



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

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

SUBJECT: Catering Studies Theory

PAPER NO: 333/13/S12A

DURATION: 3 Hours

MARCH/APRIL 2020 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATES

Answer all questions

This paper consists of 3 printed pages.

QUESTION 1

- a) State the duties of the following kitchen personnel
i) Commis
ii) Butcher
iii) Fishmonger
iv) Porter
v) Chef de-cuisine (5 marks)
- b) Outline the cleaning procedure for the following equipment
i) Stainless steel saucepan
ii) Wooden rolling pin
iii) Plastic measuring jug (3 marks)
- c) Identify any two (2) tools which are used to sharpen knives (2 marks)

QUESTION 2

- a) Classify methods of cooking and give four (4) examples under each. (10 marks)
- b) Describe the following vegetable cuts
i) Julienne
ii) Brunoise
iii) Macédoine
iv) Jardinière
v) Paysanne (5 marks)
- c) Differentiate fats from oils (2 marks)
- d) Define a roux and state the ratio of fat to flour in brown roux. (3 marks)

QUESTION 3

- a) Name any four (4) offals that can be obtained from a beef carcass. (4 marks)
- b) Highlight the quality purchasing points of nuts. (4 marks)
- c) Outline the order of dissection of a pig. (6 marks)
- d) Briefly explain how the following classical dish is prepared
"Chicken chasseur" (5 marks)
- e) State two (2) sources of eggs in Zimbabwe (2 marks)
- f) List three (3) potatoes dishes that are made from the duchess mixture. (3 marks)

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- g) Suggest three (3) dishes that are suitable for vegetarians. (3 marks)
- h) Identify any three (3) ethnic Zimbabwe dishes. (3 marks)

QUESTION 4

- a) Discuss any six (6) techniques that are associated with cold preparations. (6 marks)
- b) Suggest ways in which fish, can be used in the Larder kitchen. (3 marks)
- c) Match the following Salads with their suitable dressings

Salad	Dressing
Waldorf	Thousand Island
French	Acidulated cream
Greek	Vinaigrette
Mimosa	Mayonnaise

(4 marks)

- d) Briefly explain the procedure in the preparation of the following cold dishes (3 marks)
- i) Orange cocktail (4 marks)
- ii) Meat salad

QUESTION 5

- a) Outline the stages in the production of yeast products (12 marks)
- b) Identifying any two (2) products which are made using the following pastes (2 marks)
- i) Sugar paste (2 marks)
- ii) Puff paste (2 marks)
- iii) Short paste
- c) Define the following terms that are used in the pastry kitchen (2 marks)
- i) Docking
- ii) Caramelisation

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