



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 2012

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 Cereals and cereal products are used in a wide range of dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes a good source of iron.

In your written answer:

- (i) identify the cereals and cereal products available locally;
- (ii) discuss the importance of cereals in family meals;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

2 The texture of a dish can be the result of the method of preparation and cooking.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes a good source of iron.

In your written answer:

- (i) identify and explain how **four** of the methods of preparation and cooking have affected the texture of the dishes chosen;
- (ii) suggest other ways to vary the texture of dishes;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

3 Current dietary advice is to increase the intake of Non-Starch Polysaccharide (NSP)/dietary fibre.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish that includes a good source of iron.

In your written answer:

- (i) discuss the importance of NSP in the diet;
- (ii) identify, with reasons, **four** other dietary guidelines;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

