

CAMBRIDGE INTERNATIONAL EXAMINATIONS

GCE Advanced Level

MARK SCHEME for the October/November 2012 series

9336 FOOD STUDIES

9336/02

Paper 2 (Practical), maximum mark 100

This mark scheme is published as an aid to teachers and candidates, to indicate the requirements of the examination. It shows the basis on which Examiners were instructed to award marks. It does not indicate the details of the discussions that took place at an Examiners' meeting before marking began, which would have considered the acceptability of alternative answers.

Mark schemes should be read in conjunction with the question paper and the Principal Examiner Report for Teachers.

Cambridge will not enter into discussions about these mark schemes.

Cambridge is publishing the mark schemes for the October/November 2012 series for most IGCSE, GCE Advanced Level and Advanced Subsidiary Level components and some Ordinary Level components.

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	GCE A LEVEL – October/November 2012	9336	02

1A Recipe Choice

- | | | |
|---|---------|-----|
| (a) (i) Four dishes, each showing use of cereal or cereal product | (4 x 1) | [4] |
| (ii) Suitability of dish selected to show that use | (4 x ½) | [2] |
| (iii) Variety of skills without repetition | (4 x ½) | [2] |
| (b) (i) Dish which includes a good source of iron | (1) | [1] |
| (ii) Degree of skill avoiding repetition with Section (a)(i) | (1) | [1] |

(maximum 10)

Time Plan

(maximum 8)

Written Answer

(i) Types of cereals and cereal products available locally

rice - barley - maize / corn - millet - wheat - sorghum -
cornflour / cornstarch - custard powder - semolina - rolled oats -
plain flour - SR flour - rice flour - pasta - breakfast cereals etc.

(ii) Importance of cereals in family meals

versatile - used for sweet and savoury dishes -
can give examples of dishes to show versatility (max.3) - cheap -
easy to grow - easy to store - can be stored for a long time - staple food -
basis for many meals - carbohydrate / starch - energy - LBV protein -
NSP in whole grains - vitamin B - calcium - iron - readily available -
filling - etc.

12 points (2 points = 1 mark) [10]

(iii) Practical reasons for choice [4]

(iv) Nutritional value of dish chosen in (b). [4]

(maximum 18)

C Results and Serving

(a) At least four dishes, each showing use of a cereal or cereal product.

Marks to be allocated for each dish according to degree of skill and variety of foods. (Range 5–7) [26]

(b) Dish which includes a good source of iron - skilful [8]
(Reduce maximum if skill is lacking)

(maximum 34)

2A Recipe Choice

(a) (i) Four dishes, each showing a different method of creating texture. (4 x 1) [4]

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- | | | | |
|---------|---|---------|-----|
| (ii) | Suitability of dish selected to show creation of texture | (4 x ½) | [2] |
| (iii) | Variety of skills included without repetition | (4 x ½) | [2] |
| (b) (i) | Dish which includes a good source of iron | (1) | [1] |
| (ii) | Degree of skill involved avoiding repetition with Section (a) | (1) | [1] |

(maximum 10)

Time Plan

(maximum 8)

Written Answer

(i) **Preparation and cooking methods to create different textures**

Examples of possible responses

- Creaming: traps air - light - open texture
 Whisking: traps air - stretches egg protein - light - open texture
 Rubbing in: short texture - fat coated with flour - less water added
 Rolling and folding: develops gluten - stretches to hold air - layers formed
 Choux pastry: high proportion of liquid - turns to steam - large holes
 Baking: crisp / dry surface - sugar caramelises - firm - protein coagulates - denatures - browns
 Frying: crisp / dry surface - protein coagulates - browns - as protein denatures - starch dextrinises
 Boiling / Steaming: soft - starch gelatinises etc.

4 named methods of preparation or cooking
 2 points on texture for each named method

(ii) **Other methods of varying texture of dishes**

- adding nuts or seeds - stir fries, cakes
 dried fruit - cherry cake, fruit scones
 fruit - various textures - raw or cooked - crisp, soft, juicy...
 vegetables - variety of textures - raw or cooked - crisp, soft, fibrous...
 blending after cooking - puree soups, smoothies
 freezing - hardens after preparation - ice cream
 icing - chocolate chips etc.

NB Must **not** include methods of preparation of cooking

8 points (2 points = 1 mark) [10]

(iii) Practical reasons for choice [4]

(iv) Nutritional value of dish chosen in (b) [4]

(maximum 18)

Page 4	Mark Scheme	Syllabus	Paper
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C Results and Serving

- (a) At least four dishes, each showing a different method of creating texture.
Marks to be allocated for each dish according to the degree of skill and variety of foods. (Range 5–7) [26]
- (b) Dish which includes a good source of iron - skilful [8]
(Reduce maximum if skill is lacking)

(maximum 34)

3A Recipe Choice

- (a) (i) Four dishes, each showing a good source of NSP (4 x 1) [4]
- (ii) Suitability of dish selected to show source of NSP (4 x ½) [2]
- (iii) Variety of skills included without repetition (4 x ½) [2]
- (b) (i) Dish which includes a good source of iron (1) [1]
- (ii) Degree of skill involved avoiding repetition with Section (a) (1) [1]

(maximum 10)

Time Plan

(maximum 8)

Written Answer

(i) **Importance of NSP**

Indigestible - important for removal of solid waste - absorbs water - softens - swells - adds bulk to waste - stimulates peristalsis - gives intestinal muscles something to grip - for regular elimination of waste - without effort - lowers blood cholesterol - removes toxins - prevents constipation - haemorrhoids - diverticular disease - colorectal cancer - can give feeling of fullness - important in weight management - (12)

(ii) **Identify, with reasons, four other dietary guidelines.**

Reduce intake of sugar - link with obesity, tooth decay, diabetes, CHD...
Reduce intake of (saturated) fat - obesity, CHD, stroke, breathlessness ...
Reduce intake of salt - hypertension, stroke....
Increase intake of fresh fruit and vegetables - NSP, vitamins A and C, iron, calcium....

4 guidelines 4 points
4 reasons 4 points
8 points (2 points = 1 mark)

[10]

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(iii) Practical reasons for choice [4]

(iv) Nutritional value of dish chosen in (b). [4]

(maximum 18)

C Results and Serving

(a) At least four dishes, each showing a good source of NSP.
 Marks to be allocated for each dish according to degree of skill and
 variety of foods. (Range 5–7) [26]

(b) Dish which includes a good source of iron - skilful [8]
 (Reduce maximum if skill is lacking)

(maximum 34)