



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

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**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

**October/November 2008**

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

Additional Materials: Carbonised Sheets

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**READ THESE INSTRUCTIONS FIRST**

Write your Centre number, candidate number and name on all the work you hand in.  
Please see page 2.



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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 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 should 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** The flavour of dishes can be due to the ingredients chosen and the method of cooking used.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which includes fresh or preserved fruit.

In your written answer:

- (i) give examples of different types of ingredients which can add flavour;
- (ii) discuss the use of artificial flavourings in food;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

**2** Convenience foods are available in many forms and can be used in the preparation of a wide variety of dishes.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which includes fresh or preserved fruit.

In your written answer:

- (i) give examples of the different types of convenience foods available locally;
- (ii) discuss the advantages and disadvantages of using convenience foods in family meals;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

**3** A wide variety of dishes can be made without the use of meat, fish or their products.

- (a) Prepare at least **four** dishes to illustrate this statement.
- (b) Prepare a skilful dish which includes fresh or preserved fruit.

In your written answer:

- (i) list the nutrients in meat and suggest other ingredients which can provide them;
- (ii) discuss reasons for choosing a diet which does not include meat, fish or their products;
- (iii) give practical reasons for your choice of dishes;
- (iv) state the nutritional value of the dish chosen in (b).

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