
FOOD AND NUTRITION

6065/02

Paper 2 Practical Test

01 March – 30 April 2014

Planning Session: **1 hour 30 minutes**

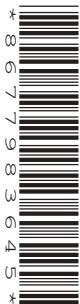
Practical Test: **2 hours 30 minutes**

Additional Materials: Carbonised Sheets

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.

Please see page 2.



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.

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- 1 (a) Prepare, cook and serve **three** different dishes suitable for main meals. Each dish should include one of the following cooking methods:
frying, steaming, stewing.
(b) Make a cake using the whisking method and a batch of biscuits.
- 2 (a) Prepare, cook and serve a two-course main meal for two visitors.
(b) Make some scones and a cake for use later in the day.
- 3 (a) Using **three** different types of flour prepare **three** dishes which would be suitable for a packed meal.
(b) Make **two** dishes which could be served as part of an evening meal.
- 4 Prepare, cook and serve **five** different skilful dishes which would be suitable for sale at a school event.
- 5 (a) Prepare, cook and serve a **two-course** midday meal suitable for two friends who are trying to lose weight.
(b) Make a cake by the creaming method and a savoury dish using pastry.
- 6 Prepare, cook and serve **five** skilful dishes which show the use of **five** different herbs or spices.
- 7 (a) Prepare, cook and serve a **two-course** evening meal suitable for two manual workers.
(b) Make **two** dishes which they could take to work as part of their lunch for the next day.
- 8 Prepare, cook and serve **five** different dishes to show the use of the following pieces of equipment:
grater, whisk, frying pan, cake tin, sieve.

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