



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

MODULE: Food Preparation Practical

PAPER NO: 372/22/M03B

DURATION: 1 ½ Hours –Planning Session

3 ½ Hours - Practical Session

MAY/JUNE 2024 EXAMINATION

REQUIREMENTS

Carbon paper and recipe book / file.

INSTRUCTIONS TO CANDIDATE

See Page 2.

This paper consists of 5 printed pages.

INSTRUCTIONS TO CANDIDATE

1. Time plans, food orders and equipment lists are to be written in duplicate a week before the practical session.
2. A maximum of 1 ½ hours is allocated on the time plans, food orders and equipment lists. Recipe files or textbooks can be used for the planning examination session.
3. A maximum of 3 ½ hours is allocated for the practical session including mise-en-place and presentation.
4. No candidate may leave the kitchen without the permission of the examiner or moderator.
5. Candidates may not confer with each other during the examination. In case of shared equipment, notify the examiner or moderator who will source the equipment required.
6. Candidates must have two cards bearing their candidate numbers. One card should be pinned on the uniform and the other card on the working surface.
7. Presentation of all finished products will be done within the last 30 minutes of the examination.
8. Through out the examination, marks will be awarded as follows:

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

Plan, prepare and present the following dishes for two:-

Consommé Julienne

Chicken sauté chasseur

Braised rice

Glazed turned vegetables