



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

MODULE: Larder Practical

PAPER NO: 372/22/M01B

**DURATION: Planning session: 1½ hours
Practical session: 4 hours**

MAY/JUNE 2024 EXAMINATION

REQUIREMENTS

1. Carbon paper
2. Recipe book/file

INSTRUCTIONS TO CANDIDATE

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PAPER NO: 372/22/M01B – LARDER PRACTICAL

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 1½ hours is allocated to time plans, food orders and equipment lists. Recipe files or textbooks can be used for both the planning and the practical session.

N. B. No recipes should be included in the plans.

3. A maximum of 4 hours is allocated 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 the Examiner/Moderator.
5. Candidates may not confer with each other during the examination. In case of shared equipment notify the Examiner or the Moderator who will source the required equipment.
6. Candidates should make two (2) cards bearing their candidate numbers, one should be pinned on the uniform and the other placed 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 plans	(10 marks)
b) Hygiene	(15 marks)
c) Mise-en-place	(4 marks)
d) Skills demonstrated	(40 marks)
e) Timing and coordination	(11 marks)
f) Finished products	(20 marks)
g) Total possible marks	(100 marks)

PAPER NO: 372/22/M01B – LARDER PRACTICAL

QUESTION 1

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

- a) Scotch egg
- b) Meat salad
- c) Club sandwich
- d) Four (4) types of canapés using the following ingredients:
 - Eggs
 - Mayonnaise
 - Sliced cheese
 - Ham
 - Tomatoes
 - Lettuce