



UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS  
General Certificate of Education Ordinary Level

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**FOOD AND NUTRITION**

**6065/02**

Paper 2 Practical Test

**01 March – 30 April 2013**

Planning Session: **1 hour 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: 1 hour 30 minutes**

When you know which of the tests is assigned to you, read it through carefully, then prepare a Plan of Work, Time Plan and Shopping List of ingredients as follows, using the carbonised sheets.

- (i) On the Plan of Work sheet, write down the dishes that you decide to make. (Try to choose familiar but interesting dishes which give you scope to show your skill.) Do not copy out the test. List the dishes in the correct order to answer the question.
- (ii) Beside each of the dishes chosen, give the quantities of the main ingredients required. (A full recipe is not necessary.)
- (iii) Complete the Time Plan sheet to show the order of working, the methods to be used, and the length of time required for cooking each dish. Frozen, tinned and packaged foods (i.e. 'convenience' foods) may be used with discretion, but enough work must be planned to show skill and to occupy the whole of the Practical Test.
- (iv) Complete the Shopping List sheet to show the total quantities of the ingredients required.

The amounts cooked should be sufficient for two or three people, but this may be governed by the requirements of each particular test. Recipe books may be used during the Planning Session, but frequent reference to them is to be avoided during the Practical Test.

Write your **name**, **candidate number** and the **number of the test** on your Plan of Work, Time Plan and Shopping List. Give them and any notes you may have made, with this question paper, to the Supervisor at the end of the Planning Session. You may not take away a copy of the test or of your plan or any notes (other than your recipe book) and you may not bring fresh notes to the Practical Test.

The question paper and one copy of your Plan of Work, Time Plan and Shopping List will be returned to you by the Examiner at the beginning of the Practical Test. You will be expected to keep to your plan. At the end of the examination, the question paper is to be handed to the Examiner, with your Plan of Work, Time Plan and Shopping List.

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- 1 (a) Prepare, cook and serve a **two-course** evening meal for two office workers.  
(b) Make a cake using the creaming method and a savoury dish using flaky or rough-puff pastry.
  
- 2 Prepare, cook and serve **five** different dishes which show your skill in the use of the following ingredients:  

plain flour, a root vegetable, yeast, a herb, rice.
  
- 3 (a) Prepare, cook and pack **three** dishes and a drink which would be suitable for two boys who are going out walking.  
(b) Make **one** sweet and **one** savoury dish which they could eat when they return home.
  
- 4 (a) Prepare, cook and serve a **two-course** main meal for two vegetarians.  
(b) Make a cake by the whisking method and some biscuits by the rubbing-in method.
  
- 5 (a) Prepare, cook and serve **two** savoury and **two** sweet dishes which would be suitable for a children's party.  
(b) Make and decorate a birthday cake.
  
- 6 (a) Prepare, cook and serve a **two-course** midday meal for two friends. Include a choice of **two** desserts.  
(b) Make a batch of scones for later in the day.
  
- 7 (a) Prepare, cook and serve **three** main-course dishes, each of which includes a different cereal or cereal product.  
(b) Make a dish using a batter and also some biscuits by the melting method.
  
- 8 (a) Prepare, cook and serve a **two-course** main meal which includes **one** dish which is steamed.  
(b) Make a savoury dish using shortcrust pastry and make some small cakes which include dried fruit.

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