



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

BAKING TECHNOLOGY AND MANAGEMENT

SUBJECT: Confectionery Practical
MODULE: Confectionery & Pastry Technology

PAPER NO: 598/15/S02
PAPER NO: 598/23/M03

DURATION: Planning Session 1½ Hours
Practical Session 4½ Hours

NOVEMBER/ DECEMBER 2025 EXAMINATION

REQUIREMENTS

Carbon Paper, Recipe Book/File, Serialised HEXCO Cover.

INSTRUCTIONS TO CANDIDATE

See page 2.

This paper consists of 6 printed pages.

PAPER NO: 598/15/S02 & 598/23/M03 – CONFECTIONERY PRACTICAL & CONFECTIONERY AND PASTRY TECHNOLOGY

Instructions to candidate

1. Time plan, food orders and equipment list will be written in duplicate a week before the practical session.
2. A maximum of 1½ 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 practical examination session.

NB: No recipes should be included in the time plan.

3. A maximum of 4½ 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 without the permission of the moderator or the examiner. In case of shared equipment notify the examine by raising your hand and the required equipment will be sourced for you.
5. Candidate may not confer with each other during the examination.
6. Candidate should make two (2) cards bearing their candidate numbers. One card should be pinned on the uniform and the other on working table.
7. Presentation of all finished products must be done within the last ½ hour of examination.
8. Throughout the examination marks will be awarded as follows:

TIME PLAN	10
HYGIENE	10
TIMING AND COORDINATION	10
WORKSKILLS	50
FINISHED PRODUCTS	20
TOTAL	(100)

QUESTION 1

Plan, prepare and present the following products:

- a) Gateau mille-feuille from 400g flour.
- b) Yule log from 6 eggs and iced with fresh cream.
- c) Double biscuits from 250g flour.

Marking Criteria

Candidate Number:

QUESTION 1

ACTIVITIES	POSSIBLE MARK	EXAMINER'S MARK	MODERATOR'S MARK	COMMENT
TIMEPLAN	(10)			
Order of work	7			
Equipment and Shopping list	3			
HYGIENE	(10)			
Personal	5			
Food storage	2			
Cleaning between tasks	3			
TIMING AND COORDINATION	(10)			
Order of work followed	2			
Wastage	2			
Activities finished in time	2			
Correct weighing of ingredients	3			
Oven switched on in time	1			
WORK/SKILLS	(50)			
GATEAU MILLE-FEUILLE	(21)			
Preparation of pastry	2			
Consistency	1			
Rolling	3			
Number of turns	2			
Resting	2			
Cutting of pieces	2			
Baking	2			
Preparation of pastry cream	3			
Addition of filling	1			
Consistency of royal icing	1			
Decoration	2			

Candidate Number:

ACTIVITIES	POSSIBLE MARK	EXAMINER'S MARK	MODERATOR'S MARK	COMMENT
YULE	(16)			
Whisking	3			
Addition of oil and flavour	1			
Folding in flour	2			
Panning	1			
Baking	3			
Cooling	1			
Preparation of fresh cream	2			
Decorating	3			
DOUBLE BISCUITS	(13)			
Preparation of paste	2			
Addition of eggs	1			
Addition of flavour	1			
Folding in of flour	2			
Piping technique	3			
Decorating	1			
Baking	3			
FINISHED PRODUCTS	(20)			
GATEAU MILLE FEUILLE	(8)			
Appearance	3			
Colour	2			
Taste	1			
Texture	2			
YULE LOG	(6)			
Appearance	2			
Colour	1			
Taste	1			
Texture	2			
DOUBLE BISCUITS	(6)			
Appearance	1			
Colour	2			
Taste	1			
Texture	2			

Marking guide

Examiner:..... **Date:**..... **Signature**.....

Moderator:..... **Date:**..... **Signature**.....

.../tez