



FOOD AND NUTRITION

0648/02

Paper 2 Practical Test

October/November 2017

MARK SCHEME

Maximum Mark: 100

Published

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This document consists of **3** printed pages.

Question	Answer			Marks
1(a)		Choice	Quality	33
	Main-course dish for teenage girls	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
1(b)		Choice	Quality	22
	Cold savoury dish for a packed meal	4	7	
	Cold sweet dish for a packed meal	4	7	

Question	Answer			Marks
2		Choice	Quality	55
	Five dishes for a child's party	4 × 5	7 × 5	

Question	Answer			Marks
3(a)		Choice	Quality	33
	Main-course dish for office workers	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
3(b)		Choice	Quality	22
	Cake made by the creaming method	4	7	
	Savoury dish using cheese	4	7	

Question	Answer			Marks
4		Choice	Quality	55
	Five snack items for a school event	4 × 5	7 × 5	

Question	Answer			Marks
5(a)		Choice	Quality	33
	Three dishes using the methods listed	4 × 3	7 × 3	
5(b)		Choice	Quality	22
	Batch of scones	4	7	
	Batch of small cakes or a tray bake	4	7	

Question	Answer			Marks
6(a)		Choice	Quality	33
	Three dishes using the ingredients listed	4 × 3	7 × 3	
6(b)		Choice	Quality	22
	Cold dessert using fresh fruit	4	7	
	Biscuits made by the melting method	4	7	

Question	Answer			Marks
7(a)		Choice	Quality	33
	Main-course dish for adults who have type 2 diabetes	4	7	
	Starter or dessert	4	7	
	Two accompaniments	2 + 2	3 + 4	
7(b)		Choice	Quality	22
	Savoury dish using pastry	4	7	
	Cake made by the whisking method	4	7	

Question	Answer			Marks
8(a)		Choice	Quality	33
	Three dishes using different vegetables	4 × 3	7 × 3	
8(b)		Choice	Quality	22
	Sweet dish using dried fruit	4	7	
	Dish using a batter mixture	4	7	