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**FOOD STUDIES**

**9336/02**

Paper 2 Practical Test

**October/November 2015**

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

Additional Materials:      Carbonised Sheets

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**READ THESE INSTRUCTIONS FIRST**

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

Please see page 2.



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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** Sauces can be made by several methods and used in many ways in the preparation of dishes.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) In addition, prepare a skilful dish using pastry.
  - (c) In your written answer:
    - (i) state six different reasons for using sauces in cooking and in each case give an example;
    - (ii) describe and explain the effect of moist heat on starch;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).
- 2** Heat can be transferred to food in several ways.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) In addition, prepare a skilful dish using pastry.
  - (c) In your written answer:
    - (i) discuss the ways in which heat can be transferred to food and give examples of each method;
    - (ii) discuss and explain the changes that take place when a cake is baked;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).
- 3** Raising agents are used to lighten the texture of dishes.
- (a) Prepare at least **four** dishes to illustrate this statement.
  - (b) In addition, prepare a skilful dish using pastry.
  - (c) In your written answer:
    - (i) identify raising agents which can be used in the preparation of dishes and explain how they cause mixtures to expand;
    - (ii) state and explain rules to follow when using named raising agents;
    - (iii) give practical reasons for your choice of dishes;
    - (iv) state the nutritional value of the dish chosen in (b).

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