



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

**SUBJECT: Food Preparation and
Larder Theory**

PAPER NO: 549/S01

NOVEMBER 2011 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions.

This paper consists of 2 printed pages.

SECTION A

QUESTION 1

- a) Explain any five (5) points to consider when planning a hors d'oeuvre trolley. (10 marks)
- b) State six (6) objectives of using standard recipes. (6 marks)
*- Portion control
- Standard T.F. Id.
- avoid wastage.*
- c) Define the following culinary terms:
 - (i) Duxelle. *chopped shallots & mushroom.*
 - (ii) Mise-en-place. *prep*
 - (iii) Basting. *- pouring over liquid.*
 - (iv) Ragout.
 - (v) Vegan. *- a strict vegetarian.*
 (10 marks)
- d) Identify and explain eight (8) benefits of cook – chill or cook – freeze as a production system. (16 marks)
- e) Analyse the factors that cause mayonnaise to curdle during preparation. (8 marks)
- Describes
- f) Plan a four (4) course meal for a vegan and justify the choice of your dishes. (10 marks)
- g) Define the following menus:
 - (i) Hospital menu.
 - (ii) Ethnic menu.
 - (iii) Static menu.
 - (iv) Cyclic menu.
 - (v) Ala carte menu.
 (10 marks)
- h) Explain any five (5) duties of a head chef. (10 marks)

SECTION B

QUESTION 2

- a) Identify and explain six reasons why people choose to be vegetarians. (12 marks)
- b) State and explain five (5) ways of preserving eggs. (10 marks)
- c) Explain three (3) factors that affect the size of a portion. (6 marks)
- d) Define cook – chill system. (2 marks)

.....rg/wm

*barman
Bunni f.c.*

*no chill.
code freeze
mexico
thru*

2

*Onion Soup.
x x x
Beetroot salad.
x x x x
Rice
curried bean stew
mixed vegetables.
x x x
fruit salad.*