



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

CULINARY ARTS

MODULE: Food Production Theory

PAPER NO: 549/23/M03A

DURATION: 3 hours

OCTOBER/NOVEMBER 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer all questions.**
- 2. Candidates to start a new question on a fresh page.**

PAPER NO: 549/23/M03A – FOOD PRODUCTION THEORY

QUESTION 1

- a) Briefly outline essential considerations prior to planning a menu. (10 marks)
- b) Differentiate table d'hote from a la carte menu. (4 marks)
- c) Analyse the advantages of a cyclical menu. (4 marks)
- d)
 - i) Outline benefits of using standard recipes. (5 marks)
 - ii) Identify appropriate portion control tools that are used in the kitchen. (5 marks)

QUESTION 2

- a) Suggest suitable sauces to compliment the following meat dishes.
 - i) Roast chicken
 - ii) Poached fish
 - iii) Grilled beef steak
 - iv) Fried lamb cutlets(4 marks)
- b) Identify the base of the following sauces:
 - i) Robert sauce
 - ii) Supreme sauce
 - iii) Cheese sauce
 - iv) Green sauce(4 marks)
- c) Outline the procedure in the preparation of a stuffed egg. (6 marks)

QUESTION 3

- a) Assess the following production systems:
 - i) Cook chill
 - ii) Sous vide
 - iii) Cook freeze(6 marks)
- b) Outline the benefits of the World made concept to the customer. (2 marks)

QUESTION 4

- a) Examine the factors which influence the design of a kitchen. (5 marks)
- b) Highlight the reasons why people choose to be vegetarians. (5 marks)

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- c) Differentiate a Vegan vegetarian from an Ovo Lacto vegetarian. (2 marks)
- d) Compare and contrast English breakfast and Continental breakfasts. (4 marks)

QUESTION 5

- a) Match the following fish dishes with their classical garnishes.

	FISH	CLASSICAL GARNISH
i)	Fish doria	Noisette butter, lemon juice, chopped pastry
ii)	Fish meuniere	Tossed banana in demarara sugar
iii)	Fish bretonne	Peeled lemon cut into segments, capers
iv)	Sole caprice	Shrimps and cooked sliced mushrooms
v)	Fish grenobloise	Blanched turned cucumber tossed in butter

- b) Identify the garnish of consommé celestine. (1 mark)
- c) Explain the following culinary terms:
- i) Au-gratin
 - ii) Jus-roti
 - iii) Duxelle
 - iv) Mirépoix
 - v) Ragout
- (5 marks)
- c) Identify any five (5) indigenous leafy vegetables that may be used to prepare a meal, for a diabetic person. (5 marks)

QUESTION 6

- a) Draw up a menu for 200 Board members attending a workshop at your hotel. (10 marks)
- b) Enumerate the procedure in the preparation of ratatouille. (8 marks)

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