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**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

**October/November 2017**

**CONFIDENTIAL INSTRUCTIONS**

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

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**Great care should be taken to ensure that any confidential information given does not reach the candidates either directly or indirectly.**

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This document consists of **4** printed pages.

## Food Studies Practical Test

- 1 The date of the Practical Test will be arranged by the Examiner. **Not** more than six candidates are to be examined in one session.
- 2 Centres will receive, about a week before the Practical Test period, copies of the Question Paper in a sealed envelope and a supply of carbonised Preparation Sheets. These must be locked away until the date fixed for the Planning Session (see notes 4 and 5). Preparation Sheets and the instructions for completion may also be downloaded from **[www.cie.org.uk/samples](http://www.cie.org.uk/samples)**.
- 3 The Practical Test is in **three** parts:
 

(A) Planning Session	2 hours 30 minutes;
(B) Preparation Session	30 minutes;
(C) Practical Test	2 hours 30 minutes.

### (A) Planning Session

#### **TEACHERS MUST NOT ALLOCATE TESTS TO CANDIDATES.**

This must be treated as part of the Practical Test and arrangements for it must be made as for a written theory paper. **Not** more than **five** days before the Planning Session the sealed packet of Question Papers may be opened.

- 4 Each candidate will then be allowed **2 hours 30 minutes** in which to do the following tasks.
  - (i) Select any **one** of the **three** tests.
  - (ii) Choose dishes which provide a full interpretation of the test, give practical and nutritional reasons for this choice, and do any written work required. Candidates should complete the Choices and Recipes Preparation Sheet (formerly Plan of Work) to give an outline of the dishes chosen, and record on the Writing Paper the reasons for their choices, relevant nutritional information and any calculations.
  - (iii) Complete the Time Plan which should indicate any preparatory work which is to be done before the Practical Test (see note 6).
  - (iv) Complete the Shopping List giving the total quantities of ingredients required.

One copy of the Shopping List is for the use of the Teacher. Ingredients should be ordered from this list by the Teacher, and may include stock, cooked meat or fish for réchauffé dishes, if it is expressly stated by the candidate that these are required. Centres are normally expected to supply **all** the ingredients but, in certain cases, perishable foods may be supplied by the candidates. Frozen, tinned and prepared foods may be used with discretion when they form part of a skilful dish, or when they provide an additional accompaniment to increase the attractiveness and nutritive value of the dish. If any ingredient **not** on the candidate's Shopping List is provided, the Examiner must be informed.

On no account may the Preparation Sheets be altered or added to by anyone in the Centre, nor should any information be given to candidates about the Practical Test.

Copies of the Preparation Sheets and the Question Papers should be collected by the Supervisor, sealed in an envelope without anyone seeing them and locked away. This sealed envelope, together with the Teacher's list of ingredients on which the candidates' names, candidate numbers and the numbers of their tests must be clearly written, should be handed to the Examiner on his or her arrival.

Please note that candidates using the carbonised versions of the Preparation Sheets must write in ballpoint pen. In this case, the WHITE copies of the Preparation Sheets must be sealed in the envelope for the Examiner; the PINK copies are for use by the candidate during the Preparation Session and Practical Test.

- 5 Candidates are allowed to use recipe books throughout the Practical Test. These books must contain no reference to syllabus material beyond the details of the recipes themselves.

### (B) Preparation Session

#### IMPORTANT

**This section must be completed before the Examiner arrives.**

- 6 Candidates are permitted to spend up to **30 minutes** before the Practical Test on preparatory work. This may include peeling potatoes and root vegetables, grating cheese, preparing breadcrumbs, sieving icing sugar, chopping parsley, mincing meat, cleaning dried fruit, opening tins, cutting garnishes, washing salads and preparing cake tins, etc. If a test requires the icing of a cake, a duplicate may be prepared in advance but in no other circumstances may a duplicate be made. Candidates may also check the equipment required for their test during the Preparation Session.
- 7 On the day of the Practical Test, the perishable ingredients ordered by the candidates must be labelled and grouped under the candidates' names on a side table. All general ingredients, such as flour, fat, etc., must be positioned so that candidates have access to all they require without leaving the room after the Practical Test has started. A small excess of ingredients is allowed. No food should be previously cooked unless the candidate expressly states on the Preparation Sheets that cooked food is required for a particular dish.
- 8 Wherever possible, tables covered with tablecloths and marked with the candidates' names should be prepared for the serving of tests. The following should be provided on a tray for the Examiner's use: knife, fork, teaspoon, tablespoon, small jug or basin, and a tea towel.

A break of 10 minutes should be allowed for the Examiner to check the candidates' work from the Preparation Session.

**(C) Practical Test**

- 9 The time allowed for the Practical Test is **2 hours 30 minutes**. Candidates must adhere to the order of work as given on their Time Plan. Should any change be thought desirable, the Examiner must be consulted and suitable action taken.
- 10 During the Practical Test, each candidate must wear a clear name label.
- 11 Candidates wishing to use electric labour-saving equipment may do so.
- 12 At the beginning of the Practical Test, the Examiner will check the working space allocated and the oven arrangements for each candidate. Each candidate should have the sole use of a cooker.
- 13 At the end of the Practical Test, a good quality colour **photograph** of each candidate's serving table with completed dishes, labelled with the candidate's number and name, should be taken. The photograph must be submitted to Cambridge with each candidate's Preparation Sheets and Practical Test Working Mark Sheet.
- 14 The Teacher should be readily available for consultation with the Examiner, if required. Nobody but the Examiner and the candidates is to be present during the Practical Test.
- 15 The room for the Practical Test should be at the disposal of the Examiner after the Practical Test ends and must be undisturbed during the marking of the Practical Test.
- 16 Cambridge believes that Centres will value some discussion with the Examiner at the end of the Practical Test. The Examiner may discuss the way in which the candidates have done the tests but he or she must **not** attempt to give a verdict on the work of any candidate.
- 17 A first-aid box and a reliable clock should be provided, and a fire blanket or fire extinguisher should be in an easily accessible position.

**9336/03 Coursework Investigation**

This work must be sent to Cambridge for marking immediately after the Practical Test (9336/02).

It must be sent **separately** from the paperwork for the Practical Test.

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