



9336/02

October/November 2011

Planning Session: **2 hours 30 minutes**
Preparation Session: **30 minutes**
Practical Test: **2 hours 30 minutes**

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



This document consists of **4** printed pages.

FOOD STUDIES PRACTICAL

- 1 The date of the examination will be arranged by the examiner. Not more than six candidates are to be examined in one session.
- 2 Schools will receive, about a week before the practical examination, copies of the question paper in a sealed envelope, and a supply of carbonised sheets for the Plans of Work and Shopping Lists. These must be locked away until the date fixed for the Planning Session (see 3, 4 and 5 below).
- 3 The practical examination is in three parts:
 - (A) the Planning Session 2 hours 30 minutes;
 - (B) the Preparation Session 30 minutes;
 - (C) the Practical Test 2 hours 30 minutes.

(A) The Planning Session**TEACHERS MUST NOT ALLOCATE TESTS TO CANDIDATES.**

This must be treated as part of the examination and arrangements for it must be made as for the written papers. **Not more than five days before the practical examination** the sealed packet of question papers will be opened.

- 4 Each candidate will then be allowed **2½ hours** in which to do the following:
 - (i) select any **one of the three tests**;
 - (ii) choose dishes which provide a full interpretation of the test, give practical and nutritional reasons for this choice, and do any written work required;
 - (iii) think out and complete a Time Plan using the carbonised sheets provided; the Time Plan should indicate any preparatory work which is to be done before the Practical Test (see note 6);
 - (iv) prepare, on the carbonised sheet provided, a list giving the total amounts of ingredients required.

One copy of this list is for the use of the Home Economics teacher. Ingredients should be ordered by the teacher from this list, and may include stock, cooked meat or fish for réchauffé dishes, if it is expressly stated by the candidate that these are required. **Schools are normally expected to supply all the ingredients**, but in certain cases, perishable foods may be supplied by the candidates. Frozen, tinned and prepared foods may be used with discretion when they form part of a dish which has already shown skill in the making, or when they provide an additional accompaniment to increase the attractiveness and food value of the dish. Tinned foods should be discouraged, if possible, as the main ingredient. If any ingredient not on the candidate's list is provided, the examiner must be informed.

On no account may the planning sheets or lists of ingredients be altered or added to by anyone in the school, nor should teachers give any information to candidates about the working out of the tests. **All the WHITE copies of the planning sheets and the question papers should be collected by the Supervisor, sealed in an envelope, without anyone seeing them, and locked away. This sealed envelope, together with the teacher's list of ingredients on which the candidates' names, candidate numbers and the numbers of their tests must be clearly written, should be handed to the examiner on their arrival.** The PINK copies of the planning sheets are for the use of the candidate during the Preparation Session and during the Practical Test, but they should be given to the examiner at the end of the examination.

Please note that ball-point pens must be used for the preparation of the plans of work and lists.

- 5 The candidates are to be allowed the use of recipe books without theoretical reference for both the preliminary planning and during the Practical Test, but they should be advised to avoid making constant reference to them during the Practical Test.

(B) The Preparation Session

IMPORTANT

This section is to be completed before the examiner arrives.

- 6 Candidates are permitted to spend **up to 30 minutes** before the Practical Test on preparatory work. This may include peeling potatoes and root vegetables, grating cheese, preparing breadcrumbs, sieving icing sugar, chopping parsley, mincing meat, cleaning dried fruit, opening tins, cutting garnishes, washing salads and preparing cake tins, etc. If a test requires the icing of a cake, a duplicate may be prepared in advance but in no other circumstances may a duplicate be made. Candidates may also check the equipment required for their test during this preparation period.
- 7 On the day of the examination, the special perishable ingredients ordered by the candidates must be labelled and grouped under the candidates' names on a side table. All general ingredients, such as flour, fat, etc., must be positioned so that candidates have access to all they require without going out of the room after the examination has begun. A small excess of ingredients should be allowed. It is requested that no food be previously cooked unless the candidate expressly states in the plan that cooked food is required for a particular dish.
- 8 Wherever possible, tables **covered with table cloths and marked with the candidates' names should be prepared for the serving of tests.** An attractively-laid table is an advantage, but place settings are not necessary. The following should be provided on a tray for the examiner's use: knife, fork, teaspoon, tablespoon, small jug or basin, and a tea-towel.

A break of 10 minutes should be allowed for the examiner to check the candidates' preparatory work.

(C) The Practical Test

- 9 **The time allowed for the Practical Test is 2½ hours.** Candidates must adhere to the order of work as given on the Time Plan. Should any change be thought desirable, the Examiner must be consulted and suitable action taken. Candidates who have not finished in this time will be liable to lose marks.
- 10 During the Practical Test, each candidate must wear a clearly-written name label.
- 11 Candidates wishing to use electric labour-saving equipment may do so, provided they make good use of the time so gained.
- 12 At the beginning of the examination, the Examiner will check the working space allocated and the oven arrangements for each candidate. If possible each candidate should have the sole use of a cooker. No more than **two** candidates should under any circumstances work at one cooker.
- 13 The teacher should be readily available in case the Examiner wishes to consult her or him. No one but the Examiner and the candidates is to be present during the examination. Any messenger provided should not be in the examination room.
- 14 The examination room should be at the disposal of the Examiner after the examination ends and must be undisturbed during the marking of the tests.
- 15 The teacher is asked to prepare a list with her or his assessment of the practical work in Food Studies of each candidate during the course, classified as Weak, Pass, Good, or Very Good. Explanatory notes about particular candidates may be included. These lists (in sealed envelopes) should not be available for the Examiner until she or he has completed the marking of tests. Any distinct divergences can then be discussed, but the Examiner's marks will not be altered. The Examiner should make a report to CIE's Awarding Committee on any individual cases which appear to call for consideration.
- 16 CIE believes that schools will value some discussion with the Examiner at the end of the Practical Test. The Examiner may discuss the way in which the candidates have done the tests but she or he must not attempt to give a verdict on the work of any candidate.
- 17 A first-aid box and a reliable clock should be provided, and a fire blanket or fire extinguisher should be in an easily accessible position.

9336/03 Unsupervised Work

This work must be sent to Cambridge for marking immediately after the practical examination (9336/02).

It **must** be sent **separately** from the paperwork for the practical examination.

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