



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Practical

PAPER NO: 549/15/S05

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

MARCH/APRIL 2022 EXAMINATION

REQUIREMENTS

1. Carbon paper
2. Recipe book / recipe file

INSTRUCTIONS TO CANDIDATE

See page 2.

This paper consists of 5 printed pages.

INSTRUCTIONS TO CANDIDATES

1. Time plans, food orders and equipment lists will be written in duplicate a week before the practical session.
2. A maximum of 1½ hour will be allocated to the plan, food orders and equipment list. A Practical Cookery textbook or recipe file can be used for both the planning and examination session.

NB: No recipes should be included in the time plans.

3. A maximum of 4 hours is allowed for the practical session and it includes time for mise-en-place and presentation.
4. No candidate may leave the kitchen during examination without the permission of the 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 cards bearing their candidate numbers. One card should be pinned on the uniform and the other on the working table.
7. Presentation of all finished products must 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) Timing and co-ordination	(15 marks)
d) Skills	(40 marks)
e) Finished Products	(20 marks)
f) Total possible marks	(100 marks)

PAPER NO: 549/15/S05 – PASTRY PRACTICAL

Plan, prepare and present the following products.

- a) Croissants
- b) Lemon Meringue pie
- c) Peach Gâteau (ice with fresh cream)