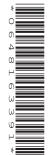


# **Cambridge IGCSE**<sup>™</sup>

FOOD & NUTRITION 0648/02

Paper 2 Practical Test May/June 2020



You will need: Preparation sheets

## **INSTRUCTIONS**

- Answer one question. You will be told which question to answer.
- Write your name, centre number and candidate number on all the work you hand in.
- See page 2 for full instructions.
- You have 1 hour 30 minutes for planning.
- You have **2 hours 30 minutes** for the practical test.
- You may use a calculator.

## **INFORMATION**

- The total mark for this paper is 100.
- All questions are worth equal marks.

## Planning Session: 1 hour 30 minutes

Write your name, candidate number and the number of the test assigned to you on your three preparation sheets.

- 1. Complete your preparation sheets as follows. The amounts you cook should be sufficient for two or three people. You may use recipe books.
  - (i) Write the names of the dishes you decide to make on the **Choices and Recipes** preparation sheet. Show clearly which dishes you have chosen to make for each part of the test. Do **not** copy out the test.

Give the quantities of **all** the ingredients required next to each of the dishes you have chosen. A full recipe is **not** necessary.

You are advised to choose dishes which are nutritionally balanced and need skill to make.

- (ii) Complete the Time Plan to show:
  - a clear sequence of work, including adequate timings
  - the methods for each dish
  - the oven temperature and cooking time for each dish
  - the time you have allowed for cleaning and dish-washing
  - the time you have allowed for serving.
- (iii) Complete the **Shopping List** to show the total quantities of the ingredients required.
- 2. At the end of the planning session, give your question paper, preparation sheets and any notes you have made to the Supervisor. You may **not** take these away from the planning session. You may **not** bring any additional notes to the practical test.
- 3. At the beginning of the practical test, you will be given back your question paper, preparation sheets and any notes you made during the planning session.

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## Practical Test: 2 hours 30 minutes

For the purposes of the practical test, a **balanced** main meal must consist of:

**TWO** skilful dishes plus a minimum of **TWO** suitable accompaniments.

- 1 (a) Prepare, cook and serve **three** skilful dishes, each using a **different** type of pastry. At least one of the dishes must be savoury.
  - **(b)** Make a dish using pasta and a batch of biscuits using the melting method.
- 2 (a) Prepare, cook and serve a balanced main meal for two friends who are trying to lose weight.
  - **(b)** Make a cake using the creaming method and a batch of scones.
- **3 (a)** Prepare, cook and serve **four** skilful dishes, each to show the use of a different piece of equipment from the following list:

grater, grill, rolling pin, steamer, wooden spoon.

- **(b)** Make a batch of small cakes **or** a tray bake.
- **4 (a)** Prepare, cook and serve a **balanced** main meal that is high in non-starch polysaccharide (NSP) / dietary fibre.
  - **(b)** Make a savoury dish using a coating batter and a cake using the whisking method.
- 5 Prepare, cook and serve **five** skilful dishes, each to show the use of a different ingredient from the following list:

cheese, chocolate, fish, lemon, rice, a root vegetable, wholemeal flour.

- **6 (a)** Prepare, cook and serve a **balanced** main meal for two foreign visitors who wish to sample local food.
  - (b) Make a savoury dish using a fruit and a batch of biscuits using the rubbing-in method.
- 7 Prepare, cook and serve **five** skilful dishes suitable for serving cold at your end-of-term party. At least two of the dishes must be savoury. One of the dishes must be a decorated cake.
- **8** (a) Prepare, cook and serve a **balanced** main meal that is rich in calcium for two young children.
  - (b) Make two sweet or savoury baked dishes that these children could share with their family.

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