

**MARK SCHEME for the October/November 2009 question paper  
for the guidance of teachers**

**6065 FOOD AND NUTRITION**

**6065/02**

Paper 2 (Practical), maximum raw mark 100

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes must be read in conjunction with the question papers and the report on the examination.

- CIE will not enter into discussions or correspondence in connection with these mark schemes.

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### SCHEME OF ASSESSMENT

#### Allocation of marks – 150

The marks should be recorded on the Practical Examination Working Marksheet.

(The final raw mark **must be scaled to a mark out of 100** before transferring to the MS1 marksheet.)

The total of 150 is divided thus:

1	Preparation session – choice and plan	50
2	Method of working	55
3	Quality of dishes	35
4	Serving and appearance	10

#### DETAILED ALLOCATION OF MARKS

<b>1</b>	<b>PREPARATION SESSION</b>	<b>(50 marks)</b>	<b>Choice</b>	<b>20</b>
			<b>Plan</b>	<b>30</b>

##### (a) Choice (Max 20)

**General Points** – applicable to each test.

The dishes chosen should meet the requirements of the specific tasks and:

- (i) show a variety of skills and processes
- (ii) combine to form well-balanced meals
- (iii) have attractive appearance
- (iv) show thought for economy in fuel and food
- (v) show an awareness of the time available for cooking and serving

Note **quantities** chosen – these should be adequate for the number being served. Under choice, give credit for variety in texture and for inclusion of **local fruit** and **vegetables**.

##### (b) Plan of Work (Max 30)

Please note and mark the following points:

##### (i) Recipe section (5 marks)

Dishes chosen must be clearly listed with the quantity of each ingredient for each dish.

##### (ii) Planning section (23 marks)

1 A logical sequence of work from beginning of test to final serving – each item followed through to serving stage. This is the most important part of the plan. It should show the candidate's ability to visualise exactly what he/she is going to do throughout the test time and write it down in clear sequence with adequate timing.

**(10 marks)**

2 Clear indication of method for each dish, e.g. make cake – creaming method – make sauce – roux method.

**(5 marks)**

3 Oven temperature required for each dish and cooking time – although this can be incorporated in (a).

**(3 marks)**

4 Time allowed for cleaning and dish washing at convenient points in plan (**not** necessarily after every dish).

**(3 marks)**

5 Allowance of time for serving meals in correct order of courses. Detailed timing is **not** required – a sensible guide is preferable.

**(2 marks)**

##### (iii) Shopping List (2 marks)

Should give correct total quantities of ingredients required under correct headings. Any special equipment should be stated.

**(2 marks)**

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## 2 MARKING OF METHOD OF WORKING (55 marks)

As a general guide, 28/55 for methods which just deserve a pass, 33/55 for a really sound pass and 44/55 for very good methods, excellent timing and a variety of skills shown – this mark will only be given to a very able candidate. A candidate who shows little skill and who has not chosen sufficient dishes for the available time cannot be given more than 25/55 for this section. The majority of candidates will probably obtain between 28 and 42 marks.

### Method of Working (Maximum 55 marks)

The following points should be considered when deciding on this mark. The suggested sections are intended to guide the Examiner in assessing the total mark to be given for this section.

- (a) The candidate's **general approach** – business-like and confident – should show in working that she/he has knowledge and clear understanding of recipes and methods being used. Sense of timing. (5 marks)
- (b) **Manipulation** – correct use of tools, skill in handling mixtures, and large and small equipment. Correct preparation of dish, meat, vegetables, fruit, seasonings and flavourings, etc. (20 marks)
- (c) Judgment of consistencies of various mixtures for e.g. scone mixtures, cake mixture etc. **before** actual cooking. (10 marks)
- (d) Good hygienic methods and economy in the use of fuel and food. (5 + 5 marks)
- (e) Oven management – control of heat on top of stove. Knowledge of correct oven temperatures and positioning of dishes in the oven. (5 marks)
- (f) Tidy and methodical work throughout. (5 marks)

If a candidate is extremely untidy then more than 5 marks may be deducted – if this happens, please comment on the mark sheet. **Where a candidate is preparing very simple dishes the maximum mark of 55 should be reduced accordingly.**

The term 'fresh vegetables' includes the preparation and cooking of root and/or green vegetables. Salads, which should include a variety of vegetables and fruits, may merit a maximum of 6, dressing up to 4 according to type and skill involved.

NB. Tinned, frozen and freeze-dried vegetables and instant coffee – maximum 2 mark each. Commercially prepared fruit juice or squash = 0. These marks apply to result only. If serving and presentation of vegetables good then give credit in last section, but for tinned juice etc. no mark.

## 3 QUALITY OF DISHES (maximum mark 35)

All dishes must be tasted. Each dish must be marked according to flavour, texture and edibility. Please note that the maximum marks must be reduced for simple dishes involving little skill. Dishes added after the planning session has been completed will not receive a mark. In assessing the quality of finished dishes, comments should be written on the assessment sheet about the flavour, texture and edibility of each dish.

Serving and appearance are assessed with a separate mark.

## 4 SERVING AND APPEARANCE (maximum 10 (usually 5 + 5))

**Serving** – note the following points: sequence of serving meal, correct temperature of food and serving dishes.

**Appearance** – attractive presentation, tasteful garnishing and decoration. Cleanliness of dishes and tablecloth. Correct use of d'oyleys (doilies) and dish papers. Suitable flower arrangement.

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**To pass** a candidate must work systematically using a reasonable degree of skill, good methods and sound recipes. At least **half** of the resulting dishes should be of a **good** standard – well served, with good appearance, consistency, texture and flavour. If the **main** dishes of the test are inedible, then a pass result should not be given.

**NOTE: The raw mark awarded to each candidate out of 150 must be scaled to a mark out of 100 before transferring to the MS1 mark sheet (max 100).**

Marks should be divided between dishes and accompaniments according to the skills used. Please indicate on the mark scheme the **full mark** allocated for each dish and the **mark awarded**.

		<b>Choice</b>		<b>Quality</b>	
<b>1</b>	<b>(a)</b> Main course	3	3	7	7
	Accompaniments	2 + 3	5	3 + 3	6
	Dessert	3	3	6	6
	Cold drink	2	2	2	2
	<b>(b)</b> Whisked cake	4	4	7	7
	Scones	3	3	7	7
			<b>20</b>		<b>35</b>
<b>2</b>	<b>(a)</b> Three dishes using the equipment listed	3 × 4	12	3 × 7	21
	<b>(b)</b> Main course or dessert (dependant upon dish used from (a))	4	4	7	7
	Accompaniments	2 + 2	4	3 + 4	7
			<b>20</b>		<b>35</b>
<b>3</b>	<b>(a)</b> Packed meal	3 × 4	12	3 × 7	21
	Drink	2	2	2	2
	<b>(b)</b> Savoury dish	3	3	6	6
	Dessert	3	3	6	6
			<b>20</b>		<b>35</b>
<b>4</b>	<b>(a)</b> Three vegetable dishes	3 × 4	12	3 × 7	21
	<b>(b)</b> Accompaniments	2 + 2	4	3 + 4	7
	Dessert	2 + 2	4	7	7
			<b>20</b>		<b>35</b>
<b>5</b>	<b>(a)</b> Three dishes using the methods listed	3 × 4	12	3 × 7	21
	Main course or dessert (dependent upon dish used from (a))	4	4	7	7
	Accompaniments	2 + 2	4	3 + 4	7
			20		35
<b>6</b>	Five dishes for the sale of work	5 × 4	<b>20</b>	5 × 7	<b>35</b>
<b>7</b>	<b>(a)</b> Main course	3	3	7	7
	Accompaniments	3 + 3	6	3 + 3	6
	Dessert	3	3	6	6
	Fruit drink	2	2	2	2
	<b>(b)</b> Savoury dish using cheese	3	3	7	7
	Sweet dish using cheese	3	3	7	7
			<b>20</b>		<b>35</b>
<b>8</b>	<b>(a)</b> Main course	3	3	7	7
	Accompaniments	3 + 3	6	3 + 3	6
	Dessert	3	3	6	6
	Hot drink	2	2	2	2
	<b>(b)</b> Pastry dish	3	3	7	7
	Cake by the creaming method	3	3	7	7
			<b>20</b>		<b>35</b>