



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

TOURISM AND HOSPITALITY MANAGEMENT

SUBJECT: Catering Studies II Practical

PAPER NO: 534/S02

DURATION: 4 Hours

OCTOBER/NOVEMBER 2014 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions

This paper consists of 5 printed pages.

PAPER NO:534/S02 – CATERING STUDIES II PRACTICAL

1. Time plans, food orders and equipment lists 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 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 sources for you.
5. Candidates may not confer with each other during the examinations 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 products	(20 marks)
(f) Total possible marks	(100 marks)

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

Stuffed eggs

Beef goulash

Boiled rice

Mixed vegetables

Orange flan

MARKING GUIDE

Candidate Number.....

ACTIVITY	POSSIBLE MARK	ACTUAL MARK	COMMENTS
TIME PLAN	(10)		
HYGIENE	(15)		
Personal	5		
Food	5		
Working area	5		
SKILLS	(40)		
Boiling eggs	2		
Preparation of stuffing	3		
Piping stuffing into eggs whites	2		
Cutting beef into cubes	3		
Frying beef cubes	3		
Preparation of sauce	3		
Cooking rice	3		
Cutting vegetables	3		
Cooking vegetables	2		
Preparation of sugar paste	3		
Lining flan ring with paste	3		
Baking blind	1		
Preparation of pastry cream	3		
Segmenting orange	2		
Laying fruit	2		
Preparation of glazing	1		
Glazing	1		
TIMING AND COORDINATION	(15)		
Managing waste	4		
Co –ordination of activities	4		
Finishing on time	3		
Proper use of equipment	4		
FINISHING PRODUCTS	(20)		
Stuffed Eggs			
Appearance	2		
Taste	1		
Garnish	1		
Beef goulash			
Appearance	2		
Taste	1		
Tenderness of beef	1		
Garnish	1		
Boiled rice			
Appearance	1		
Taste	1		
Texture	1		
Mixed vegetables(Batons)			

PAPER NO:534/S02 – CATERING STUDIES II PRACTICAL

Appearance	1		
Taste	1		
Texture	1		
Orange flan			
Shape	1		
Appearance	2		
Taste	1		
Texture	1		
TOTAL	100		

EXAMINER:.....DATE:.....

MODERATOR:.....DATE:.....

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