



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

TOURISM AND HOSPITALITY MANAGEMENT

SUBJECT: Catering Studies Theory

**PAPER NO: 534/15/S01
534/23/M04A**

DURATION: 3 hours

NOVEMBER/DECEMBER 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

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

QUESTION 1

- a) Explain the importance of the Trade Description Act in the catering industry. (5 marks)
- b) Examine the benefits of having an efficient control system in the kitchen. (5 marks)
- c) Enumerate five (5) advantages of a centralised food production system. (5 marks)

QUESTION 2

- a) Outline the procedure of filleting a round fish. (8 marks)
- b) Explain the term 'Quorn' as used in vegetarian cooking. (2 marks)

QUESTION 3

- a) Describe the following lamb chops: (2 marks)
- i) Double loin chop (2 marks)
 - ii) Chump chop (2 marks)
 - iii) Noisette (2 marks)
 - iv) Rosette (2 marks)
- b) Identify any two (2) examples of stuffed pasta. (2 marks)

QUESTION 4

- a) Match the following:

DISH	COUNTRY OF ORIGIN
Burittos	Hungary
Irish stew	India
Samoosa	Japan
Teri-yaki	Ireland
Goulash	Mexico

- (5 marks)
- b) Identify five (5) variations of open sandwich. (5 marks)

- c) i) Explain the term 'wrap'. (2 marks)
- ii) Identify any three (3) fillings that can be used in the preparation of wraps. (3 marks)

QUESTION 5

- a) Examine five (5) health and safety points to be followed in the larder section. (10 marks)
- b) Outline the procedure for preparing Thousand Island dressing. (10 marks)
- c) Identify any five (5) vegetables that can be pickled. (5 marks)

QUESTION 6

- a) Explain the following terms as they are used in the pastry section:
- i) Kneading (2 marks)
 - ii) Relaxing (2 marks)
 - iii) Shaping (2 marks)
 - iv) Docking (2 marks)
 - v) Blending (2 marks)
- b) Suggest two (2) products that can be made from the following yeast doughs:
- i) Enriched dough (2 marks)
 - ii) Laminated dough (2 marks)
 - iii) Speciality dough (2 marks)
- c) Identify the types of pastes used in the preparation of the following pastry products.
- i) Bakewell tart (1 mark)
 - ii) Cream horns (1 mark)
 - iii) Steamed jam roll (1 mark)
 - iv) Profiteroles (1 mark)
 - v) Quiche Lorraine (1 mark)

d) Explain the uses of the following tools used in pastry section:

- i) Pastry wheel
- ii) Bench scraper
- iii) Whisk
- iv) Oven thermometer

(1 mark)

(1 mark)

(1 mark)

(1 mark)

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