



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

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

SUBJECT: Catering Studies Practical

PAPER NO: 534/15/S02

DURATION: Planning: 1 ½ Hours

Practical: 4 ½ Hours

MARCH/APRIL 2020 EXAMINATION

REQUIREMENTS

Carbon paper and recipe book / file.

INSTRUCTIONS TO CANDIDATE

See page 2.

This paper consists of 6 printed pages.

INSTRUCTIONS TO CANDIDATES

1. Time plan, food orders and equipment list will be written in duplicate a week before the practical session.
2. A maximum of 1 ½ hours will be allocated to the plan food orders and equipment list. A practical cookery textbook or recipe file can be used for both the planning and the examination session.

N.B No recipe should be included in the time plans.

3. A maximum of 4 ½ hours is allowed in the practical session and it includes time for mise-en-place and presentation.
4. No candidate may leave the kitchen during the examination without the permission of the examiner or moderator. In case of shared equipment notify the examiner by raising your hand and the required equipment will be sourced for you.
5. Candidates may not confer with each other during the examination without the permission of the examiner or moderator.
6. Candidates should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other on the table or working bench or surface.
7. Presentation of all finished products must be done within the last ½ hour of the examination.
8. Throughout the examination marks will be awarded as follows:-

(a) Time plans	10%
(b) Hygiene	15%
(c) Timing and coordination	15%
(d) Skills	40%
(e) Finished products	20%
(f) Total	100%

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Plan, prepare and present the following dishes for two(2) people.

Liver paté

X X X X X X X X X

Cream of mushroom soup

Pork escalopes served with Madeira sauce

X X

Parsley potatoes

Mixed vegetables (jardinière)

X X X X X X X X X

Fruit tartlets

CANDIDATE NUMBER:-----

ACTIVITY	POSSIBLE MARK	EXAMINERS MARK	MODERATORS' MARK	COMMENT
TIME PLAN	(10)			
Sequence of activities	6			
Commodities list	2			
Equipment list	2			
HYGIENE	(15)			
Personal	5			
Food	5			
Kitchen	5			
TIMING AND CO-ORDINATION	(15)			
Mise – en – place	3			
Time plan following	2			
Coordination of activities	3			
Finishing on time	3			
WASTE MANAGEMENT				
Food	2			
Energy and water	2			
SKILLS	(40)			
Liver pâté	(7)			
Cooking the livers	1			
Passing the livers	2			
Lining tin with bacon	1			
Baking	2			
Slicing	1			
Cream of mushroom soup	(7)			
Cutting vegetables	1			
Sweating vegetables	1			
Addition of flour	1			
Addition of liquid	1			
Simmering	2			
Liquidising	1			
Pork escalopes	(9)			
Cutting the meat	2			
Tenderising the meat	1			
Seasoning	1			
Frying	1			
Preparation of demi-glace	2			
Preparation of Madeira sauce	2			

CANDIDATE NUMBER:-----

Parsley Potatoes	(4)			
Cutting potatoes	1			
Boiling	1			
Draining	1			
Addition of Parsley and butter	1			
Mixed vegetables	(2)			
Cutting	1			
Cooking	1			
Fruit tartlets	(11)			
Preparation of sugar pastry	2			
Lining of tins	1			
Baking blind	1			
Preparation of pastry cream	2			
Slicing fruits	1			
Filling pastry cases	1			
Arranging fruits	2			
Glazing	1			
FINISHED PRODUCTS	(20)			
Liver pâté	(3)			
Appearance	1			
Taste	1			
Presentation	1			
Cream of mushroom soup	(3)			
Consistency	1			
Taste	1			
Presentation	1			
Pork escalopes	(4)			
Appearance	2			
Taste	1			
Presentation	1			
Parsley Potatoes	(3)			
Appearance	1			
Taste	1			
Presentation	1			
Mixed vegetables	(3)			
Appearance	1			
Taste	1			
Presentation	1			
Fruit Tartlets	(4)			
Appearance	2			
Taste	1			
Presentation	1			
TOTAL	100			

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CANDIDATE NUMBER: 0418003) 00009 -----

EXAMINER-----**SIGNATURE:**-----**DATE:**-----

MODERATOR:-----**SIGNATURE:**-----**DATE:**-----

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