CAMBRIDGE INTERNATIONAL EXAMINATIONS

Cambridge International General Certificate of Secondary Educatio

MARK SCHEME for the May/June 2015 series

0648 FOOD AND NUTRITION

0648/02 Paper 2 (Practical), maximum raw 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.

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SCHEME OF ASSESSMENT

Allocation of marks – 150
The marks should be recorded on the Practical Examination Working
(The final raw mark **must be scaled to a mark out of 100** before tran

The total of 150 is divided thus:

1	Planning Session – choice and plan	50	
2	Method of working	55	} Practical Test
3	Quality of dishes	35	
4	Serving and appearance	10	

DETAILED ALLOCATION OF MARKS

1 PLANNING SESSION (50 marks) **Choice 20**
Plan 30

(a) Choice

General Points – applicable to each test.
The dishes chosen should meet the requirements of the specific tasks and:

(i) show a variety of skills and processes;
(ii) combine to form well-balanced meals;
(iii) have attractive appearance;
(iv) show thought for economy in fuel and food;
(v) show an awareness of the time available for cooking and serving.

Note **quantities** chosen – these should be adequate for the number being served. Under choice, give credit for variety in texture and for inclusion of **local fruit** and **vegetables**.

(b) Plan of Work

Please note and mark the following points:

(i) Recipe section (5 marks)
Dishes chosen must be clearly listed with the quantity of each ingredient for each dish.

(ii) Planning section (23 marks)

1 A logical sequence of work from the beginning of the test to final serving – each item followed through to serving stage. This is the most important part of the plan. It should show the candidate's ability to visualise exactly what he/she is going to do throughout the test time and write it down in a clear sequence with adequate timings. **[10 marks]**

2 Clear indication of method for each dish, e.g. make cake – creaming method – make sauce – roux method. **[5 marks]**

3 Oven temperature required for each dish and cooking time – although this can be incorporated in **(a)**. **[3 marks]**

4 Time allowed for cleaning and dish washing at convenient points in the plan (**not** necessarily after every dish). **[3 marks]**

5 Allowance of time for serving meals in the correct order of courses.
Detailed timing is **not** required – a sensible guide is preferable. **[2 marks]**

(iii) Shopping List (2 marks)
Should give correct total quantities of ingredients require
special equipment should be stated.

2 METHOD OF WORKING (55 marks)

As a general guide, 28/55 for methods which just deserve a pass,
and 44/55 for very good methods, excellent timing and a variety o
only be given to a very able candidate. A candidate who shows litt
sufficient dishes for the available time cannot be given more than 25/55 for this section.
The majority of candidates will probably achieve between 28 and 42 marks.

The following points should be considered when deciding on this mark and are intended to guide the Examiner in assessing the total mark to be given for this section.

(a) The candidate's **general approach** – business-like and confident – should show in working that he/she has knowledge and clear understanding of recipes and methods being used. Sense of timing. **[5 marks]**

(b) **Manipulation** – correct use of tools, skill in handling mixtures, and large and small equipment. Correct preparation of dish, meat, vegetables, fruit, seasonings and flavourings, etc. **[20 marks]**

(c) Judgment of consistencies of various mixtures for e.g. scone mixtures, cake mixture etc. **before** actual cooking. **[10 marks]**

(d) Good hygienic methods and economy in the use of fuel and food. **[5 + 5 marks]**

(e) Oven management – control of heat on top of the stove. Knowledge of correct oven temperatures and positioning of dishes in the oven. **[5 marks]**

(f) Tidy and methodical working throughout. **[5 marks]**

If a candidate is extremely untidy then more than 5 marks may be deducted – if this happens, please comment on the mark sheet. **Where a candidate is preparing very simple dishes the maximum mark of 55 should be reduced accordingly**.

The term 'fresh vegetables' includes the preparation and cooking of root and/or green vegetables.
Salads, which should include a variety of vegetables and fruits, may merit a maximum of 6, dressing up to 4 according to type and skill involved.

NB Tinned, frozen and freeze-dried vegetables and instant coffee – maximum 1 mark each. Commercially prepared fruit juice or squash = 0. These marks apply to the result only. If serving and presentation of vegetables is good then give credit in last section, but for tinned juice etc. no mark.

3 QUALITY OF DISHES (35 marks)

All dishes must be tasted. Each dish must be marked according to
Please note that the maximum marks must be reduced for simple
Dishes added after the Planning Session has been completed will
assessing the quality of finished dishes, comments should be writt
about the flavour, texture and edibility of each dish.
Serving and appearance are assessed with a separate mark.

4 SERVING AND APPEARANCE (10 (usually 5 + 5) marks)

Serving – note the following points: sequence of serving meal, correct temperature of food, correct serving dishes.

Appearance – attractive presentation, tasteful garnishing and decoration. Cleanliness of dishes and tablecloth. Correct use of d'oyleys (doilies) and dish papers. Suitable flower arrangement.

To pass a candidate must work systematically using a reasonable degree of skill, good methods and sound recipes. At least **half** of the resulting dishes should be of a **good** standard – well served, with good appearance, consistency, texture and flavour. If the **main** dishes of the test are inedible, then a pass result should not be given.

NOTE: The raw mark awarded to each candidate out of 150 must be scaled to a mark out of 100 before transferring to the MS1 mark sheet (max 100).

Mark Scheme

Marks should be divided between dishes and accompaniments accord
indicate on the mark scheme the **full mark** allocated for each dish and

1		Five dishes using the ingredients listed		
2	**(a)**	Main dish Accompaniments Starter/dessert		
	(b)	Cake by the whisking method Biscuits by the melting method	4 4 **20**	7 7 **35**
3	**(a)**	Main dish Accompaniments Starter/dessert	4 2 + 2 4	7 3 + 4 7
	(b)	A dish using shortcrust pastry A dish which includes fruit	4 4 **20**	7 7 **35**
4		Five dishes for a birthday party (including a cake)	4 × 5 **20**	7 × 5 **35**
5	**(a)**	Main dish Accompaniments Starter/dessert	4 2 + 2 4	7 3 + 4 7
	(b)	A cake by the creaming method A batch of scones	4 4 **20**	7 7 **35**
6	**(a)**	Three dishes including different vegetables	4 × 3	7 × 3
	(b)	Biscuits by the rubbing-in method A dish which includes a sauce	4 4 **20**	7 7 **35**
7	**(a)**	Main dish Accompaniments Dessert/starter	4 2 + 2 4	7 3 + 4 7
	(b)	Two baked items to take home	4 + 4 **20**	7 + 7 **35**
8	**(a)**	Main dish Accompaniments Starter/dessert	4 2 + 2 4	7 3+ 4 7
	(b)	A dish including pasta A dish cooked by the steaming method	4 **20**	7 **35**