



**ZIMBABWE**

**MINISTRY OF HIGHER AND TERTIARY EDUCATION**

**HIGHER EDUCATION EXAMINATIONS COUNCIL  
(HEXCO)**

**NATIONAL DIPLOMA**

**IN**

**PROFESSIONAL COOKERY**

**SUBJECT: Pastry Theory**

**PAPER NO: 549/S04A**

**OCTOBER/NOVEMBER 2012 EXAMINATION**

**REQUIREMENTS**

**INSTRUCTIONS TO CANDIDATE**

**Answer ALL questions**

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*This paper consists of 2 printed pages*

PAPER NO: 549/S04A – PASTRY THEORY

QUESTION 1

Explain how the following types and make up methods of cookies or biscuits are done

- (a) rolled (5 marks)  
(b) sheet (5 marks)

QUESTION 2

Examine the seven steps of tempering chocolate. (10 marks)

QUESTION 3

Discuss the factors that contribute to the following characteristics of biscuits and cookies.

- (a) softness (5 marks)  
(b) chewiness (5 marks)

QUESTION 4

Describe the similarities in bavarois and mousses. (10 marks)

QUESTION 5

Analyse any four techniques one can use for partially or completely decorating a cake using a pastry bag or paper cone. (20 marks)

QUESTION 6

Examine the effects of fat, sugar and temperature on the whipping of egg whites into foams. (10 marks)

QUESTION 7

Explain any ten points for consideration when planning a dessert trolley. (20 marks)

QUESTION 8

Examine the factors that affect menu terminology. (10 marks)

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