

CAMBRIDGE INTERNATIONAL EXAMINATIONS
International General Certificate of Secondary Education

FOOD SCIENCE

0635/04

Paper 4 Practical Test

May/June 2003

Preparation: Section (a) **1 hour**
Section (b) **30 minutes**

Practical: **2 hours**

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.



PREPARATION SESSION: Section (a) (1 hour)
Section (b) (30 minutes)

Choose **one** of the assignments on page 3 and read it through carefully. You must then complete Section (a) below.

Write your **name, index number** and the **question number** on each sheet. *Section (b) must be completed on the blank carbonised sheets after the Practical Session.*

Section (a) – Written Preparation (1 hour)

- (i) Complete the *Plan of Work* using the headings on the carbonised sheet. Write down the dishes that you decide to make. Try to choose familiar but interesting dishes which give you an opportunity to show your skill.
Complete the *Dishes Chosen* section, listing the main ingredients required for each dish.
- (ii) Complete the *Time Plan*, briefly showing the methods to be used and the length of time required for cooking each dish. Frozen, tinned and packaged foods (i.e. “convenience” foods) may be used with discretion, but enough work must be planned to show skill and to occupy the whole of the Practical Session.
- (iii) Complete the *Shopping List*, indicating the total quantities of ingredients required.

The amounts cooked should be sufficient for **two or three people**, but this may be governed by the requirements of each particular test.

Recipe books may be used during the Preparation Session, but frequent reference to them is to be avoided during the Practical Session.

After completing Section **(a)**, give all the completed carbonised sheets to the Supervisor.

The Supervisor will return the carbonised copies to you at the beginning of the Practical Session. You will be expected to keep to your plan.

Section (b) – Evaluation (30 minutes)

You must complete this section on the blank carbonised sheets provided **after** the Practical Session.

PRACTICAL SESSION (2 hours)

You must choose **one** of the following assignments.

- 1 Throughout the world, important festivals are celebrated.
 - (a) Prepare, cook and serve a selection of dishes suitable for a local or family festival.
 - (b) Explain your choice of dishes. Discuss, with examples, the importance of the presentation of foods for special occasions.
Evaluate your practical work.

- 2 Pasta and rice are staple foods in many parts of the world.
 - (a) Prepare at least **three** dishes to show the use of rice and pasta.
 - (b) Explain the importance of staple foods in family meals. Suggest other ways in which these foods can be used in the preparation of meals.
Evaluate your practical work.

- 3 Vitamin D is essential in a well-balanced diet.
 - (a) Prepare, cook and serve a selection of dishes which include ingredients rich in Vitamin D.
 - (b) Identify the sources of Vitamin D in your chosen dishes. Discuss the importance of Vitamin D in the diet.
Evaluate your practical work.

