



Cambridge O Level

FOOD & NUTRITION

6065/02

Paper 2 Practical

May/June 2020

MARK SCHEME

Maximum Mark: 100

Published

Students did not sit exam papers in the June 2020 series due to the Covid-19 global pandemic.

This mark scheme is published to support teachers and students and should be read together with the question paper. It shows the requirements of the exam. The answer column of the mark scheme shows the proposed basis on which Examiners would award marks for this exam. Where appropriate, this column also provides the most likely acceptable alternative responses expected from students. Examiners usually review the mark scheme after they have seen student responses and update the mark scheme if appropriate. In the June series, Examiners were unable to consider the acceptability of alternative responses, as there were no student responses to consider.

Mark schemes should usually be read together with the Principal Examiner Report for Teachers. However, because students did not sit exam papers, there is no Principal Examiner Report for Teachers for the June 2020 series.

Cambridge International will not enter into discussions about these mark schemes.

Cambridge International is publishing the mark schemes for the June 2020 series for most Cambridge IGCSE™ and Cambridge International A & AS Level components, and some Cambridge O Level components.

This document consists of **4** printed pages.

| Question | Answer | | | Marks |
|----------|--|---------------|----------------|-------|
| 1(a) | | Choice | Quality | 33 |
| | Three skilful dishes using different types of pastry | 4 3 | 7 3 | |
| 1(b) | | Choice | Quality | 22 |
| | Pasta dish | 4 | 7 | |
| | Biscuits using the melting method | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|--------------------------------|---------------|----------------|-------|
| 2(a) | | Choice | Quality | 33 |
| | Skilful dish 1 | 4 | 7 | |
| | Skilful dish 2 | 4 | 7 | |
| | Two accompaniments | 2 + 2 | 3 + 4 | |
| 2(b) | | Choice | Quality | 22 |
| | Cake using the creaming method | 4 | 7 | |
| | Batch of scones | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|---|---------------|----------------|-------|
| 3(a) | | Choice | Quality | 44 |
| | Four skilful dishes using different equipment | 4 4 | 7 4 | |
| 3(b) | | Choice | Quality | 11 |
| | Batch of small cakes or tray bake | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|-----------------------------------|---------------|----------------|-------|
| 4(a) | | Choice | Quality | 33 |
| | Skilful dish 1 | 4 | 7 | |
| | Skilful dish 2 | 4 | 7 | |
| | Two accompaniments | 2 + 2 | 3 + 4 | |
| 4(b) | | Choice | Quality | 22 |
| | Savoury dish using coating batter | 4 | 7 | |
| | Cake using the whisking method | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|---|---------------|----------------|-------|
| 5 | | Choice | Quality | 55 |
| | Five skilful dishes using different ingredients | 4 5 | 7 5 | |

| Question | Answer | | | Marks |
|----------|--------------------------------------|---------------|----------------|-------|
| 6(a) | | Choice | Quality | 33 |
| | Skilful dish 1 | 4 | 7 | |
| | Skilful dish 2 | 4 | 7 | |
| | Two accompaniments | 2 + 2 | 3 + 4 | |
| 6(b) | | Choice | Quality | 22 |
| | Savoury dish using fruit | 4 | 7 | |
| | Biscuits using the rubbing-in method | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|---------------------------------|---------------|----------------|-------|
| 7 | | Choice | Quality | 55 |
| | Four skilful dishes served cold | 4 4 | 7 4 | |
| | Decorated cake | 4 | 7 | |

| Question | Answer | | | Marks |
|----------|---------------------------------|---------------|----------------|-----------|
| 8(a) | | Choice | Quality | 33 |
| | Skilful dish 1 | 4 | 7 | |
| | Skilful dish 2 | 4 | 7 | |
| | Two accompaniments | 2 + 2 | 3 + 4 | |
| 8(b) | | Choice | Quality | 22 |
| | Baked dish 1 (sweet or savoury) | 4 | 7 | |
| | Baked dish 2 (sweet or savoury) | 4 | 7 | |