



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

MODULE: Pastry (Theory)

PAPER NO: 372/22/M02A

DURATION: 2 Hours

MAY/JUNE 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 4 printed pages.

QUESTION 1

a) Give one use of the following pieces of equipment.

- i) Dariole mould
- ii) Docker
- iii) Flan ring
- iv) Palette knife
- v) Balloon whisk

(5 marks)

b) Complete the following table:

Category	Example of Ingredients	
Drier	_____ and _____ (2)	
Moistener	_____ and _____ (2)	
Tenderiser	_____ and _____ (2)	
Toughner	_____ and _____ (2)	

c) Identify and explain five (5) general guidelines when making pastes except for choux paste and hot water paste. (10 marks)

QUESTION 2

a) Differentiate coating batter from pouring batter.

(2 marks)

b) Suggest the most appropriate sauces for the following desserts

- i) Profiteroles
- ii) Apple crumble
- iii) Steamed orange pudding
- iv) Apple pie
- v) Steamed chocolate pudding

(1 mark)

(1 mark)

(1 mark)

(1 mark)

(1 mark)

c) Mention any two (2) products that are made using the following cake making methods.

- | | | |
|------|------------|-----------|
| i) | Creaming | (2 marks) |
| ii) | Whisking | (2 marks) |
| iii) | Rubbing in | (2 marks) |
| iv) | Melting | (2 marks) |

QUESTION 3

- a) Identify and explain five (5) factors which cause curdling in cake batters. (10 marks)
- b) List five (5) fruits which can be used when making fruit salad. (5 marks)
- c) State the reason why guavas can not be used when making fruit salad. (1 mark)
- d) Explain the major factors that affect the temperature when baking cakes. (6 marks)

QUESTION 4

- a) Briefly explain how the following meringues are made.
- | | | |
|------|---------|-----------|
| i) | Italian | (3 marks) |
| ii) | Common | (3 marks) |
| iii) | Swiss | (3 marks) |
- b) Outline any five (5) points to note when using gelatine. (5 marks)
- c) List any five (5) baked egg custards desserts (5 marks)
- d) Define Syneresis (1 mark)

QUESTION 5

- a) Discuss factors which affect the fermentation process. (8 marks)
- b) Explain the following terms as they are used in bread making.
- i) Proving (2 marks)
 - ii) Egg washing (2 marks)
 - iii) Knocking back (2 marks)
 - iv) Scaling the dough (2 marks)
 - v) Bench proving (2 marks)
- c) List any two (2) yeast products. (2 marks)

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