

**International General Certificate of Secondary Education  
CAMBRIDGE INTERNATIONAL EXAMINATIONS**

**FOOD SCIENCE**

PAPER 4 Practical Test

MARK SCHEME

**0635/4**

**MAY/JUNE SESSION 2002**

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**This mark scheme consists of 4 printed pages.**



## Scheme of Assessment

### Allocation of marks

The total of 100 is divided in the following way:

#### Section (a)

	(a) (i)	Written preparation – choice and plan	20 marks – marked externally	
	(ii)	Method of working	35 marks	} – teacher assessed
	(iii)	Quality/results	35 marks	

#### Section (b)

Written explanation or evaluation	10 marks – marked externally
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### DETAILED ALLOCATION OF MARKS

#### Section (a)

##### (a) (i) **Written Preparation Session** (marked externally: 20 marks)

##### **Choice** (Max 8)

General points – applicable to each test.

The dishes chosen should:

- (a) meet the specific requirements of the test;
- (b) combine to form well-balanced meals (if applicable);
- (c) have an attractive appearance;
- (d) show thought for economy of fuel and food;
- (e) show a variety of skills and processes;
- (f) show an awareness of the time available for cooking and serving.

##### **Plan of Work** (Max 12)

*Ingredients for each dish* – dishes chosen must be clearly listed with the quantity of each ingredient for each dish.

**Time Plan** Please allow extra time to complete this section if necessary. Give details of how much time was allowed.

Candidates should show

- (a) sensible sequence with adequate timing;
- (b) clear indication of method for each dish;
- (c) oven temperature and cooking times for each dish;
- (d) each item followed through to serving stage;
- (e) time allowed for clearing and dish washing at **convenient** points in the schedule, **not** after every dish;
- (f) allowance of time for serving meals in correct order of courses (if applicable).

Detailed timing is **not** required – credit will be given for a clear logical sequence of work.

##### **Shopping List**

This should give correct total quantities of **all** ingredients required under the correct headings. Any special equipment needed should be stated.

TEACHER ASSESSED**(ii) Method of working** (Max 35)

Award marks for the following points.

- (a)** General approach to the test – business-like, well-organised, appreciation of timing. (5 marks)
- (b)** Methods used in preparing food and dishes i.e. general manipulation. (5 marks)
- (c)** Variety of skills and degree of skill. (5 marks)
- (d)** Fuel economy in relation to gas, electric, solid fuel and microwave. (5 marks)
- (e)** Hygiene – candidate him/herself, handling of food and final serving. (5 marks)
- (f)** Food economy. Judgement of quantities. (5 marks)
- (g)** Tidy and methodical work throughout. (5 marks)

If a candidate is extremely untidy, more than 5 marks may be deducted – if so, please comment on the mark sheet.

**Where a candidate is preparing very simple dishes, the maximum mark of 35 should be reduced accordingly.**

As a general guide, 18/35 should be awarded for methods which just deserve a pass, 21/35 (60%) for a really sound pass and 28/35 (80%) 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 a sufficient number of dishes for the available time cannot be given more than 16/35 for this section.

Late finishing—no penalty for 5 minutes but any item served 10 minutes after the end of the test cannot receive a mark.

**(iii) Quality/Results** (Max 35)

It is expected that marks for *Method of working* and for *Results* will be within 5 marks of each other. When the difference is greater, an explanation must be given on the mark sheet. In assessing the quality of finished dishes, please write comments on the assessment sheet about the flavour, texture and appearance. Presentation is assessed with a separate, overall mark.

**Section (b) – Evaluation** (marked externally: 10 marks)

This is a separate exercise to be conducted after the practical work is concluded. It can be used to explain the reasons for choice. Also, in evaluating their own work, candidates have the opportunity to comment on their achievements. They may taste the dishes and make practical suggestions for improvements. They may comment on the timing or the skills used.

If necessary, candidates may be allowed a short break (30 minutes) between concluding the practical and writing the answer to Section B. No more than 30 minutes is allowed for writing this part.

**MARK SCHEME**

Marks should be divided between dishes and accompaniments according to the skills used. Please indicate on the mark sheet the **full mark** allocated for each dish and the **mark awarded**.

**Question 1**

Expect at least **three** dishes or more depending on skills incorporated.

The candidate should show the use of a different protein food in each dish.

A range of practical skills should be shown. 30

Presentation. 5

**Total: 35 marks**

**Question 2**

Expect at least **three** dishes or more depending on the skills incorporated.

Each dish should show the use of a different raising agent.

A range of practical skills should be shown. 30

Presentation. 5

**Total: 35 marks**

**Question 3**

Expect at least **three** dishes or more depending on skills incorporated.

Each dish should include a different source of calcium.

A range of practical skills should also be shown. 30

Presentation. 5

**Total: 35 marks**