



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/M02

DURATION: 2 Hours

OCTOBER/NOVEMBER 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer All questions.**
- 2. Start each question on a new page.**

This paper consists of 3 printed pages.

QUESTION 1

a) Give two (2) possible reasons for the following faults:

i) Short paste:

- Hard and tough.

(2 marks)

- Shrunk.

(2 marks)

- Blistered.

(2 marks)

ii) Puff paste.

- Soggy.

(2 marks)

- Not flaky.

(2 marks)

b) Outline the seven (7) stages in the baking process.

(7 marks)

c) Calculate the ratio of fat to flour in the following pastries:

i) Small cakes.

(2 marks)

ii) Fruit scones.

(2 marks)

iii) Ginger bread.

(2 marks)

QUESTION 2

a) List four (4) ingredients that are used in making batters.

(4 marks)

b) Differentiate pouring batter from coating batter.

(4 marks)

c) Classify fruits that are used in the pastry kitchen and give menu examples.

(10 marks)

QUESTION 3

- a) Explain the following cake making methods:
- i) Rubbing in. (5 marks)
 - ii) Creaming. (5 marks)
 - iii) Whisking. (5 marks)

QUESTION 4

- a) Mention the two (2) sources of gelatine. (2 marks)
- b) Write down six (6) points to be noted when using gelatine. (6 marks)
- c) Identify and explain any six (6) points to be considered in order to gain maximum efficiency when whipping meringues. (6 marks)

QUESTION 5

Enumerate the stages in the preparation of cream caramel. (10 marks)

QUESTION 6

- a) Identify and explain conditions that are favourable for yeast growth. (8 marks)
- b) Outline only seven (7) factors that affect the fermentation process. (7 marks)
- c) List six (6) yeast products. (6 marks)