



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Pastry Practical

PAPER NO: 549/15/S05

**DURATION: Planning 1½ hours
Practical 4 hours**

MARCH/APRIL 2023 EXAMINATION

REQUIREMENTS

1. Carbon paper
2. Recipe book/file

INSTRUCTIONS TO CANDIDATE

[See page 2]

This paper consists of 5 printed pages.

INSTRUCTIONS TO CANDIDATE

1. Time plans, food orders and equipment lists will be written in duplicate week before the practical session.
2. A maximum of 1½ hours will be allocated to the plan, food orders and equipment list. A practical cookery textbook or recipe file can be used for both the planning and examination session.
NB: No recipes should be included in the time plans.
3. A maximum of 4 hours is allowed for the practical session and it includes time for mise-en-place and presentation.
4. No candidate may leave the kitchen during examination. In case of shared equipment notify the examiner by raising your hand and the required equipment will be sourced for you.
5. Candidates may not confer with each other during the examination.
6. Candidate should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other on the table or working area/table.
7. Presentation of all finished products must be done within the last ½ hour of the examination.
8. Throughout the examination, marks will be awarded as follows:

a) Time plans	10%
b) Hygiene	15%
c) Timing and co-ordination	15%
d) Skills	40%
e) Finished products	20%
f) Total possible marks	100%

QUESTION 1

Plan, prepare and present the following products:

- 1) Chelsea buns.
- 2) Pear and almond tart.
- 3) Vanilla Gâteau (ice with fresh cream and mask with desiccated coconut).

CANDIDATE NO:

Activities	Possible mark	Examiner's mark	Moderator's mark	Comment
<u>Time plan</u>	(10)			
Order of work	6			
Equipment order list	2			
Commodity order list	2			
<u>Hygiene</u>	(15)			
Personal	5			
Food	5			
Kitchen	5			
<u>Trimming and co-ordination</u>	(15)			
Mise-en-place	3			
Time plan following	3			
Co-ordination of activities	3			
Finishing on time	3			
Wastage	3			
<u>Skills Demonstrated</u>	(40)			
<u>Chelsea buns</u>	(16)			
Mixing and kneading	2			
1 st proving	1			
Knocking back	2			
Scaling the dough	2			
Rolling	2			
Addition of spice and fruit	2			
Shaping	2			
2 nd proving	1			
Baking	1			
Glazing	1			
<u>Pear and Almond tart</u>	(12)			
Preparation of sugar pastry	2			
Lining tin	2			
Spreading apricot jam	1			
Piping almond cream	2			
Arranging pears on top	2			
Baking	1			
Glazing	2			
<u>Vanilla Gâteau</u>	(12)			
Whisking eggs and sugar	2			
Addition of oil and flavouring	2			
Folding in flour	2			
Baking	1			
Cooling	1			
Icing the cake	2			
Masking with coconut	2			

CANDIDATE NO:

Activities	Possible mark	Examiner's mark	Moderator's mark	Comment
<u>Finished products</u>	(20)			
<u>Chelsea buns</u>	(7)			
Texture	3			
Taste	2			
Presentation	2			
<u>Pear and Almond Tart</u>	(6)			
Appearance	2			
Taste	2			
Presentation	2			
<u>Vanilla Gâteau</u>	(7)			
Texture	2			
Taste	2			
Presentation	2			
Total	(100)			

Examiner _____ Signature _____ Date _____

Moderator _____ Signature _____ Date _____

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