



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Theory

PAPER NO: 549/S04

DURATION: 3 Hours

OCTOBER / NOVEMBER 2014 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 3 printed pages.

QUESTION 1

Define the following terms associated with baking:

- a) greasing (1 mark)
- b) marking (1 mark)
- c) loading (1 mark)
- d) brushing (2 marks)
- e) cooling (1 mark)
- f) finishing (1 mark)
- g) recovery time (1 mark)
- h) dusting (2 marks)

QUESTION 2

- a) Describe bread staling. (1 mark)
- b) Identify any five changes that occur to bread during staling. (5 marks)
- c) Suggest ways of preventing bread staling. (4 marks)

QUESTION 3

- a) Identify any five factors that influence the naming of a pastry dish. (5 marks)
- b) State any five (5) attributes of a good pastry chef. (5 marks)

QUESTION 4

- a) Outline the characteristics of Chiffon cake and state how is it prepared. (6 marks)
- b) List any five cake flavourings and give one source for each. (10 marks)
- c) Highlight the causes of the following faults in cakes
 - i) Fruit sunk (1 mark)
 - ii) Cracked (1 mark)
 - iii) Bad shape (1 mark)
 - iv) Close texture (1 mark)

QUESTION 5

- a) Differentiate between Rum baba and Marignans. (8 marks)
- b) State any two derivatives (variations) of the basic bun dough. (2 marks)

QUESTION 6

- a) Define meringue. (2 marks)
- b) Identify the factors that should be considered when whipping egg whites for meringues. (5 marks)
- c) Name any three types of meringues. (3 marks)

QUESTION 7

Spread in biscuits is caused by various factors. Identify and explain any three factors that may cause spread in biscuits. (6 marks)

QUESTION 8

Identify the seven degrees of cooking sugar, the cooking temperatures and uses at each stage. (24 marks)

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