



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

**TOURISM AND HOSPITALITY MANAGEMENT/FOOD AND BEVERAGE
MANAGEMENT**

SUBJECT: Catering Studies I Theory

PAPER NO: 534/S01

OCTOBER/NOVEMBER 2013 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions.

This paper consists of 3 printed pages.

SECTION A

QUESTION 1

- a) Outline four (4) advantages of vacuum cooking. (4 marks)
- b) Explain the following types of menus:
- i) Cyclical (2 marks)
 - ii) Table d'hôte (2 marks)
 - iii) Ethnic (2 marks)
 - iv) À La Carte (2 marks)

QUESTION 2

- a) Identify the four (4) categories of catering establishments and give one example under each category. (8 marks)
- b) Suggest five (5) duties of a head chef in a three star hotel. (5 marks)
- c) State four (4) food items which can be considered when planning a continental breakfast menu. (4 marks)

QUESTION 3

- a) Outline the benefits of cook-chill/cook-freeze to the employer. (6 marks)
- b) Explain the following preservation methods:
- i) Preservation by salt (1 mark)
 - ii) Preservation by sugar (1 mark)
 - iii) Preservation by acid (1 mark)
- c) Identify two categories of food additives. (2 marks)

SECTION B

QUESTION 4

- a) Discuss the importance of Trade Description Act (TDA). (8 marks)
- b) Explain why the function of a menu is referred to as “twofold” (2 marks)
- c) Discuss five (5) benefits that accrue from using pre-planned menus. (10 marks)
- d) Define the following preservation methods:
- i) Canning (2 marks)
 - ii) Pickling (2 marks)
 - iii) Radiation (2 marks)
 - iv) Chemical (2 marks)
- e) Suggest any two animal sources of gelatine. (2 marks)

SECTION C

QUESTION 5

Discuss desserts under the term “simple presentation.” (10 marks)

QUESTION 6

Explain the following methods of cake mixing:

a) Two stage method (5 marks)

b) Angel food method (5 marks)

QUESTION 7

Discuss the reasons why sorbet and ice-cream are churn frozen.
(10 marks)

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