



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

**SUBJECT: Food Preparation, Larder and
Commodities**

PAPER NO: 372/18/S06A

DURATION: 3 hours

MARCH/APRIL 2022 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer ALL questions.

This paper consists of 4 printed pages.

SECTION A

QUESTION 1

- a) Define the following culinary terms:

Sweating	Consommé
Skimming	Liason
Vegan	Fricassee
Zest	Macedoine
Bouquet garni	Roux

(10 marks)

- b) State any five (5) responsibilities of a chef de cuisine. (5 marks)
- c) State and explain two (2) techniques associated with deep frying. (2 marks)
- d) Identify any five (5) safety rules to be observed when handling knives. (5 marks)

QUESTION 2

- a) Match the following sauces with the appropriate dishes:

i) Green sauce	-	steamed cauliflower
ii) Apple sauce	-	pan fried steak
iii) Bread sauce	-	roast pork
iv) Bordelaise sauce	-	boiled leg of mutton
v) Caper sauce	-	roast chicken
vi) Mornay sauce	-	cold salmon

(6 marks)

- b) Give three (3) personal hygiene habits that should be observed when handling food in the kitchen. (3 marks)
- c) Why are croquettes potatoes coated before deep frying? Give two (2) reasons. (2 marks)

QUESTION 3

- a) Describe the following fish cuts:

- i) Darne
- ii) Troncon
- iii) Paupiettes
- iv) Delice

(4 marks)

- b) Describe the preparations of tartare sauce. (3 marks)

- c) State the four (4) degrees of grilling meat in English and French. (4 marks)
- d) State five (5) classes of soup and give one menu example of each. (10 marks)
- e) Highlight four (4) preservation methods for meat. (4 marks)

QUESTION 5

- a) Describe the following types of milk:
 - i) Pasteurized
 - ii) Homogenised
 - iii) UHT(3 marks)
- b) Identify four (4) offals. (4 marks)
- c) Name the cuts obtained from a bird cut for sauté. (5 marks)
- d) Name any leafy local vegetable and describe how it can be cooked traditionally. (5 marks)

SECTION B

QUESTION 6

- a) Name two (2) classes of salads and give two (2) examples from each class. (4 marks)
- b) Name the dressings for the following salads:
 - i) Mimosa salad
 - ii) Beetroot salad
 - iii) Waldorf salad
 - iv) French salad
 - v) Florida salad(5 marks)
- c) State any five (5) duties of a larder chef. (5 marks)
- d) Explain the following sandwiches:
 - i) Book maker
 - ii) Club
 - iii) Double decker(6 marks)

- c) Identify any five (5) flavourings/seasoning that can be used in sandwich making. (5 marks)

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