



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

TOURISM AND HOSPITALITY MANAGEMENT

SUBJECT: Catering Studies Theory PAPER NO: 333/18/S12A

DURATION: 3 Hours

MARCH/APRIL 2021 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 3 printed pages.

SECTION A

QUESTION 1

- a) Define the following culinary terms:
- | | | |
|------|------------|----------|
| i) | A la carté | (1 mark) |
| ii) | Blanquette | (1 mark) |
| iii) | Blanch | (1 mark) |
| iv) | Bouillion | (1 mark) |
| v) | Darne | (1 mark) |
- b) State two dry methods of cooking and two wet methods of cooking. (4 marks)
- c) Name the four degrees of grilling beef steak. (4 marks)

QUESTION 2

- a) Outline four personal hygiene practices expected of chef. (4 marks)
- b) Define the term sauce. (1 mark)
- c) Give four important points to be considered when buying fish. (4 marks)

QUESTION 3

- a) State five classes of soup and give one menu example of each. (10 marks)
- b) Name five (5) classes of vegetables giving one example for each class. (10 marks)
- c) Highlight four (4) preservation methods for meat. (4 marks)
- d) Name the connective tissues that bind meat. (2 marks)

QUESTION 4

- a) Describe the following types of milk.
- | | | |
|------|------------------|-----------|
| i) | Pasteurised milk | (2 marks) |
| ii) | Homogenised milk | (2 marks) |
| iii) | UHT | (2 marks) |
- b) Give any five food items that should not be included in a diet of a diabetic patient. (5 marks)

SECTION B

QUESTION 5

- a) State any three derivatives of mayonnaise. (6 marks)
- b) Give an example of one of the following:
- i) Cold hors d'oeuvre (2 marks)
 - ii) Hot hors d'oeuvre (2 marks)
- c) Name the dressing for each of the following salads:
- i) Nicoise salad (1 mark)
 - ii) Waldorf salad (1 mark)
 - iii) Florida salad (1 mark)
- d) Outline two (2) duties of the chef du froid. (2 marks)

SECTION C

QUESTION 6

- a) State the methods of incorporating fat into flour in the following pastes.
- i) Short crust (2 marks)
 - ii) Flaky (2 marks)
 - iii) Rough puff (2 marks)
 - iv) Puff (2 marks)
 - v) Sugar (2 marks)
- b) Explain the functions of each of the following ingredients in cake making.
- i) Fat (1 mark)
 - ii) Eggs (1 mark)
 - iii) Sugar (1 mark)
 - iv) Milk (1 mark)
- c) Explain the following terms:
- i) Whisking (1 mark)
 - ii) Glazing (1 mark)
 - iii) Gateau (1 mark)
 - iv) Egg wash (1 mark)
 - v) Creaming (1 mark)
- d) How do you prepare small cakes. (6 marks)

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