



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

**SUBJECT: Food Preparation and Larder
Practical**

PAPER NO: 372/S04

JUNE 2011 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATES

Answer ALL questions

This paper consists of 4 printed pages.

PAPER NO:372/S04 - FOOD PREPARATION AND LARDER PRACTICAL

1. Time plans, food orders and equipment list are to be written in duplicate a week before the practical session.
2. A maximum of 1½ hours is allocated to time plans, food orders and equipment lists. Recipe file or text books can be used for both the planning and examination session.
3. A maximum of 4½ hours is allocated for the practical session and it includes time for mis – en- place and presentation.
4. After mis-en-place has been completed (30 minutes for mis-en-place) candidates will leave the kitchen to allow the examiner and moderator to mark the mis-en place.
5. No candidate may leave the kitchen without the permission of the examiner or moderator.
6. Candidates may not conform with each other during the examination. In case of shared equipment notify the examiner or moderator who will source the required equipment.
7. Candidates will be supplied with two cards bearing their candidate numbers. One should be pinned on the uniform and the other placed on the working surface.
8. Presentation of all finished products will be done within the last ½ hour of the examination.
9. Throughout the examination marks will be awarded as follows.

(a) Time plans	(10 marks)
(b) Timing and co-ordinating	(15 marks)
(c) Hygiene	(15 marks)
(d) Working methods and use of equipment	(40 marks)
(e) Finished products	(20 marks)