

CAMBRIDGE INTERNATIONAL EXAMINATIONS
International General Certificate of Secondary Education

FOOD SCIENCE

0635/04

Paper 4 Practical Test

October/November 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 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

When you have chosen **one** of the assignments on page 3, read it through carefully. You must then prepare Section (a), as shown below. (Be sure to 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

- (i) The *Plan of Work* must be completed 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

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

PRACTICAL SESSION: 2 hours

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

1 A daily supply of Vitamin C is essential.

- (a) Prepare, cook and serve a selection of dishes to show how Vitamin C can be included in family meals.
- (b) List the steps taken in your practical examination to ensure that the maximum amount of Vitamin C was retained in the dishes served. Discuss the importance of Vitamin C in the diet and state why a daily supply is necessary.

Evaluate your practical work.

2 “Eggs can be used in many ways in the preparation of dishes”.

- (a) Prepare, cook and serve a selection of sweet and savoury dishes to demonstrate your understanding of this statement.
- (b) Explain your choice of dishes. Discuss the importance of eggs in meal planning.

Evaluate your practical work.

3 Dishes can be made colourful in a variety of ways.

- (a) Prepare a selection of dishes to show different ways of making dishes colourful.
- (b) Explain your choice of dishes. Discuss other methods of varying the colour of dishes.

Evaluate your practical work.

