



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

BAKING TECHNOLOGY AND MANAGEMENT

SUBJECT: Breadmaking Practical

PAPER NO: 598/15/S01

DURATION: Planning: 1 ½ hours

Practical: 4 ½ hours

NOVEMBER/DECEMBER 2022 EXAMINATION

REQUIREMENTS

- 1) Carbon paper
- 2) Recipe book / recipe file

INSTRUCTIONS TO CANDIDATE

See inside

This paper consists of 5 printed pages.

INSTRUCTIONS TO CANDIDATE

1. Time plan, food orders and equipment list will be written in duplicate a week before the practical session.
2. A maximum of 1 ½ 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 plan

3. A maximum of 4 ½ 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 without the permission of the moderator or the examiner.
6. Candidates should make two cards bearing their candidate numbers. One card should be pinned on the uniform and the other on working area/table
7. Presentation of all finished products must be done within the last ½ hour of examination.
8. Throughout the examination marks will be awarded as follows:

• Time plan	(10 marks)
• Hygiene	(10 marks)
• Timing and Co-ordination	(5 marks)
• Working methods	(55 marks)
• Quality and Presentation of finished products	(20 marks)
• Total	(100%)

QUESTION

Plan; prepare and present the following baked products:

- a) Milk bread using 400g strong.
- b) Ham and cheese rolls from 400g Danish pastry.
- c) Hot cross buns using 500g flour.

09-10
10-11
11-12
12-13