



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

TOURISM AND HOSPITALITY MANAGEMENT

MODULE: Catering Studies Practical

PAPER NO: 333/22/M06B

**DURATION: 1½ Planning Session
4½ Practical Session**

OCTOBER / NOVEMBER 2024 EXAMINATION

REQUIREMENTS

1. Carbon copy.
2. Recipe book or file.

INSTRUCTIONS TO CANDIDATE

See page 2

This paper consists of 6 printed pages.

INSTRUCTIONS TO CANDIDATES

1. Time plans, food orders and equipment list will be written in duplicate a week before the practical session.
2. A maximum of 1½ hours will be allocated to plan food orders and equipment list. A practical cookery textbook or recipe file can be used for both the planning and examination session.
3. A maximum of 4½ hours is allowed for the practical session and it includes time for mise-en-place and presentation.
4. No candidate may leave the kitchen without the permission of examiner or moderator.

In case of shared equipment, notify the examiner by raising your hand and the required equipment will be sourced for you.

5. Candidates may not confer with each other during the examination.
6. Candidates should make two (2) cards bearing their candidate numbers, one (1) should be pinned on the uniform and the other on the working surface.
7. Presentation of all finished products will be done within the last ½ hour of the examination.
8. Throughout the examination marks will be awarded as follows:

a) Time plan	(10 marks)
b) Hygiene	(15 marks)
c) Mise-en-place	(4 marks)
d) Skills	(40 marks)
e) Timing and coordination	(11 marks)
f) Finished Products	(20 marks)
TOTAL	(100 marks)

QUESTION 1

Plan, prepare and present the following dishes for two (2) people.

Cream of potato soup

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Chicken sauté chasseur

Braised Rice

Glazed mixed vegetables (macedoine)

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Chocolate éclairs (fill with pastry cream)

CANDIDATE NUMBER:

ACTIVITY	POSSIBLE MARK	EXAMINER'S MARK	MODERATOR'S MARK	COMMENTS
TIME PLAN	(10)			
Order of work	6			
Equipment order list	2			
Commodity order list	2			
HYGIENE	(15)			
Personal	5			
Food	5			
Kitchen	5			
Mise-en-place	(4)			
SKILLS	(40)			
Cream of potato soup	(10)			
Cleaning of vegetables	1			
Peeling and slicing	2			
Sweating	2			
Addition of stock	1			
Simmering	2			
Straining	1			
Addition of cream	1			
Saute chasseur chicken	(10)			
Cleaning the chicken	1			
Cutting the chicken	1			
Cooking to golden brown colour	1			
Addition of shallots	1			
Addition of sliced mushroom	1			
Addition of white wine	1			
Reduction	1			
Addition of tomato concasse	1			
Simmering and correcting seasoning	2			
Braised rice	(5)			
Cleaning of rice	1			
Sweating of onions	1			
Addition of rice	1			
Addition of stock	1			
Simmering	1			
Glazed mixed vegetables	(4)			
Cleaning and cutting	1			
Blanching	1			
Refreshing	1			
Glazing	1			

CANDIDATE NUMBER:

ACTIVITY	POSSIBLE MARK	EXAMINER'S MARK	MODERATOR'S MARK	COMMENTS
Eclairs	(11)			
Preparation of choux paste	2			
Creaming	1			
Consistency	2			
Piping	1			
Baking	1			
Preparation of thick custard	1			
Preparation of pastry cream	1			
Filling	1			
Glazing with chocolate	1			
Timing and coordination	(11)			
Coordination of activities	3			
Time following	3			
Wastage	2			
Finishing on time	3			
Finished Products	(20)			
Cream of potato soup	(3)			
Consistency	1			
Taste	1			
Appearance	1			
Chicken sauté chasseur	(4)			
Taste	1			
Appearance	1			
Presentation	2			
Braised Rice	(4)			
Taste	1			
Appearance	1			
Presentation	2			
Glazed mixed vegetables	(3)			
Appearance	1			
Taste	1			
Texture	1			

CANDIDATE NUMBER:

ACTIVITY	POSSIBLE MARK	EXAMINER'S MARK	MODERATOR'S MARK	COMMENTS
Chocolate éclairs	(6)			
Appearance	2			
Taste	2			
Presentation	2			
TOTAL	(100			

Examiner Signature: **Date:**

Moderator Signature: **Date:**

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