



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

PROFESSIONAL COOKERY

SUBJECT: Food Production Practical

PAPER NO: 549/15/S02

**DURATION: Planning 1½ Hours
Practical 4 Hours**

NOVEMBER/DECEMBER 2022 EXAMINATION

REQUIREMENTS

1. Carbon paper
2. Recipe book / file

INSTRUCTIONS TO CANDIDATE

See page 2.

INSTRUCTIONS TO CANDIDATES

- 1) Time plans, food orders and equipment lists to be written in duplicate a week before the practical session.
- 2) A maximum of 1½ hours is allocated to the plans, food orders and equipment lists. Recipe files or text books can be used for both the planning and practical 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 the examiner and or the moderator.
- 5) Candidates should make three cards bearing their candidate numbers, one card should be pinned in front of the chef's uniform, the other one at the back of the uniform and the other will be placed on the candidate's working surface.
- 6) Presentation of all finished products will be done within the last ½ hour of the examination.
- 7) Throughout the examination marks will be allocated as follows:

Time plan	(10 marks)
Hygiene	(15 marks)
Timing and co-ordination	(15 marks)
Skills	(40 marks)
Finished products	(20 marks)
Total possible mark	(100 marks)

QUESTION 1

Plan, prepare and present the following dishes for two (2) people.

CANAPE DIANE

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CREAM OF LEEK AND ONION SOUP

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CHICKEN KIEV WITH CHARCUTIÈRE SAUCE

CHATEAU POTATOES

STIR FRIED VEGETABLES JULIENNE

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