



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education Advanced Level

FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2011

Planning Session: **2 hours 30 minutes**

Preparation Session: **30 minutes**

Practical Test: **2 hours 30 minutes**

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.



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. Ball-point pens must be used for the preparation of the plans of work and lists.

- (i) Choose your test.
- (ii) List the dishes chosen, give the source of recipes and state the quantity of main basic 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 may 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 Eggs can be used in a variety of ways when preparing dishes.

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

(b) Prepare a skilful dish that has a low fat content.

In your written answer:

- (i)** discuss the advantages and disadvantages of including eggs in family meals;
- (ii)** describe and explain the effect of heat on eggs;
- (iii)** give practical reasons for your choice of dishes;
- (iv)** state the nutritional value of the dish chosen in **(b)**.

2 High Biological Value (HBV) protein is an essential nutrient in a balanced diet.

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

(b) Prepare a skilful dish that has a low fat content.

In your written answer:

- (i)** discuss the availability of HBV protein foods locally;
- (ii)** explain ways in which vegetarians can obtain an adequate supply of HBV protein in their diet;
- (iii)** give practical reasons for your choice of dishes;
- (iv)** state the nutritional value of the dish chosen in **(b)**.

3 Fresh and preserved fruits and vegetables can be used in a variety of ways when preparing dishes.

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

(b) Prepare a skilful dish that has a low fat content.

In your written answer:

- (i)** identify **four** types of preserved fruits and vegetables available locally and in each case explain why they will keep longer;
- (ii)** discuss the advantages and disadvantages of using preserved fruit when preparing 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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