



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

FOOD AND BEVERAGE SERVICE

**MODULE: Food and Beverage Service
(Practical)**

PAPER NO: 350/22/M01B

DURATION: 1 ½ Hours Planning Session

4 ½ Hours Practical Session

OCTOBER/NOVEMBER 2024 EXAMINATION

REQUIREMENTS

Carbon paper and recipe book / file.

INSTRUCTIONS TO CANDIDATE

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INSTRUCTIONS TO CANDIDATES

1. Time plans, food and beverage orders and equipment lists will be written in duplicate a week before the practical session.
2. A maximum of 1 ½ hours will be allowed for the time plan, food and beverage orders and equipment lists.
3. A Food and Beverage textbook and any other relevant textbook can be used for both the planning session and the practical session.
4. A maximum of 4 ½ hours is allowed for the practical session and it includes time for mise-en-place and service.
5. No candidate may leave the restaurant during the examination. In case of shared equipment, notify the examiner by raising your hand and the required equipment will be sourced for you.
6. Candidates must not confer with each other during the examination without the permission of the examiner and or the moderator.
7. Candidates should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other card placed on the candidate's table.
8. **Candidates are not required to plan for cooking, the institution should provide the required cooked dishes for service.**
9. Throughout the examination, marks will be awarded as follows:

(a) Time plan	(10 marks)
(b) Mise-en-place	(10 marks)
(c) Hygiene	(12 marks)
(d) Table set up	(15 marks)
(e) Reception of the guest	(10 marks)
(f) Service of food and beverages	(15 marks)
(h) Clearing	(10 marks)
(i) Service of beverage	(10 marks)
(j) Crumbing down	(3 marks)
(k) Billing	(3 marks)
(l) Timing and coordination	(2 marks)

Total

100 marks

QUESTION 1

- (a) Write a time plan for service which should include a list of ingredients and equipment for the menu on “b” below
- (b) Serve the following menu to three guests

Cream of Butternut soup

xxxxxxx

Brown Beef Stew

Braised Rice

Jardinière of vegetables

(Carrot, green beans, red and green pepper)

xxxxxxx

Chocolate Gateau

- (c) Silver serve bread rolls to accompany the soup.
- (d) Serve tea with milk after the meal.

N.B Do not plan for cooking, plan for service.