

UNIVERSITY OF CAMBRIDGE INTERNATIONAL EXAMINATIONS
International General Certificate of Secondary Education

FOOD AND NUTRITION

0648/02

Paper 2 Practical Test
INSTRUCTIONS

01 March–30 April 2004

Planning Session: **1 hour 30 minutes**
Practical Test: **2 hours 30 minutes**

Great care should be taken that any confidential information given does not reach the candidates either directly or indirectly.

READ THESE INSTRUCTIONS FIRST

- 1 The Practical paper will consist of eight tests, numbered 1–8, **five** of which will be selected by the examiner as suitable for the schools at which s/he is to examine. Schools will receive copies of the question papers in a sealed envelope about a week before the examination, and will be notified by the examiner of the numbers of the five tests she has selected.
- 2 The examiner has been requested to inform the school of the time of arrival, the time of the first session, the approximate times of subsequent sessions, and whether s/he will require lunch.
- 3 One week before the commencement of the first session of the practical examination in your school, the sealed packet of question papers will be opened by the Principal, and the **five** selected tests will be allocated to the candidates in **strict alphabetical order**.
- 4 Candidates will then be allowed 1½ hours in which to carry out the following operations (**in each case a duplicate copy should be made available for the use of the examiner**):
 - (i) Write down the names of the dishes chosen and a plan of work.
 - (ii) **On a separate sheet of paper**, prepare a list of ingredients which will be required. Candidates must not take away with them a copy of the tests or of their plans or notes, and they may not bring any other notes to the practical examination. On no account may the plans of work be altered by anyone in the school, nor should teachers give information to candidates about the working of the tests. The list with total quantities of ingredients is to be handed to the Food and Nutrition teacher, who will be responsible for ordering the necessary materials. The list must not be added to. If any ingredient not on the list is provided, the examiner must be informed. The plans of work should be collected by the Supervisor and sealed in an envelope without anyone seeing them. The question papers must also be collected and locked away. The question paper, plans of work and lists on which the candidates' names and index-numbers and the numbers of their tests must be clearly written, are to be handed to the person conducting the examination.

- 5 The candidates are to be allowed the use of recipe books both for the preliminary preparation and during the examination itself, but they should be advised to avoid making constant reference to them during the actual examination.
- 6 The time allowed for the practical examination will be 2½ hours. The written plans will be returned to the candidates at the beginning of the examination.
- 7 On the day of the examination, the special perishable ingredients ordered by candidates should be placed on their individual work tables. All general ingredients such as flour, fat, dried crumbs for coating, etc., must be placed on another table in the room. A small excess of these ingredients should always be available.
- 8 It is requested that no food be previously cooked unless the candidate states in the plan that it is required for a particular dish. There should be no making of fresh breadcrumbs, grating of cheese, preparation of vegetables, mincing of meat or filleting of fish before the examiner starts the tests. Grinding of spices, preparation of coconut and soaking of pulses may be done before the examination if this is stated in the plan of work. Frozen, tinned and packaged foods, (i.e. 'convenience' foods) may be used with discretion when they form part of a dish which has already shown some skill.
- 9 Necessary equipment and serving dishes may be put out, and ovens and work tables allotted before the examiner arrives.
- 10 The necessary supply of coal, or other solid fuel, should be available so that the candidates may have no difficulty in keeping the oven hot and fires going. Any fires should be lit beforehand.
- 11 At the practical examination, candidates must wear labels showing clearly their full names and index numbers. There should be sufficient space and adequate equipment allowed for the individual work by each candidate. No more than **two** candidates should work at one stove of the European type.
- 12 A special table, or individual tables, should be prepared for the serving of tests, with named places for candidates' finished work. These may be prepared before the examination commences. Candidates should be encouraged to wash up as much equipment as possible during the test.
- 13 During the examination, the Food and Nutrition teacher should be within call, but only the examiner and the candidates will be in the examination room. **The following should be provided on a tray for the examiner's use: knife, teaspoon, tablespoon, small jug or basin, tea towel.**
- 14 The examination room should be entirely at the disposal of the examiner for at least a quarter of an hour before the examination and for at least half an hour afterwards. The examiner will invite candidates to enter when s/he is ready for them, and will mark the tests at the end of 2½ hours. Candidates who have not finished in this time will be liable to lose marks.
- 15 A first aid box and a reliable clock should be provided.

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