



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Theory

PAPER NO: 372/18/S05A

DURATION: 3 Hours

MARCH/APRIL 2021 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions.

This paper consists of 3 printed pages.

QUESTION 1

- (a) List down five duties of a pastry chef. (5 marks)
- (b) Define the following terms used in pastry
(i) dusting
(ii) bouchee
(iii) egg wash
(iv) gluten
(v) relaxing (10 marks)
- (c) Identify any five uses of fruits in pastry and give one menu example. (10 marks)

QUESTION 2

- (a) Highlight three major differences between sugar pastry and short pastry (6 marks)
- (b) Outline the preparation of choux pastry. (7 marks)
- (c) List any four products made from choux pastry. (4 marks)

QUESTION 3

- (a) State 6 ways in which air is mechanically introduced in flour mixtures. (6 marks)
- (b) List any 5 uses of eggs in a whisked cake mixture. (5 marks)
- (c) Match the following method with the product using arrows.

Rubbing in	Genoise sponge
Creaming	Gingerbread
Melting	Rock cakes
Whisking	Christmas cake

(4 marks)

QUESTION 4

- (a) Explain 5 uses of salt in yeast products. (5 marks)
- (b) Highlight the procedure of making bread using the straight dough method. (12 marks)
- (c) Name two laminated yeast dough products. (2 marks)

QUESTION 5

- (a) Define the word gelatine. (1 mark)
- (b) State factors to consider when using gelatine. (7 marks)
- (c) List five products that use gelatine. (5 marks)

QUESTION 6

- (a) Give two main ingredients in the preparation of meringue. (2 marks)
- (b) Explain in detail three (3) methods of making meringue. (9 marks)

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