



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

TOURISM AND HOSPITALITY MANAGEMENT

SUBJECT: Catering Studies - Practical

PAPER NO: 534/15/S02

**DURATION: 1½ Hours: Planning Session
4½ Hours: Practical Session**

MARCH/APRIL 2022 EXAMINATION

REQUIREMENTS

1. Carbon paper
2. Recipe book or file

INSTRUCTIONS TO CANDIDATE

See page 2

This paper consists of 5 printed pages.

INSTRUCTIONS TO CANDIDATES

1. Time plan, food orders and equipment list to be written in duplicate a week before the practical session.
2. A maximum of 1½ hours is allocated to time plan, food orders and equipment list.
Recipe files or textbooks can be used for both planning and examination session
3. A maximum of 4½ hours is allocated for the practical session and it includes time for mise-en-place and presentation
4. No candidate may leave the kitchen without the permission of examiner or moderator
5. Candidates should make two cards bearing their candidate numbers, one should be pinned on the uniform and the other placed on the working surface
6. Presentation of all finished products will be done within ½ hour of the examination
7. Throughout the examination, marks will be awarded as follows:

Time plan	(10 marks)
Hygiene	(15 marks)
Time and Coordination	(15 marks)
Skills	(40 marks)
Finished products	(20 marks)
Total possible marks	(100 marks)

QUESTION 1

Plan, prepare and present the following menu for two people

Leek and Onion Soup

X X X

Chicken Kiev

Sauté Potatoes

Buttered Carrots and Green

Beans

X X X X

Chocolate Eclairs