

CAMBRIDGE INTERNATIONAL EXAMINATIONS

Cambridge International Advanced Level

MARK SCHEME for the October/November 2014 series

9336 FOOD STUDIES

9336/02

Paper 2 (Practical), maximum raw mark 100

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Page 2	Mark Scheme	Syllabus	Paper
	Cambridge International A Level – October/November 2014	9336	02

1		
	Section A	
	(a) (i) Four dishes, each showing a different way of saving time	[4]
	(ii) Suitability of dishes selected to show how time is saved	[2]
	(iii) Variety of skills shown without repetition	[2]
	(b) (i) Choice of yeast dish	[1]
	(ii) Degree of skill avoiding repetition with part (a)	[1]
	(c) (i) Method of saving time and brief explanation (× 4); blender – to make breadcrumbs, purée fruit/soup – electric food mixer – preparation of cake/yeast mixtures – food processor – preparation of yeast dough/ shortcrust pastry/meringues – microwave oven – melting chocolate/ cooking vegetables – pressure cooker – boiling vegetables/stewing meat/ steamed puddings/crème caramel – use of convenience foods – tomato purée/stock cubes – tender cuts of meat – can grill quickly –	[4]
	(ii) Foods in season – locally grown – garden produce – special offers – buy in bulk if storage is available – compare prices – consider home brands – markets can be cheaper than shops though quality can be a concern – avoid convenience foods – cheaper cuts of meat – use eggs and milk for HBV protein – complementary proteins – e.g. baked beans on toast or milk with cereals – more than one dish in oven – use all of oven or all of hob for meal – use residual heat – base of pan to fit burner – lids on pans – use of tiered steamer – pressure cooker – microwave oven – do not cook more than is needed as it may be wasted – batch bake cakes/pastries – do not overcook food – choose quick methods of cooking e.g. frying and grilling – thin slices of meat or minced meat cooks quicker –	[6]
	(iii) Include skills used – use of seasonal foods – ease of obtaining foods – oven management – time management – cost –	[4]
	(iv) Nutritional value of dish chosen in (b)	[4]
	Time Plan	[8]
		[Section A total: 36]
	Section B: Manipulative skill and method or working	[Section B total: 30]
	Section C: Results and Serving	[Section C total: 34]
		[Total: 100]

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2

Section A

- (a) (i) Four dishes, each showing types of milk or milk products [4]
(ii) Suitability of dishes selected to show use of milk or milk products [2]
(iii) Variety of skills shown without repetition [2]
- (b) (i) Choice of yeast dish [1]
(ii) Degree of skill avoiding repetition with **part (a)** [1]
- (c) (i) Whole milk – skimmed – semi-skimmed – gold top – pasteurised – sterilised – UHT – dried – condensed – evaporated – untreated – homogenised; cheese – yoghurt – single cream – double cream – butter [2]
Buy according to need – too much may turn sour before use – use in rotation – ensure older milk is used first – do not mix old and new – sours more quickly – store in cool conditions (temperature must be specified) – clean – prevent souring bacteria spreading to newer milk – covered – prevent dust etc. – away from strong odours – milk absorbs smells – out of sunlight – destroys riboflavin [3]
- (ii) Pasteurisation – destroys pathogens – either heated to 72 °C for 15 seconds then rapidly cooled to 10 °C **or** heated to 63 °C for 30 min then cooled – Holder method;
homogenisation – milk is pasteurised then forced through a fine mesh to break up the fat globules – fat is evenly distributed throughout the milk;
sterilised milk – all bacteria killed – milk is homogenised – bottled and sealed – heated to 113 °C for 15–40 min – high temp for longer caramelises lactose and changes flavour;
UHT – sterile milk – heated to 132 °C for one second – rapidly cooled and packed in sealed containers – colour, flavour not affected;
dried – water removed – spray or roller – homogenised before drying – packed into airtight tins;
condensed – 40% sugar is added – 60% by volume water is evaporated – homogenised – sealed in cans;
evaporated – 60% by volume water is evaporated – sealed in cans – sterilised for 20 min 115 °C; [5]
- (iii) Include skills used – use of seasonal foods – ease of obtaining foods – oven management – time management – cost – [4]
- (iv) Nutritional value of dish chosen in (b) [4]

Time Plan [8]

[Section A total: 36]

Section B: Manipulative skill and method or working **[Section B total: 30]**

Section C: Results and Serving **[Section C total: 34]**

[Total: 100]

Page 4	Mark Scheme	Syllabus	Paper
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3

Section A

- (a) (i) Four dishes, each showing thickening and setting of dishes [4]
(ii) Suitability of dishes selected to show thickening and setting [2]
(iii) Variety of skills shown without repetition [2]
- (b) (i) Choice of yeast dish [1]
(ii) Degree of skill avoiding repetition with **part (a)** [1]
- (c) (i) Gelatinisation – starch goes into cold water to separate grains – heat to soften – absorb liquid and swell – forms a gel, e.g. custard, on cooling – starch molecules form a network – encloses water in mesh; coagulation – protein when heated, e.g. egg at 60 °C – begins to denature – cross-linkages between molecules break – shape changes irreversibly – sets, e.g. egg custard, cake mixtures; acid causes milk to solidify – casein coagulates – curd forms – rennet from rennin – coagulates milk protein – make junket; gelatine – dispersed in cold water – heated to form a sol – do not boil – protein denatures – will not set – liquid is easily poured when cool – coiled molecules unwind – forms mesh which traps liquid – solidifies, e.g. jelly, cold soufflé; use of pectin – complex carbohydrate – found in plants, e.g. apples, plums – used in jam making (with sugar) – acid needed; emulsification – lecithin in egg yolk is emulsifier – when mixed with oil and water – one part is hydrophilic – other is hydrophobic – attracted to both ingredients – makes droplets of oil disperse in liquid – when would normally separate – e.g. mayonnaise, creamed cake mixture; gluten – protein found in flour – developed by absorption of liquid – and by manipulation/kneading – forms an elastic substance – holds carbon dioxide – produced during fermentation – keeps risen shape – sets when heated – coagulation of protein; [6]
(ii) Dry methods of cooking – roasting, baking, frying, grilling; moist methods of cooking – boiling, steaming, stewing; adding fruit – raw/cooked/dried – vegetables – nuts/seeds / wholegrain cereals/wholemeal flour; purée soups; freezing e.g. ice cream [4]
(iii) Include skills used – use of seasonal foods – ease of obtaining foods – oven management – time management – cost – [4]
(iv) Nutritional value of dish chosen in (b) [4]

Time Plan [8]

[Section A total: 36]

Section B: Manipulative skill and method or working [Section B total: 30]

Section C: Results and Serving [Section C total: 34]

[Total: 100]