



**ZIMBABWE**

**MINISTRY OF HIGHER AND TERTIARY EDUCATION**

**HIGHER EDUCATION EXAMINATIONS COUNCIL  
(HEXCO)**

**NATIONAL DIPLOMA**

**IN**

**PROFESSIONAL COOKERY**

**SUBJECT: Food Preparation and Larder  
Theory**

**PAPER NO: 549/S01**

**OCTOBER/NOVEMBER 2013 EXAMINATION**

**REQUIREMENTS**

**INSTRUCTIONS TO CANDIDATE**

**Answer ALL questions**

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*This paper consists of 3 printed pages*

QUESTION 1

Explain the following terms:-

- (a) ballotines (1 mark)
- (b) bone out (1 mark)
- (c) entrecote (1 mark)
- (d) vol-au-vent (1 mark)
- (e) carte Du jour (1 mark)
- (f) Bombay duck (1 mark)

QUESTION 2

Outline five advantages and five disadvantages of vacuum cooking.

- Food is cooked with all vitamins & nutrients
- No nutrients are lost
- Spices and everything is done by cooking
- No food oxidation since air is removed
- Less spillage

(10 marks)

QUESTION 3

Identify and explain eight factors which affect the design of a kitchen.

- type of establishment
- theme of establishment
- space
- equipment
- number

(16 marks)

QUESTION 4

State and explain five essential considerations prior to planning a menu.

- Type of meal
- Type of people
- Type of establishment
- Equipment
- Type of season
- Occasion

(10 marks)

QUESTION 5

Explain the following types of menus

- (a) table d' hote menu (1 mark)
- (b) cyclical menu (1 mark)
- (c) ethnic menu (1 mark)
- (d) A la carte menu (1 mark)

QUESTION 6

Plan a buffet menu for a high profile wedding of 300 people giving a choice of three starches, two protein dishes, three salads, two types of vegetables and two deserts. (12 marks)

QUESTION 7

Name the country of origin of the following ethnic dishes:

- (a) chicken tandoori (2 marks)
- (b) sushi rice (2 marks)
- (c) chocolate brownies (2 marks)

QUESTION 8

- (a) Identify three special storage points for food. (3 marks)
- (b) Suggest three major duties of a sous chef. (3 marks)

**SECTION B**

QUESTION 9

- (a) Explain forcemeats. (2 marks)
- (b) Give 2 examples under each of the following headings.
  - (i) finer forcemeats *polony, ham* (2 marks)
  - (ii) simple cooked forcemeats *chicken liver pâté, pork pie* (2 marks)
  - (iii) raw forcemeats *country style sausages* (2 marks)

QUESTION 10

- (a) Outline the seven steps involved in the preparation of a Russian Salad. (7 marks)
- (b) Identify any four points to consider during the preparation of canapés. *bridge made bite sized* (4 marks)
- (c) Differentiate between a decoration and a garnish. *edible inedible* (2 marks)
- (d) Identify the fillings for the following sandwiches. *edible prior to service*
  - (i) club sandwich (2 marks)
  - (ii) bookmaker sandwich (2 marks)
- (e) Suggest five factors to be considered when setting up cold buffet. *type of clientele production method colour season chefs skills* (5 marks)

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