

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS  
General Certificate of Education  
Advanced Subsidiary Level and Advanced Level

**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

October/November 2004

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

Additional Materials: Carbonised Sheets

**READ THESE INSTRUCTIONS FIRST**

Please see page 2.

This document consists of **3** printed pages and **1** blank page.

**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 (a) Raising agents are important for lightening the texture of mixtures.

Prepare **four** dishes to illustrate this statement.

- (b) Prepare, cook and serve a dish rich in iron which demonstrates a high degree of skill.

In your written answer:

- (i) Name raising agents which can be used in the preparation of dishes and state how they can bring about the expansion of mixtures.
- (ii) State and explain rules which should be followed to ensure success when using named raising agents.
- (iii) State practical reasons for your choice of dishes.
- (iv) Discuss the nutritional value of the dish chosen in (b).

- 2 (a) There are many ways in which colour and flavour can be introduced to dishes when cooking.

Prepare at least **four** dishes to illustrate this statement.

- (b) Prepare, cook and serve a dish rich in iron which demonstrates a high degree of skill.

In your written answer:

- (i) Identify locally available ingredients which may be used to add flavour and colour to dishes.
- (ii) Explain how colour and flavour are changed when dishes are cooked.
- (iii) State practical reasons for your choice of dishes.
- (iv) Discuss the nutritional value of the dish chosen in (b).

- 3 (a) Eggs can be used in a variety of ways in the preparation of dishes.

Prepare a selection of sweet and savoury dishes to illustrate this statement.

- (b) Prepare, cook and serve a dish rich in iron which demonstrates a high degree of skill.

In your written answer:

- (i) Give advice on the storage of eggs in the home.
- (ii) State the nutritive value of eggs and discuss the advantages and disadvantages of including eggs in family meals.
- (iii) State practical reasons for your choice of dishes.
- (iv) Discuss the nutritional value of the dish chosen in (b).

