



Cambridge International A Level

FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2020



You will need: Preparation sheets

INSTRUCTIONS

- Answer **one** question.
- Write your name, centre number and candidate number on all the work you hand in.
- See page 2 for full instructions.
- You have **2 hours 30 minutes** for planning.
- You have **30 minutes** for preparation before the practical test.
- You have **2 hours 30 minutes** for the practical test.

INFORMATION

- The total mark for this paper is 100.
- All questions are worth equal marks.

This document has **4** pages. Blank pages are indicated.

Planning Session: 2 hours 30 minutes

Food tables and recipe books may be used in the Planning Session, Preparation Session and in the Practical Test.

It is acceptable to use values for a similar food where the actual food is not represented in the food tables available.

Use the preparation sheets provided for all written work.

- (i) Choose your test.
- (ii) List the dishes chosen, give the sources of recipes and state the quantities of the main basic ingredients on the Choices and Recipes preparation sheet (formerly Plan of Work). Repetitive skills are discouraged.
- (iii) Complete any written work and/or calculations required.
- (iv) State briefly on the Time Plan the preparatory work to be done in the 30 minutes of the Preparation Session. Make a Time Plan for the 2 hours 30 minutes of the 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 your preparation sheets to the supervisor. The preparation sheets may be used for reference during the Practical Test.

If you wish to change your Time Plan after the Planning Session, you must consult the practical examiner.

Choose **one** of the following tests.

1 Protein is needed for growth and repair.

- (a) Prepare **four** dishes to show how each of the following proteins can be used in family meals: caseinogen, gluten, myosin, lipovitellin.
- (b) Prepare a dish that includes a good source of iron.
- (c)
 - (i) Explain the terms *coagulation* and *syneresis*. Give examples to illustrate your answers.
 - (ii) Describe, with examples, the effects of the following on protein:
 - acid
 - agitation.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).

2 Whisking is a way of incorporating air into mixtures.

- (a) Prepare **four** dishes to show **four** other ways of incorporating air into mixtures.
- (b) Prepare a dish that includes a good source of iron.
- (c)
 - (i) Describe the changes that take place when a whisked sponge is baked.
 - (ii) Describe **four** ways of incorporating carbon dioxide into mixtures as a raising agent.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).

3 Wheat is a staple food.

- (a) Prepare **four** dishes to show how wheat can be incorporated into family meals. Each dish should include a **different one** of the following:
 - the creaming method
 - roux sauce
 - shortcrust pastry
 - yeast.
- (b) Prepare a dish that includes a good source of iron.
- (c)
 - (i) List **six** nutrients found in wheat and state why they are needed by the body.
 - (ii) Explain the changes that take place when bread is baked.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).

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