

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

FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2003

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) State **practical** and **nutritional reasons** for your choice and complete any written work and/or calculation required.
- (iv) Make a time plan, stating briefly the preparatory work to be done in the 30 minutes preparation time.
- (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 (a) There are many ways in which milk and milk products can be used in the preparation of dishes.

Prepare at least **four** dishes to demonstrate this statement.

In your written answer:

- (i) State the types of milk and milk products available locally.
- (ii) Give advice on the purchase and storage of milk and milk products.
- (iii) State practical and nutritional reasons for your choice of dishes.

- (b) Prepare a skilful dish which uses air as a raising agent.

- 2 (a) Current nutritional advice is to increase the amount of Non Starch Polysaccharide (NSP) or dietary fibre in the diet.

Prepare at least **four** dishes, some savoury and some sweet, to show how this advice can be followed.

In your written answer:

- (i) Discuss the importance of NSP in the diet.
- (ii) State, with reasons, four other dietary guidelines.
- (iii) State practical and nutritional reasons for your choice of dishes.

- (b) Prepare a skilful dish which uses air as a raising agent.

- 3 (a) Many people choose to avoid eating meat, fish and their products.

Prepare at least **four** dishes which would be suitable for this group of people.

In your written answer:

- (i) Discuss reasons for choosing not to eat meat, fish and their products.
- (ii) State the nutritional disadvantages which could result from not eating red meat and suggest how they could be overcome.
- (iii) State practical and nutritional reasons for your choice of dishes.

- (b) Prepare a skilful dish which uses air as a raising agent.

