CAMBRIDGE INTERNATIONAL EXAMINATIONS

International General Certificate of Secondary Education

MARK SCHEME for the October/November 2

0648 FOOD AND NUTRITION

0648/02 Paper 2 (Practical Test), 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.

Cambridge is publishing the mark schemes for the October/November 2013 series for most IGCSE, GCE Advanced Level and Advanced Subsidiary Level components and some Ordinary Level components.

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	Preparation 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 PREPARATION 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 (max 55 marks)

As a general guide, 28/55 for methods which just deserve a pas and 44/55 for very good methods, excellent timing and a variety only be given to a very able candidate. A candidate who shows lit 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 she/he 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.**

3 QUALITY OF DISHES (35 marks)

All dishes must be tasted. Each dish must be marked according
Please note that the maximum marks must be reduced for si
Dishes added after the planning session has been complete
assessing the quality of finished dishes, comments should be w
about the flavour, texture and edibility of each dish.

The term 'fresh vegetables' includes the preparation and cooking
Salads, which should include a variety of vegetables and fruit
dressing up to 4 according to type and skill involved.
NB Tinned, frozen and freeze-dried vegetables and instant coffee – maximum 2 marks 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.

4 SERVING AND APPEARANCE (max 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 de sound recipes. At least **half** of the resulting dishes should be of a **go** good appearance, consistency, texture and flavour. If the **main** dishe pass result should not be given.

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

Marks should be divided between dishes and accompaniments acco indicate on the mark sheet the **full mark** allocated for each dish and t

			Choice		Quality	
1	**(a)**	Main dish	4	4	7	7
		Accompaniments	2 + 2	4	3 + 4	7
		Dessert	4	4	7	7
	(b)	Small cakes	4	4	7	7
		Scones	4	4	7	7
				20		**35**
2	**(a)**	Four party dishes	4 × 4	16	7 × 4	28
	(b)	Decorated cake	4	4	7	7
				20		**35**
3	**(a)**	Main dish	4	4	7	7
		Accompaniments	2 + 2	4	3+4	7
		Dessert	4	4	7	7
	(b)	Pastry dish	4	4	7	7
		Biscuits by the melting method	4	4	7	7
				20		**35**
4		Five dishes using the equipment listed	4 × 5	20	7 × 5	35
				20		**35**
5	**(a)**	Main dish	4	4	7	7
		Accompaniments	2 + 2	4	3 + 4	7
		Dessert	4	4	7	7
	(b)	Cake by the whisking method	4	4	7	7
		Dish including a sauce	4	4	7	7
				20		**35**
6		Five dishes using the ingredients listed	4 × 5	20	7 × 5	35
				20		**35**

7 **(a)** Main dish
Accompaniments
Dessert

(b) Pastry dish
Batter dish

8 **(a)** Three dishes using eggs

(b) Two dishes for packed lunch	4 × 2	8	7 × 2	14
		20		**35**