



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 1 ½ hours
Practical 4 hours**

NOVEMBER/DECEMBER 2022 EXAMINATION

REQUIREMENTS

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

INSTRUCTIONS TO CANDIDATE

See page 2

This paper consists of 5 printed pages.

PAPER NO: 549/15/S05-PASTRY PRACTICAL

1. Time plans, food orders and equipment lists will be written in duplicate of 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 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 sources 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 working area/table
7. Presentation of all finished product must be done within the last ½ hour of examination.
8. Throughout the examination marks will be awarded as follows:
 - Time plans (10%)
 - Hygiene (15%)
 - Timing and Coordination (15 %)
 - Skills (40%)
 - Finished Products (20%)
 - Total possible marks (100%)

QUESTION 1

Plan, prepare and present the following products

- (1) Rum baba
- (2) Charlotte muscovite
- (3) Apricot flan