



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

**TOURISM AND HOSPITALITY MANAGEMENT AND FOOD AND
BEVERAGE MANAGEMENT**

**SUBJECT: Catering Studies II
Theory**

PAPER NO: 534/S01

NOVEMBER 2011 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions

This paper consists of 3 printed pages.

SECTION A

QUESTION 1

- (a) Identify and explain any five essential considerations prior to menu planning. (10 marks)
- (b) Plan a four course menu for people attending a business executive meeting at a local three star hotel. (10 marks)
- (c) (i) Define the term “standard recipe”. (2 marks)
(ii) State any three advantages of using a standard recipe. (3 marks)
- (d) Explain the three considerations which determine portion size when dishing food to customers. (6 marks)
- (e) Identify any three (3) examples of portion control equipment and state their uses. (6 marks)
- (f) (i) Explain the difference between commercial and welfare catering. (4 marks)
(ii) Give one example of a welfare catering establishment. (1 mark)
- (g) State and explain the four basic points to be considered by a banqueting manager when dealing with a function inquiry. (8 mark)

SECTION B

25 MARKS

QUESTION 2

- (a) Define forcemeats. (2 marks)
- (b) Give two (2) examples under each of the following:-
 - (i) finer forcemeats
 - (ii) simple cooked forcemeats
 - (iii) simple or raw forcemeats(6 marks)
- (c) “Skill and cleanliness are the greatest attributes of the larder chef” Evaluate this statement citing relevant examples. (10 marks)
- (d) Identify any four (4) points to be considered when preparing canapes. (4 marks)
- (e) Give three (3) examples of compound salads. (3 marks)

SECTION C

25 MARKS

QUESTION 3

- (a) Identify any six (6) points that should be noted when using gelatine. (6 marks)
- (b) Discuss any five (5) important factors that control fermentation during the preparation of a yeast dough. (15 marks)
- (c) State the four (4) reasons for covering cakes with marzipan. (4 marks)

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