



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

**TOURISM AND HOSPITALITY MANAGEMENT AND FOOD AND BEVERAGE
MANAGEMENT**

SUBJECT: Catering Studies Theory

PAPER NO: 534/15/S01

DURATION: 3 hours

MARCH/APRIL 2023 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 3 printed pages.

SECTION A

QUESTION 1

- a) State and explain any five (5) points to consider prior to menu planning. (5 marks)
- b) i) Plan a four (4) course meal for a group of 100 VIP delegates at your establishment. (13 marks)
- ii) Justify the menu used.

QUESTION 2

- a) Outline four (4) advantages of vacuum cooking. (4 marks)
- b) Examine any five (5) factors which affect profitability of a catering establishment. (5 marks)
- c) Suggest any two (2) benefits of cook chill and cook freeze to the customer. (4 marks)

QUESTION 3

- a) Identify any five (5) points to consider when designing a kitchen. (5 marks)
- b) Explain the following cuts of fish:
- | | | |
|------|---------|----------|
| i) | Goujons | (1 mark) |
| ii) | Supreme | (1 mark) |
| iii) | Darne | (1 mark) |
| iv) | Tronçon | (1 mark) |
- c) Mention any five (5) items that can be served in an English breakfast. (5 marks)
- d) Highlight any five (5) vegetarian dishes that can be presented on a cold buffet. (5 marks)
- e) Identify three (3) categories of catering establishment. (3 marks)

SECTION B

QUESTION 4

- a) Name any two (2) tools that can be used by a Larder Chef when doing some garnishes. (2 marks)
- b) Outline any four (4) factors to be considered when laying a cold buffet. (4 marks)
- c) Analyse the effects of lack of liaison between the Chef Garde-Monger and other sections in the kitchen. (10 marks)
- d) Define canapés and give three (3) examples. (4 marks)
- e) Identify any two (2) duties of Chef du Froid. (2 marks)

SECTION C

QUESTION 5

- a) Explain in detail how to prepare a Bakewell Tart. (10 marks)
- b) List three (3) pastry products that are made out of sugar paste. (3 marks)
- c) Explain the causes of the following faults in choux paste.
 - i) Greasy and heavy (1 mark)
 - ii) Soft (1 mark)
- d) Identify and explain any five (5) points to consider when planning a dessert trolley. (10 marks)

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