



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Theory

PAPER NO: 372/18/S05A

DURATION: 3 hours

MARCH/APRIL 2023 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 3 printed pages.

QUESTION 1

- a) Identify five (5) members of the pastry brigade and state their role in the pastry kitchen. (10 marks)
- b) Outline the general guidelines when making pastes except for choux paste and hot water paste. (10 marks)
- c) Give remedies for the following faults in puff paste.
 - i) Soggy (2 marks)
 - ii) Not flaky (2 marks)
- d) State the paste which is cooked twice. (1 mark)

QUESTION 2

Highlight any five (5) uses of fruits in the pastry kitchen and give menu examples. (10 marks)

QUESTION 3

- a) Explain the following cake making methods:
 - i) Rubbing in (3 marks)
 - ii) Creaming (3 marks)
 - iii) Melting (3 marks)
 - iv) Whisking (3 marks)
- b) Justify the use of eggs in cake making. (4 marks)
- c) Identify the three (3) types of batters and give a menu example for each. (6 marks)
- d) Outline four (4) points to consider when using gelatine. (4 marks)
- e) List four (4) gelatine dishes. (4 marks)

QUESTION 4

- a) Outline the procedure in the preparation of cream caramel. (9 marks)
- b) Define meringues. (1 mark)
- c) Identify the three (3) types of meringues and explain how each type is prepared. (9 marks)

QUESTION 5

Explain any five (5) factors that affect the fermentation process. (10 marks)

QUESTION 6

List six (6) sweet sauces. (6 marks)

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