



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

CULINARY ARTS

**MODULE: Advanced Pastry and Confectionery PAPER NO: 549/23/M04A
Techniques**

DURATION: 3 Hours

OCTOBER/NOVEMBER 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer ALL questions.**
- 2. Start each question on a fresh page.**

PAPER NO: 549/23/M04A – ADVANCED PASTRY AND CONFECTIONERY
TECHNIQUES

QUESTION 1

- (a) Discuss factors which affect the fermentation process. (10 marks)
- (b) Outline the advantages of sponge dough method. (5 marks)
- (c) Identify pastes which are used to make the following products:-
 - (i) Gateau St Honore (1 mark)
 - (ii) Bakewell Tart (1 mark)
 - (iii) Gateau Pithivier (1 mark)
 - (iv) Crocombouche (1 mark)
 - (v) Croissants (1 mark)

QUESTION 2

Analyse the general guidelines when making pastes except for choux paste and hot water paste. (10 marks)

QUESTION 3

- (a) Highlight the seven make up methods of petit fours. (7 marks)
- (b) Enumerate the procedure in the preparation of a Peach Gateau. (10 marks)
- (c) Identify any seven types of icings used to finish cakes. (7 marks)

QUESTION 4

- (a) Justify the use of the following items in cake decoration
 - (i) tylose powder (2 marks)
 - (ii) edible lace powder (2 marks)
 - (iii) sugar paper (2 marks)
 - (iv) gold dust (2 marks)
 - (v) gel colouring (2 marks)
- (b) Mention any one tool used in cake decoration. (1 mark)

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QUESTION 5

- (a) Assess the similarities and differences in mousses and bavarois. (6 marks)
- (b) Describe the following dishes
- (i) sorbét (2 marks)
 - (ii) bombe (2 marks)
 - (iii) sundae (2 marks)
 - (iv) parfait (2 marks)
- (c) Suggest one item which can be used to decorate ice cream dishes. (1 mark)

QUESTION 6

Identify and explain the two ways of presenting desserts in fine dining. (8 marks)

QUESTION 7

- (a) Examine seven precautions to be exercised when boiling sugar. (7 marks)
- (b) Outline five major stages involved when tempering chocolate. (5 marks)

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