



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education Advanced Level

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FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2010

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.

- (i) Choose your test.
- (ii) List the dishes chosen, give 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 Raising agents are used to lighten the texture of dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes herbs or spices.

In your written answer:

- (i) identify raising agents which can be used in the preparation of dishes and explain how they cause mixtures to expand;
- (ii) state and explain rules to follow when using named raising agents;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

2 Fats and oils have many uses in the preparation of dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes herbs or spices.

In your written answer:

- (i) discuss different functions of fats and oils in cooking;
- (ii) identify the fats and oils available locally and give advice, with reasons, on their storage;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

3 Many processes in the preparation and cooking of dishes result in thickening and setting.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes herbs or spices.

In your written answer:

- (i) name and explain **three** methods of thickening and setting;
- (ii) discuss other ways of varying the texture of dishes;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in **(b)**.

