



Cambridge International A Level

FOOD STUDIES

9336/02

Paper 2 Practical Test

October/November 2023



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. Any 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 The application of heat affects carbohydrates in different ways.
 - (a) Prepare **four** dishes to show the following: caramelisation, gelatinisation, dextrinisation, Maillard browning.
 - (b) Prepare a dish to show the coagulation of protein.
 - (c)
 - (i) Explain, with examples, what is meant by Maillard browning and enzymic browning.
 - (ii) Describe the processes of caramelisation and dextrinisation. Give examples to illustrate your answers.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).
- 2 Energy is needed for the body to function.
 - (a) Prepare **four** dishes to show how **four** different energy-giving foods can be incorporated into meals.
 - (b) Prepare a dish to show the coagulation of protein.
 - (c)
 - (i) Discuss **six** factors which can affect energy needs.
 - (ii) Explain **four** ways in which the body uses energy.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).
- 3 Fats and oils have many different uses when preparing meals.
 - (a) Prepare **four** dishes to show the following uses of fats: flavouring, emulsification, shortening and aeration.
 - (b) Prepare a dish to show the coagulation of protein.
 - (c)
 - (i) Discuss **six** ways in which the amount of fat can be reduced when planning and preparing meals.
 - (ii) With reference to fats and oils explain what is meant by:
 - melting point
 - smoke point.
 - (iii) Give practical reasons for your choice of dishes.
 - (iv) State the nutritional value of the dish chosen in (b).

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