



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Food Production (Practical)

PAPER NO: 549/15/S02

**DURATION: Planning 1½
Practical 4 Hours**

NOVEMBER/ DECEMBER 2025 EXAMINATION

REQUIREMENTS

1. Carbon paper.
2. Recipe book or file.
3. Serialised folder.

INSTRUCTIONS TO CANDIDATES

See page 2

This paper consists of 6 printed pages.

INSTRUCTIONS TO CANDIDATE

1. Time plans, food orders and equipment lists are to be written in duplicate a week before the practical session.
2. A maximum of 1½ hours will be allowed for the time plans, food orders and equipment lists. A practical cookery textbook and or recipe file can be used for both the planning and examination session.

NB: No recipes should be included in the time plan.

3. A maximum of 4 hours is allowed for the for the practical session and it includes time for mise-en-place and service or presentation.
4. No candidate may leave the kitchen during examination without the permission of the examiner or moderator.
5. In case of shared equipment notify the examiner by raising your hand and the required equipment will be sourced for you.
6. Candidates must make three (3) cards bearing their candidate numbers one (1) should be pinned in front of the chef's uniform and the other at the back of the uniform and the other will be placed on the candidate's working surface.
7. Presentation of all finished products will be done within the last hour of the examination.
8. Throughout the examination marks will be awarded as follows:
 - a) Time plan (10 marks)
 - b) Mise-en-place (10 marks)
 - c) Hygiene (15 marks)
 - d) Skills demonstrated (40 marks)
 - e) Timing and coordination (15 marks)
 - f) Finished products (20 marks)

Total possible mark

(100 marks)

QUESTION 1

Plan, prepare and present the following dishes for two (2) people.

Devils on horseback

Minestrone soup

Pork Medallions with apple sauce

Fondant potatoes

Turned mixed vegetables

(100 marks)