



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

FOOD AND BEVERAGE MANAGEMENT

MODULE: Advanced Food Preparation Theory

PAPER NO: 586/23/M02A

DURATION: 3 Hours

MAY / JUNE 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 3 printed pages.

QUESTION 1

- a) Highlight the advantages of cyclical menus. (5 marks)
- b) Differentiate formal buffet menus from informal buffet menus. (4 marks)
- c) Plan a menu for (1000) one thousand Enumerators attending a census training workshop at your institution. (10 marks)

QUESTION 2

- a) Explain the overall benefits of the cookchill and cook freeze production systems to the employer. (8 marks)
- b) Identify any five (5) dishes which are suitable for vegetarians. (5 marks)
- c) Suggest any two (2) reasons why some people choose to become vegetarians. (2 marks)

QUESTION 3

- a) Briefly explain how millet sadza is cooked in your region. (3 marks)
- b) Examine the following cake making methods:
 - i) Flour batter (3 marks)
 - ii) Sugar batter (3 marks)
- c) Identify the seven (7) make up methods of petit - fours. (7 marks)

QUESTION 4

- a) Compare and contrast mousses and bavarois. (4 marks)
- b) Outline the procedure in the preparation of a bakewell tart. (8 marks)
- c) Identify the three (3) methods of making puff pastry and briefly explain how fat is added. (6 marks)

QUESTION 5

- a) Outline the procedure in the preparation of yeast products. (12 marks)
- b) Identify any three (3) types of doughnuts. (3 marks)

QUESTION 6

- a) Describe the following:
- i) Aspic jelly (2 marks)
 - ii) Chaud froid sauce (2 marks)
- b) Differentiate garnishes from decorations. (4 marks)
- c) Analyse factors which causes mayonnaise sauce to curdle during preparation. (4 marks)
- d) Explain any five (5) techniques that are associated with cold preparation. (5 marks)

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