



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

MODULE: Larder Theory

PAPER NO: 372/22/M01A

DURATION: 2 Hours

MAY / JUNE 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 4 printed pages.

QUESTION 1

- a) Identify any five (5) condiments that are commonly used in the Larder kitchen. (5 marks)
- b) Outline any seven (7) responsibilities of the section de-partie in the Larder department. (7 marks)
- c) Classify hord'oeuvres and give one example from each class. (6 marks)

QUESTION 2

- a) Explain the two (2) ways of correcting a curdled mayonnaise. (4 marks)
- b) Complete the following table:

Salad	Dressing
Fish salad	_____
Russian salad	_____
Meat salad	_____
Nicoise salad	_____
Waldorf salad	_____
Potato salad	_____

(6 marks)

- c) Highlight the quality purchasing points of fish. (5 marks)
- d) Discuss factors to be considered when making cold dishes. (10 marks)

QUESTION 3

- a) Justify the use of the following ingredients in the preparation of fish cocktail:
- i) Tomato sauce
 - ii) Lettuce
 - iii) Lemon
 - iv) Bay leaf
- (4 marks)
- b) Suggest any five (5) vegetables that can be used in the Larder kitchen to make simple garnishes.
- (5 marks)
- c) State five (5) tools that are used when carving fruits and vegetables.
- (5 marks)
- d) Describe the following sandwiches:
- i) Quadro decker
 - ii) Book maker
 - iii) Treble decker
 - iv) Double decker
 - v) Scandinavian smorrebrod
- (3 marks)
(3 marks)
(3 marks)
(3 marks)
(3 marks)

QUESTION 4

- a) Outline any five (5) points to be considered when preparing canapés.
- (5 marks)
- b) Name any five (5) types of bread that can be used in the Larder kitchen.
- (5 marks)
- c) Justify the use of convenience foods in the kitchen.
- (5 marks)
- d) Define the following terms:
- i) Aspic jelly
 - ii) Garnish
- (2 marks)
(2 marks)

QUESTION 5

- a) Suggest the most suitable methods of cooking for the following cuts of beef:
- i) Rump steak
 - ii) Fillet steak
 - iii) Silver side
 - iv) Top side
 - v) Sirloin steak
- (5 marks)
- b) Identify any four (4) methods of preserving meat.
- (4 marks)

...../pm