

**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

**October/November 2014**

Planning Session: **2 hours 30 minutes**

Preparation Session: **30 minutes**

Practical Test: **2 hours 30 minutes**

Additional Materials: Carbonised Sheets

**READ THESE INSTRUCTIONS FIRST**

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

Please see page 2.



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 Test.

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. Ball-point pens must be used for the preparation of the Plans of Work, Time Plans, written answers and Shopping Lists.

- (i) Choose your test.
- (ii) List the dishes chosen, give the source of recipes and state the quantities of main basic ingredients on the Plan of Work sheets. Repetitive skills should be discouraged.
- (iii) Complete any written work and/or calculation required on the Writing Paper sheets.
- (iv) State briefly the preparatory work to be done in the 30 minutes Preparation Session.

Make a Time Plan for the 2 hours 30 minutes Practical Test.

- (v) Prepare a Shopping 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 Practical Test.

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** Time can be saved in many ways when preparing meals.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) Prepare a yeast dish which demonstrates a high degree of skill.
  - (c) In your written answer:
    - (i) state and briefly explain how time has been saved in the preparation of the dishes chosen in (a);
    - (ii) discuss ways of saving money when planning and preparing family meals;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).
- 2** Many types of milk and milk products can be used in the preparation of dishes.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) Prepare a yeast dish which demonstrates a high degree of skill.
  - (c) In your written answer:
    - (i) list the types of milk and milk products available locally and give advice on the purchase and storage of fresh milk;
    - (ii) identify **five** methods of preserving milk and explain the principles of preservation for each method;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).
- 3** Many processes when cooking result in the thickening and setting of dishes.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) Prepare a yeast dish which demonstrates a high degree of skill.
  - (c) In your written answer:
    - (i) name and explain three methods of thickening and setting dishes;
    - (ii) discuss other ways of varying the texture of dishes;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).

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