



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

CULINARY ARTS

**MODULE: Advanced Pastry and Confectionary
Techniques**

PAPER NO: 549/23/M04A

SUBJECT: Pastry Theory

549/15/S04A

DURATION: 3 hours

NOVEMBER/DECEMBER 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer all questions.**
- 2. Start each question on a fresh page.**

QUESTION 1

- a) Assess the following faults in puff paste and give possible solutions.
- | | | |
|------|---------------|-----------|
| i) | Not flaky | (2 marks) |
| ii) | Fat oozes out | (2 marks) |
| iii) | Uneven rise | (2 marks) |
| iv) | Soggy | (2 marks) |
- b) Analyse the techniques which are used to slow down staling in yeast products. (9 marks)
- c) Outline the general guidelines when making pastes except for choux paste and hot water paste. (10 marks)

QUESTION 2

- a) Mention any three (3) products which are produced from the Savarin dough. (3 marks)
- b) Explain the following cake making methods:
- | | | |
|------|------------|-----------|
| i) | Chiffon | (5 marks) |
| ii) | Angel food | (5 marks) |
| iii) | All in one | (5 marks) |
| iv) | Sponge | (5 marks) |

QUESTION 3

- a) Elaborate on the seven (7) make-up methods of petit fours. (7 marks)
- b) Justify the use of marzipan in cake decoration. (3 marks)
- c) Identify any three (3) ingredients that are used in the production of fruit cakes. (3 marks)
- d) Clarify on the use of brandy after baking rich fruit cakes. (3 marks)

QUESTION 4

- a) Outline the ice-cream making process. (5 marks)
- b) Compare and contrast Charlotte Royal and Charlotte Muscovite. (4 marks)
- c) Mention any three (3) fruits which can be used to flavour sorbets. (3 marks)

QUESTION 5

- a) Briefly discuss the following:
- i) Simple dessert presentation (3 marks)
 - ii) Complex dessert presentation (3 marks)
- b) Identify any four items that can be used in dessert presentation. (4 marks)
- c) Examine seven (7) precautions to be exercised when boiling sugar. (7 marks)
- d) Justify the reasons for tempering chocolate before using it. (5 marks)

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