



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Practical

PAPER NO: 372/S02

DURATION: 4 Hours

OCTOBER/NOVEMBER 2014 EXAMINATION

REQUIREMENTS

Carbon paper, recipe books and files

INSTRUCTIONS TO CANDIDATE

See page 2.

This paper consists of 5 printed pages.

Instructions to Candidate

1. Time plans, food orders and equipment lists will be written in duplicate a week before the practical session.
2. A maximum of 1½ 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 examination session.

N.B: No recipes should be included in the time plans.

3. A maximum of 4 hours is allowed for the practical session and it includes time for mis-en-place and presentation.
4. No candidate may leave the kitchen during examination. 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 moderator or the examiner.
6. Candidates should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other should be placed on the working surface.
7. Presentation of all finished products must be done within the last hour of the examination.
8. Throughout the examination, marks will be awarded as follows:
 - a) Time plans (10 marks)
 - b) Hygiene (15 marks)
 - c) Time and co-ordination (15 marks)
 - d) Working methods and use of equipment (40 marks)
 - e) Quality and presentation of finished product (20 marks)
 - f) Total possible marks (100 marks)

QUESTION 1

Plan, prepare and present the following dishes:

- a) Ginger bread
- b) Cream caramel (use two eggs)
- c) Fruit tartlets (Fill in with Pastry cream)

Candidate Name:

ACTIVITY	POSSIBLE MARK	ACTUAL MARK	COMMENT
TIME PLAN	(10)		
Time allocation	3		
Specification of commodities	2		
Correct quantities	2		
Sequence	3		
HYGIENE	(15)		
Personal	5		
Cleaning between tasks	5		
Food storage	5		
TIMING AND CO-ORDINATION	(15)		
Order of work followed	3		
Activities finished on time	3		
Proper use of equipment	3		
Correct weighing of Ingredients	3		
Wastage	3		
SKILLS TO BE ASSESSED	(40)		
GINGER BREAD			
Melting sugars	3		
Coating	1		
Addition of dry Ingredients	2		
Consistency of dough	4		
Baking	2		
CREAM CARAMEL			
Caramelising sugar	3		
Coating the moulds	2		
Preparation of egg custard	4		
Baking	2		
FRUIT TARTLETS			
Preparation of sugar pastry	2		
Resting of pastry	1		
Lining of mould	2		
Baking	2		
Preparation of pastry cream	4		
Filling of pastry cases with cream	2		
Arrangement of fruits	2		
Glazing	2		

FINISHED PRODUCTS	(20)		
Ginger bread			
Texture	2		
Taste	2		
Presentation	2		
CREAM CARAMEL			
Appearance	2		
Taste	2		
Presentation	2		
FRUIT TARTLETS			
Appearance	3		
Taste	3		
Presentation	2		
TOTAL	(100)		

Examiner:

Date:

Moderator:

Date:

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