



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

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**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

**October/November 2009**

Planning Session: **2 hours 30 minutes**

Preparation Session: **30 minutes**

Practical Test: **2 hours 30 minutes**

Additional Materials: Carbonised Sheets

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**READ THESE INSTRUCTIONS FIRST**

Write your Centre number, candidate number and name on all the work you hand in.

Please see page 2.

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This document consists of **3** printed pages and **1** blank page.



**Planning Session:** 2 hours 30 minutes.

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 ingredients. Repetitive skills should be discouraged.
- (iii) Complete any written work and/or calculation required.
- (iv) State briefly the preparatory work to be done in the 30 minutes preparation time.

Make a time plan for the 2 hours 30 minutes Practical Test.

- (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 should 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** Many methods of cooking can be used in the preparation of dishes.

**(a)** Prepare at least **four** dishes to illustrate this statement.

**(b)** Prepare a skilful dish which uses yeast as the raising agent.

In your written answer:

**(i)** name **two** moist methods of cooking and **two** dry methods of cooking; state the advantages and disadvantages of **one** of the named dry methods of cooking and **one** of the named moist methods of cooking;

**(ii)** discuss the use of raw foods in family meals;

**(iii)** give practical reasons for your choice of dishes;

**(iv)** state the nutritional value of the dish chosen in **(b)**.

**2** Many types of milk and milk products can be used in the preparation of dishes.

**(a)** Prepare at least **four** dishes to illustrate this statement.

**(b)** Prepare a skilful dish which uses yeast as the raising agent.

In your written answer:

**(i)** list the types of milk and milk products available locally; give advice on the purchase and storage of fresh milk;

**(ii)** identify **four** methods of preserving milk and explain the principles of preservation for each method;

**(iii)** give practical reasons for your choice of dishes;

**(iv)** state the nutritional value of the dish chosen in **(b)**.

**3** Herbs and spices can be used to vary the colour and flavour of dishes.

**(a)** Prepare at least **four** dishes to illustrate this statement.

**(b)** Prepare a skilful dish which uses yeast as the raising agent.

In your written answer:

**(i)** name **four** herbs and **four** spices and give **one** example of the use of each; give advice on the use and storage of herbs and spices;

**(ii)** discuss other ways of adding colour and flavour to dishes;

**(iii)** give practical reasons for your choice of dishes;

**(iv)** state the nutritional value of the dish chosen in **(b)**.

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