
FOOD AND NUTRITION

0648/02

Paper 2 Practical Test

October/November 2017

MARK SCHEME

Maximum Mark: 100

Published

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes should be read in conjunction with the question paper and the Principal Examiner Report for Teachers.

Cambridge International will not enter into discussions about these mark schemes.

Cambridge International is publishing the mark schemes for the October/November 2017 series for most Cambridge IGCSE[®], Cambridge International A and AS Level components and some Cambridge O Level components.

© IGCSE is a registered trademark.

This document consists of **3** printed pages.

Question	Answer			Marks
1(a)		Choice	Quality	33
	Main-course dish for teenage girls	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
1(b)		Choice	Quality	22
	Cold savoury dish for a packed meal	4	7	
	Cold sweet dish for a packed meal	4	7	

Question	Answer			Marks
2		Choice	Quality	55
	Five dishes for a child's party	4 · 5	7 · 5	

Question	Answer			Marks
3(a)		Choice	Quality	33
	Main-course dish for office workers	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
3(b)		Choice	Quality	22
	Cake made by the creaming method	4	7	
	Savoury dish using cheese	4	7	

Question	Answer			Marks
4		Choice	Quality	55
	Five snack items for a school event	4 · 5	7 · 5	

Question	Answer			Marks
5(a)		Choice	Quality	33
	Three dishes using the methods listed	4 · 3	7 · 3	
5(b)		Choice	Quality	22
	Batch of scones	4	7	
	Batch of small cakes or a tray bake	4	7	

Question	Answer			Marks
6(a)		Choice	Quality	33
	Three dishes using the ingredients listed	4 · 3	7 · 3	
6(b)		Choice	Quality	22
	Cold dessert using fresh fruit	4	7	
	Biscuits made by the melting method	4	7	

Question	Answer			Marks
7(a)		Choice	Quality	33
	Main-course dish for adults who have type 2 diabetes	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
7(b)		Choice	Quality	22
	Savoury dish using pastry	4	7	
	Cake made by the whisking method	4	7	

Question	Answer			Marks
8(a)		Choice	Quality	33
	Three dishes using different vegetables	4 · 3	7 · 3	
8(b)		Choice	Quality	22
	Sweet dish using dried fruit	4	7	
	Dish using a batter mixture	4	7	