for your choice of dishes;
- (iv)** state the nutritional value of the dish chosen in **(b)**.

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