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**FOOD AND NUTRITION**

**6065/02**

Paper 2 Practical Test

**01 September – 31 October 2014**

Planning Session: **1 hour 30 minutes**

Practical Test: **2 hours 30 minutes**

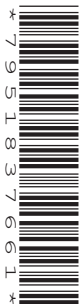
Additional Materials: Carbonised Sheets

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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.

**Practical Test:** 2 hours 30 minutes

- 1 (a) Prepare, cook and serve a **two-course** main meal suitable for two teenagers.  
(b) Make a cake by the whisking method and some biscuits by the melting method.
- 2 (a) Prepare, cook and serve **three** different main meal dishes each of which includes one of the following cooking methods:  

deep fat frying, baking, stewing.

(b) Make a cold dessert which includes fruit and a hot dish which includes cheese.
- 3 Prepare, cook and serve **five** different skilful dishes which could be served at a family gathering.
- 4 (a) Prepare, cook and serve a **two-course** evening meal for two manual workers.  
(b) Make a sweet dish using shortcrust pastry and some small cakes by the creaming method.
- 5 (a) Prepare, cook and serve a **two-course** main meal for two people using only the top of the cooker.  
(b) Make a savoury dish using flaky or rough-puff pastry. Also make a dish using a batter mixture.
- 6 (a) Prepare, cook and serve **three** skilful dishes each of which includes a different type of fruit or vegetable.  
(b) Make **two** different dishes which could be taken on a picnic.
- 7 (a) Prepare, cook and serve a **two-course** main meal for two elderly relatives.  
(b) Make some scones and a cake for tea.
- 8 (a) Prepare, cook and serve **three** skilful dishes each of which includes one of the following ingredients:  

a cereal, dried fruit, a root vegetable.

(b) Make some small cakes by the rubbing-in method and a dish using a steamer.

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