



ZIMBABWE

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

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

MODULE: Pastry Theory

PAPER NO: 372/22/M02A

DURATION: 2 Hours

NOVEMBER/ DECEMBER 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATES

1. Answer all questions.
2. Start each question on fresh page.

This paper consists of 3 printed pages.

QUESTION 1

- a) Identify the six (6) personnel that make up the pastry Brigade. (6 marks)
- b) Describe the following pieces of equipment:
- i) Flan ring
 - ii) Palette knife
 - iii) Sieve
 - iv) Docker
 - v) Nut cracker
- (5 marks)
- c) Explain the three (3) categories of aerating pastries. (6 marks)

QUESTION 2

- a) Use clearly labelled diagrams to illustrate two (2) tests that can determine the freshness of eggs. (8 marks)
- b) Outline any five (5) advantages of baking pastries. (5 marks)
- c) Highlight the importance of pre-heating ovens before baking. (2 marks)

QUESTION 3

- a) Suggest four (4) suitable sauces to serve diplomat pudding. (4 marks)
- b) Write down the other name for "Pastry cream". (1 mark)
- c) Explain why egg whites increase in volume when whipped. (8 marks)

QUESTION 4

- a) Identify six (6) quality purchasing points of fruits. (6 marks)
- b) Enumerate the procedure in the preparation of Apple fritters. (7 marks)

QUESTION 5

- a) Give possible reasons for the following faults in sponge cakes:
- i) Close texture (3 marks)
 - ii) Sunken (2 marks)
 - iii) Holey texture (2 marks)
 - iv) Cracked (2 marks)
- b) Differentiate Dusting from Dredging. (4 marks)
- c) Define fermentation. (2 marks)
- d) Identify four (4) factors which can affect the fermentation process. (4 marks)

QUESTION 6

- a) Justify the importance of the following stages in breadmaking:
- i) Scaling of ingredients (2 marks)
 - ii) Scaling of the dough (2 marks)
 - iii) Proving (2 marks)
 - iv) Knocking back (2 marks)
 - v) Egg washing (2 marks)
- b) List the four (4) elements of a bavarois. (4 marks)
- c) Outline the stages in the preparation of a chocolate mousse without gelatine. (9 marks)

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