



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

CULINARY ARTS

MODULE: Advanced Larder Work Theory PAPER NO: 549/23/M01A

DURATION: 3 Hours

MAY/ JUNE 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

1. Answer all questions.
2. Start a new question on a new page.

QUESTION 1

- a) Identify and list five (5) duties of a chef garde-mange in terms of control over feedstuffs received and issued to the department. (5 marks)
- b) Mention decorating tools that are used in the larder and explain how they are used. (10 marks)
- c) Outline the factors to consider when assembling a cold display items. (5 marks)

QUESTION 2

- a) Briefly explain any five uses of eggs in the larder kitchen. (5 marks)
- b) Define forcemeats and give three (3) types of forcemeats. (5 marks)
- c) Suggest any four (4) food items that can be used as canapé bases. (4 marks)
- d) Examine the following types of canapés
 - i) Canapé diane
 - ii) Angels on horseback
 - iii) Devils on horseback (3 marks)

QUESTION 3

- a) Illustrate steps followed in the preparation of chicken liver pate. (6 marks)
- b) Explain the following culinary terms:
 - i) Marinade
 - ii) Horsd'œuvre
 - iii) Dressing (3 marks)
- c) Compare and contrast the preparation of pates and terrines. (3 marks)

QUESTION 4

- a) Mention six (6) cuts of a hindquarter of beef, and identify a suitable method of cooking. (12 marks)
- b) i) Give menu example of the following beef cuts:
- topside
 - silverside
 - thick flank
 - shin
 - rump
- ii) Explain how the chef de froid liaises with the larder kitchen and pastry department. (6 marks)
- iii) Outline the responsibilities of chef de froid. (8 marks)

QUESTION 5

- a) Differentiate brines, pickles and marinades. (3 marks)
- b) Enumerate any five (5) vegetables that can be used on cold buffet display. (5 marks)
- c) Name three (3) indigenous fruit that can be used to prepare fruit cocktails. (3 marks)
- d) Suggest three (3) food items suitable for a vegetarian cold buffet. (3 marks)

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