



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

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

SUBJECT: Catering Studies Practical

PAPER NO: 534/15/S02

**DURATION: Planning 1 ½ Hours
Practical 4 ½ Hours**

MARCH/APRIL 2025 EXAMINATION

REQUIREMENTS

1. Carbon paper.
2. Relevant textbook or recipe file.

INSTRUCTIONS TO CANDIDATE

See page 2

PAPER NO: 534/15/S02- CATERING STUDIES PRACTICAL

INSTRUCTIONS TO CANDIDATE

1. Time plans, food orders and equipment lists are to be written in duplicate a week before the practical session.
2. Candidates should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other on the working area.
3. You may refer to your recipe file or practical cookery textbooks during planning session.
4. A maximum of 1 ½ hours is allocated to time plans, food orders and equipment list.
5. A maximum of 4 ½ hours is allocated for the practical session and it includes time for mise-en-place and presentation.
6. You must not confer with any other candidate during the examination, in case of shared equipment, notify the examiner who will source the required equipment.
7. Presentation of all finished products will be done within the last half hour of the examination.
8. Throughout the examination, marks will be awarded as follows:

a)	Time plans	10 marks
b)	Hygiene	15 marks
c)	Mise-en- place	4 marks
d)	Skills demonstrated	40 marks
e)	Timing and coordination	11 marks
f)	Finished products	20 marks
e)	Total	100 marks

PAPER NO: 534/15/S02- CATERING STUDIES PRACTICAL
QUESTION 1

– Plan, prepare and serve the following dishes for two (2) people. (100 marks)

Scotch egg

Cream of carrot soup

Chicken ballotine with chasseur sauce

Buttered pasta

Turned mixed vegetables

Vanilla gateaux (ice with butter cream)
