

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

FOOD SCIENCE
PAPER 4 Practical Test
INSTRUCTIONS

0635/4

1 OCTOBER – 31 OCTOBER 2002

Great care should be taken that any confidential information given does not reach the candidates either directly or indirectly.

General Information

1. Candidates should complete the practical between 1 October and 31 October 2002. The appropriate documents must be returned to the Syndicate by 12 November 2002.
2. Centres will receive copies of the question paper, a Mark Scheme and carbonised “Preparation for Practical Component” sheets in a sealed envelope, prior to the beginning of the Practical Examination Period .

Preparation Session

1. One week before the commencement of the first Practical Session, teachers will open the sealed envelope. At this time, the question paper, which consists of a Preparation Session and a Practical Session, will be distributed to the candidates.
2. Candidates will be required to choose **one** of the three assignments from the “Practical Session” section of the Paper for their examination.
3. After making their choice, **all** of the candidates will then be allowed 1 hour to carry out the following on the carbonised sheets supplied:

Section (a) Written Preparation (1 hour)

- (i) “Plan of Work” – candidates must complete this sheet by writing down the names and ingredients for each dish.
- (ii) “Time Plan” – candidates must complete this sheet by briefly indicating the methods to be used and the cooking times.
- (iii) “Shopping List” – candidates must complete this sheet by listing the total amounts of the ingredients required.

Candidates are allowed to use recipe books during the Preparation and Practical Sessions, but should be advised to avoid making constant reference to them during the Practical Session.

Section (b) Evaluation (30 minutes)

Candidates will complete this section on the blank carbonised sheets **after** the *Practical Session*.

These instructions consist of 2 printed pages.



4. At the end of the Preparation Session, **all** carbonised sheets (for *Sections (a)* and *(b)*) and question papers must be returned to the teacher. Candidates must not take copies of their plans or any other notes away with them when they leave the Preparation Session. These are to be returned to the candidates at the beginning of the Practical Session.
5. The teacher will be responsible for ensuring that the candidates have all of the ingredients indicated on their "Shopping List".

Practical Session (2 hours)

1. Only the teacher and the candidates should be in the room during the Practical Session. The teacher should provide herself with the following, on a tray, for use during the assessment: a knife, teaspoon, tablespoon, small jug or basin of hot water and a tea towel.
2. On the day of the examination it is advisable that the following materials be provided for the candidates:
a small excess of general ingredients e.g. flour, fat, salt, dried crumbs for coating etc.;
a first aid box and a reliable clock.
3. Before the beginning of the Practical Session, the necessary equipment and serving dishes may be put out, ovens and work tables may be allotted and a special table or individual tables should be prepared for the serving of the tests, with named places for candidates' finished work.
There must be sufficient space and adequate equipment allowed for individual work by each candidate. No more than two candidates should work at one stove of the European type.
4. No food should be cooked prior to the examination, unless the candidate states in the "Plan of Work" that it is required for a particular dish. The making of fresh breadcrumbs, grating of cheese, preparation of vegetables, mincing of meat or filleting of fish should not be done before the Practical Session .

The grinding of spices, preparation of coconut and soaking of pulses may be done before the Practical Session if this is stated in the "Plan of Work" or "Time Plan". Frozen, tinned and packaged foods (i.e. "convenience" foods) may be used with discretion when they form part of a skilful dish.