



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
General Certificate of Education Ordinary Level



FOOD AND NUTRITION

6065/02

Paper 2 Practical Test

01 March – 30 April 2012

Planning Session: 1 hour 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: 1 hour 30 minutes

When you know which of the tests is assigned to you, read it through carefully, then prepare a plan of work and a list of ingredients as follows, using the carbonised sheets.

- (i) Write down the dishes that you decide to make. (Try to choose familiar but interesting dishes which give you scope to show your skill.) Do not copy out the test.
- (ii) Beside each of the dishes chosen, give the quantities of the main ingredients required. (A full recipe is not necessary.)
- (iii) Make a list of the total quantities of the ingredients required.
- (iv) Complete the plan of work briefly to show the order of working, the methods to be used, and the length of time required for cooking each dish. Frozen, tinned and packaged foods (i.e. 'convenience' foods) may be used with discretion, but enough work must be planned to show skill and to occupy the whole of the test period.

The amounts cooked should be sufficient for two or three people, but this may be governed by the requirements of each particular test. Recipe books may be used during the planning, but frequent reference to them is to be avoided during the Practical Test.

Write your **name**, **candidate number** and the **number of the test** on your plan and list. Give them and any notes you may have made, with this question paper, to the Supervisor at the end of the Planning Session. You may not take away a copy of the test or of your plan or any notes (other than your recipe book) and you may not bring fresh notes to the Practical Test.

The question paper and one copy of the plan and list will be returned to you by the Examiner at the beginning of the Practical Test. You will be expected to keep to your plan. At the end of the examination, the question paper is to be handed to the Examiner, with your plan and shopping list.

- 1 Prepare, cook and serve **five** different main-course dishes, each dish showing the use of one of the following pieces of equipment:
cake tin, frying pan, grater, rolling pin, steamer.
- 2 (a) Prepare, cook and serve a two-course midday meal for two elderly relatives.
(b) Make some scones and a cake which could be served later in the day.
- 3 (a) Prepare, cook and serve **three** main-course dishes which show your skill in the use of the following methods of cooking:
stewing, baking, shallow frying.
(b) Make **two** desserts which include fruit.
- 4 (a) Prepare, cook and serve a two-course meal for two teenage friends. Include foods which are good sources of vitamin C and iron.
(b) Make **one** savoury and **one** sweet dish which could be taken to school for lunch on the next day.
- 5 Prepare **five** skilful dishes which could be served to guests after a school event.
- 6 (a) Prepare, cook and serve a two-course evening meal for two manual workers.
(b) Make a dish using yeast and also make a batch of biscuits.
- 7 (a) Include the following ingredients when preparing **three** dishes suitable for family meals:
wholewheat flour, cheese, a green leafy vegetable.
(b) Make a dish using batter and make a cake by the whisking method.
- 8 (a) Prepare, cook and serve a two-course meal which includes inexpensive protein foods.
(b) Make a dish using shortcrust pastry and a dish which includes a sauce.

