## Cambridge Assessment International Education

Cambridge Ordinary Level

## FOOD AND NUTRITION

6065/02
Paper 2 Practical Test
October/November 2017
MARK SCHEME
Maximum Mark: 100

## Published

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.

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| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | :---: |
| 1(a) |  | Choice | Quality | 33 |
|  | Main-course dish for teenage girls | 4 | 7 |  |
|  | Starter or dessert | 4 | 7 |  |
|  | Two accompaniments | $2+2$ | $3+4$ |  |
| 1(b) |  | Choice | Quality | 202 |
|  | Cold savoury dish for a packed meal | 4 | 7 |  |
|  | Cold sweet dish for a packed meal | 4 | 7 |  |


| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | ---: |
| 2 |  | Choice | Quality | $5 \mathbf{5 5}$ |
|  |  | Five dishes for a child's party | 4.5 | 7.5 |
|  |  |  |  |  |
|  |  |  |  |  |


| Question | Answer |  |  | Marks |
| :---: | :---: | :---: | :---: | :---: |
| 3(a) |  | Choice | Quality | 33 |
|  | Main-course dish for office workers | 4 | 7 |  |
|  | Starter or dessert | 4 | 7 |  |
|  | Two accompaniments | $2+2$ | $3+4$ |  |
| 3(b) | Choice Quality |  |  | 22 |
|  | Cake made by the creaming method | 4 | 7 |  |
|  | Savoury dish using cheese | 4 | 7 |  |


| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | :---: |
| 4 |  | Choice | Quality | $\mathbf{5 5}$ |
|  | Five snack items for a school event | 4.5 | 7.5 |  |


| Question | Answer |  |  | Marks |
| :---: | :---: | :---: | :---: | :---: |
| 5(a) |  | Choice | Quality | 33 |
|  | Three dishes using the methods listed | 4 . 3 | 7 . 3 |  |
| 5(b) |  | Choice | Quality | 22 |
|  | Batch of scones | 4 | 7 |  |
|  | Batch of small cakes or a tray bake | 4 | 7 |  |


| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | :---: |
| 6(a) |  | Choice | Quality | $\mathbf{3 3}$ |
|  | Three dishes using the ingredients listed | $4 \cdot 3$ | $7 \cdot 3$ |  |
| 6(b) |  | Choice | Quality | 202 |
|  |  | Cold dessert using fresh fruit | 4 | 7 |
|  | Biscuits made by the melting method | 4 | 7 |  |


| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | :---: |
| 7(a) |  | Choice | Quality | 33 |
|  | Main-course dish for adults who have type 2 <br> diabetes | 4 | 7 |  |
|  | Starter or dessert | 4 | 7 |  |
|  | Two accompaniments | $2+2$ | $3+4$ |  |
|  |  |  |  |  |
|  | Savoury dish using pastry | Choice | Quality | 2 |
|  | Cake made by the whisking method | 4 | 7 |  |


| Question | Answer |  | Marks |  |
| :---: | :--- | :---: | :---: | ---: |
| 8(a) |  | Choice | Quality | $\mathbf{3 3}$ |
|  | Three dishes using different vegetables | $4 \cdot 3$ | $7 \cdot 3$ |  |
|  | 8(b) |  | Choice | Quality |
| $\mathbf{n y y y}$ |  | $\mathbf{2 2}$ |  |  |
|  | Sweet dish using dried fruit | 4 | 7 |  |
|  | Dish using a batter mixture | 4 |  |  |

