

**CAMBRIDGE INTERNATIONAL EXAMINATIONS**  
**Joint Examination for the Higher School Certificate**  
**and General Certificate of Education Advanced Level**

**FOOD STUDIES**

**9336/2**

PAPER 2 Practical Test      **OCTOBER/NOVEMBER SESSION 2002**

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

Additional materials:  
Carbonised sheets

**TIME**    2 hours 30 minutes (Planning Session)  
          30 minutes (Preparation Session)  
          2 hours 30 minutes (Practical Test)

**INSTRUCTIONS TO CANDIDATES**

Please see page 2.

**Planning Session:** Two and a half hours.

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) State **practical** and **nutritional reasons** for your choice and complete any written work and/or calculation required.
- (iv) Make a time plan, stating briefly the preparatory work to be done in the 30 minutes preparation time.
- (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 Family meals can be prepared without the use of expensive ingredients.

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

In your written answer

- (i) discuss the economical provision of family meals;
- (ii) explain how energy can be used economically when cooking;
- (iii) state practical and nutritional reasons for your choice of dishes.

(b) Prepare a skilful dish which demonstrates the use of yeast.

2 Sugar can be used in a variety of ways in the preparation of dishes.

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

In your written answer

- (i) state the types of sugar available locally;
- (ii) discuss alternatives to sugar and suggest uses.

Comment on current nutritional advice to reduce intake of sugar and suggest how this can be achieved.

(iii) State practical and nutritional reasons for your choice of dishes.

(b) Prepare a skilful dish which demonstrates the use of yeast.

3 There are many ways to bring about thickening and setting in cooking.

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

In your written answer

- (i) name the ingredient(s) used to thicken or set each dish chosen;
- (ii) discuss the rules which should be followed to ensure the success of each.

Suggest other ways, with named examples, of varying the texture of the dishes.

(iii) State practical and nutritional reasons for your choice of dishes.

(b) Prepare a skilful dish which demonstrates the use of yeast.

