



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
SCIENCE AND TECHNOLOGY DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

TOURISM AND HOSPITALITY MANAGEMENT

SUBJECT: Catering Studies Theory

PAPER NO: 534/S01

DURATION: 3 Hours

MARCH/APRIL 2014 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions

This paper consists of 4 printed pages.

SECTION A

QUESTION 1

- (a) State any four (4) types of panada. (4 marks)
- (b) Compile a list of seven members of staff in the garde – manger department of a luxury hotel. (7 marks)
- (c) Canning is one of the most widely used methods. Identify five foods that can be canned. (5 marks)
- (d) Discuss any two (2) precautionary measures to take when using canned foods. (4 marks)
- (e) Outline any five (5) functions of the larder kitchen in a hotel. (5 marks)

SECTION B

QUESTION 2

What are the key features of a centralised production system?
(5 marks)

QUESTION 3

Explain five (5) advantages of the cook chill and cook freeze production systems to the caterer.
(10 marks)

QUESTION 4

Justify the rationale of using standard recipes in catering institutions.
Discuss five points.
(10 marks)

QUESTION 5

Outline five (5) considerations for menu planning.
(5 marks)

QUESTION 6

Define the following terms:-

- | | | |
|-----|-------------------|-----------|
| (a) | cyclical menu | (2 marks) |
| (b) | nouvelle cuisine | (2 marks) |
| (c) | classical cooking | (2 marks) |

QUESTION 7

(a) What is the difference between canapés and savouries?
(6 marks)

(a) Identify four (4) items that can be used as canapé bases and give one menu example for each.
(8 marks)

SECTION C

QUESTION 8

State any five points to be considered when planning a dessert trolley.
(5 marks)

QUESTION 9

Explain the causes of the following faults in cake making.

(a) A cake risen to a peak and is cracked (2 marks)

(b) A cake sunken in the middle (2 marks)

QUESTION 10

(a) Define Gelatine. Give four sources of gelatin. (6 marks)

(b) What is the effect of sugar on gelatin dishes? (2 marks)

QUESTION 11

(a) Identify and explain the two types of petit fours. (6 marks)

(b) What is a sorbet? (2 marks)

...../cn