

**MARK SCHEME for the October/November 2011 question paper  
for the guidance of teachers**

**9336 FOOD STUDIES**

**9336/02**

Paper 2 (Practical Test), maximum raw mark 100

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 must be read in conjunction with the question papers and the report on the examination.

- Cambridge will not enter into discussions or correspondence in connection with these mark schemes.

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Page 2	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE A LEVEL – October/November 2011	9336	02

1

Recipe Choice

- (a) (i) Four dishes, each showing a different use of eggs. (4 × 1) [4]
- (ii) Suitability of dish selected to show that use. (4 × ½) [2]
- (iii) Variety of skills without repetition. (4 × ½) [2]
- (b) (i) Low fat dish (1) [1]
- (ii) Degree of skill avoiding repetition with Section (a). (1) [1]

(maximum 10)

Time Plan

(maximum 8)

Written Answer

(i) **Advantages and disadvantages of using eggs**

HBV protein – fat – iron – vitamin A / retinol – vitamin D / cholecalciferol – riboflavin – cheap – readily available – used for both sweet and savoury dishes – versatile – cook quickly – easily digested if lightly cooked –

**but**

yolk contains animal fat – saturated – contains cholesterol – may block arteries – linked to CHD – difficult to digest if hard boiled / overcooked – ideal conditions for bacterial growth – Salmonella – food poisoning –

10 points covering advantages and disadvantages (2 points = 1 mark) [5]

(ii) **Effect of heat on eggs**

Protein coagulates – egg white at 60 °C – egg yolk at 70 °C – yolk thickens – becomes powdery / dry – transparent egg white becomes opaque – forms a gel – becomes rubbery – black ring may form around yolk of hard-boiled eggs – ferrous sulfide – sulfur in egg white protein – iron in yolk –

10 points (2 points = 1 mark) [5]

(iii) Practical reasons for choice. [4]

(iv) Nutritional value of dish chosen in (b). [4]

(maximum 18)

<b>Page 3</b>	<b>Mark Scheme: Teachers' version</b>	<b>Syllabus</b>	<b>Paper</b>
	<b>GCE A LEVEL – October/November 2011</b>	<b>9336</b>	<b>02</b>

Results and Serving

- (a)** At least four dishes, each showing a different use of eggs.  
Marks to be allocated for each dish according to degree of skill and variety of foods.  
(Range 5–7) [26]
- (b)** Low fat dish – skilful [8]  
(reduce maximum if skill is lacking)

**(maximum 34)**

Page 4	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE A LEVEL – October/November 2011	9336	02

2

Recipe Choice

- (a) (i) Four dishes, each containing a different source of HBV protein. (4 × 1) [4]  
(ii) Suitability of dish selected to show use of HBV protein. (4 × ½) [2]  
(iii) Variety of skills included without repetition. (4 × ½) [2]
- (b) (i) Low fat dish. (1) [1]  
(ii) Degree of skill involved avoiding repetition with Section (a). (1) [1]

(maximum 10)

Time Plan

(maximum 8)

Written Answer

(i) **Availability of HBV protein foods**

Named examples: meat – fish – cheese – eggs – milk  
sea or river fishing – rearing of animals or poultry at home –  
poor grazing for animals –  
preserved HBV protein – dried meat / fish / milk –  
canned fish / meat / milk –  
frozen meat / fish –  
convenience foods e.g. sausages / minced meat –  
soya – TVP – meat may be too expensive to buy – storage facilities –

10 points (2 points = 1 mark) [5]

(ii) **HBV for vegetarians**

no meat / fish products for any type of vegetarian –  
lacto-vegetarians – have milk and dairy products –  
lacto-ovo-vegetarians – as above + eggs –  
vegans – no animal flesh or products –  
no gelatine for setting – need to check labels –  
combine HBV and LBV – complementary proteins –  
e.g. cheese on toast / macaroni cheese –  
combine LBV + LBV – in same meal –  
e.g. lentil soup and bread – beans on toast –  
IAAs missing in one food are compensated by other – giving HBV protein –  
soya beans – soya products – flour – milk – tofu – tempeh –  
TVP – spun – to resemble texture of meat – takes on flavour of other foods –  
shaped as burgers / chunks / sausages / mince –

10 points (2 points = 1 mark) [5]

(iii) Practical reasons for choice. [4]

(iv) Nutritional value of dish chosen in (b). [4]

(maximum 18)

<b>Page 5</b>	<b>Mark Scheme: Teachers' version</b>	<b>Syllabus</b>	<b>Paper</b>
	<b>GCE A LEVEL – October/November 2011</b>	<b>9336</b>	<b>02</b>

Results and Serving

- (a)** At least four dishes, each showing use of different HBV protein foods.  
Marks to be allocated for each dish according to the degree of skill and variety of foods.  
(Range 5–7) [26]
- (b)** Low fat dish – skilful [8]  
(reduce maximum if skill is lacking)
- (maximum 34)**

Page 6	Mark Scheme: Teachers' version	Syllabus	Paper
	GCE A LEVEL – October/November 2011	9336	02

3

Recipe Choice

- (a) (i) Four dishes, each including fresh or preserved fruit or vegetables. (4 × 1) [4]
- (ii) Suitability of dish selected to show use of fresh or preserved fruit or vegetables. (4 × ½) [2]
- (iii) Variety of skills included without repetition. (4 × ½) [2]
- (b) (i) Low fat dish. (1) [1]
- (ii) Degree of skill involved avoiding repetition with Section (a). (1) [1]
- (maximum 10)**

Time Plan

**(maximum 8)**

Written Answer

- (i) **Types of preserved fruit and principles of preservation**  
dried mangoes – water removed – micro-organisms need water to multiply –  
frozen peas / raspberries – temperature too low for growth / dormant –  
canned peas / pineapples – heat destroys microbes –  
sealed can to prevent entry –  
mango / plum jam – high concentration of sugar inhibits growth of micro-organisms –  
heat destroys micro-organisms –  
pickled limes / mango chutney – high concentration of acid –  
inhibits multiplication of micro-organisms –  
4 × 1 point for different types of preserved fruit or vegetables  
4 × 2 points for principles of each method identified  
12 points (2 points = 1 mark) [6]
- (ii) **Advantages and disadvantages of using preserved fruit and vegetables**  
no waste – no preparation – long storage life – can shop in advance –  
quicker to prepare meal – can use foods out of season –  
products of other countries – easier to transport – variety of colour / flavour /  
texture – usually the best quality is preserved – different from fresh –  
e.g. sultanas different from grapes / canned tomatoes different from fresh –  
easy to buy – preserved when plentiful – saves money  
**but**  
cost of packaging materials adds to cost of product – produces more packaging waste –  
may contain artificial additives –  
difficult to buy in small quantities – more expensive in small quantities –  
processing destroys some vitamins – e.g. vitamin C destroyed by heat –  
NSP may be reduced – added sugar e.g. in canned fruit –  
texture may be different – e.g. frozen strawberries / canned tomatoes –  
flavour may change – e.g. plums are different from prunes –  
8 points covering advantages and disadvantages (2 points = 1 mark) [4]
- (iii) Practical reasons for choice. [4]
- (iv) Nutritional value of dish chosen in (b). [4]

**(maximum 18)**

<b>Page 7</b>	<b>Mark Scheme: Teachers' version</b>	<b>Syllabus</b>	<b>Paper</b>
	<b>GCE A LEVEL – October/November 2011</b>	<b>9336</b>	<b>02</b>

Results and Serving

- (a)** At least four dishes, each containing fresh or preserved fruit or vegetables.  
Marks to be allocated for each dish according to degree of skill and variety of foods.  
(Range 5–7) [26]
- (b)** Low fat dish – skilful [8]  
(reduce maximum if skill is lacking)

**(maximum 34)**