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**FOOD STUDIES**

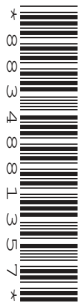
**9336/02**

Paper 2 Practical Test

**October/November 2018**

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 Practical 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. These must be locked away until the Planning Session.

Preparation Sheets and the instructions for completion **must** 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 during the Preparation Session.
  - (iv) Complete the Shopping List giving the total quantities of ingredients required.
- 5 Preparation Sheets
  - (i) 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.
  - (ii) The Preparation Sheets and the question papers must be collected by the Supervisor at the end of the Planning Session. The Preparation Sheets must be copied once and sealed in an envelope. The sealed envelope must be stored securely and handed to the Practical Examiner on his or her arrival.
  - (iii) During the Preparation Session and Practical Test, the original Preparation Sheets are for use by the candidate and the copies are for use by the Practical Examiner.

- (iv) Ingredients should be ordered from the Shopping 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 dish requiring skilful preparation, 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 Practical Examiner must be informed.

- 6 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 Practical Examiner arrives.**

- 7 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 their equipment during the Preparation Session.
- 8 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 has expressly stated on the Preparation Sheets that cooked food is required for a particular dish.
- 9 Wherever possible, serving tables covered with tablecloths and marked with the candidates' names should be prepared for the serving of the finished dishes. The following should be provided on a tray for the Practical Examiner's use: knife, fork, teaspoon, tablespoon, small jug or basin, and a tea towel.
- 10 A break of 10 minutes should be allowed before the Practical Test for the Practical Examiner to check candidates' work from the Preparation Session.

**(C) Practical Test**

- 11 The time allowed for the Practical Test is **2 hours 30 minutes**. Candidates must adhere to their Time Plan. The Practical Examiner must be consulted if a change is made to a candidate's Time Plan.
- 12 During the Practical Test, each candidate must wear a clear name label.
- 13 Candidates wishing to use electrical labour-saving equipment may do so.
- 14 At the beginning of the Practical Test, the Practical Examiner will check the working space allocated and the oven arrangements for each candidate. Each candidate should have the sole use of a European-type cooker or stove.
- 15 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 in hard copy with each candidate's Preparation Sheets and Practical Test Working Mark Sheet.
- 16 The Teacher should be readily available for consultation with the Practical Examiner, if required. Nobody but the Practical Examiner and the candidates is to be present during the Practical Test.
- 17 The room for the Practical Test should be at the disposal of the Practical Examiner after the Practical Test and must be undisturbed during the marking of the Practical Test.
- 18 Cambridge believes that Centres will value some discussion with the Practical Examiner at the end of the Practical Test. The Practical Examiner may discuss the way in which the candidates have worked but he or she must **not** attempt to give a verdict on the work of any candidate.
- 19 A first-aid box, a reliable clock and a fire blanket or fire extinguisher must be provided.

**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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