



ZIMBABWE

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

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

PROFESSIONAL COOKERY

SUBJECT: Food Preparation and Larder PAPER NO: 372/S04
Practical

DURATION:

OCTOBER/NOVEMBER 2014 EXAMINATION

REQUIREMENTS

Carbon Paper, Recipe Book

INSTRUCTIONS TO CANDIDATE

See Page 2

This paper consists of 5 printed pages.

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

1. Time plans, food order and equipment list are to be written in duplicate a week before the practical.
2. A maximum of 1 ½ hours is allocated to time plans food orders and equipment lists. Recipe files or text books can be used for both the planning and examination session.
3. A maximum of 4 ½ hours allocated for the practical for mise-en place and presentation.
4. After mise-enplace has been completed (30 minutes for mise-en-place) candidates will leave the kitchen to allow the examiner and moderator to mark the mise-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 candidates 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 with the lost 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) Finishing products (20 marks)

QUESTION 1

Plan, prepare for two and present for one person:

- a) Salade Niçoise
- b) Curried meatballs in curry sauce
- c) Marquis potatoes
- d) Glazed carrots jadinière with buttered spinach

ACTIVITY	POSSIBLE MARK	ACTUAL MARK	COMMENT
TIME PLAN	[10]		
Sequence	4		
Time allocation	2		
Commodity specification	2		
Correct quantities	2		
HYGIENE	[15]		
Personal	5		
Kitchen	5		
Food	5		
TIMING AND COORDINATION	[10]		
Collection of commodities	2		
Collection of equipment	2		
Preheating stoves	1		
Following time plan	2		
Time management	1		
Completion of activities	2		
WASTAGE	[5]		
Food	2		
Water	1		
Electricity	2		
SKILLS TO BE ASSESSED	[40]		
Salade Niçoise	(9)		
cooking potatoes	3		
boiling eggs	1		
preparing vinaigrette	3		
tossing salad	2		
CURRIED MEAT BALLS	(14)		
Preparing meatball mixture	4		
Molding meatballs	3		
Degree of cooking	3		
Cooking sauce			
MARQUIS POTATOES	(10)		
Preparing duchess mixture	5		
Piping mixture	3		
Baking	2		

ACTIVITY	POSSIBLE MARK	ACTUAL MARK	COMMENT
GLAZED CARROTS AND BUTTERED SPINACH	(7)		
Cutting vegetables	3		
Glazing carrots	2		
Santéing spinach	2		
FINISHED PRODUCTS	[20]		
Salade Nicoise	(4)		
Presentation	2		
Seasoning/Taste	2		
CURRIED MEAT BALLS	(6)		
Presentation	3		
Consistency of sauce	2		
Taste	1		
MARQUIS POTATOES	[5]		
Presentation	3		
Taste	2		
GLAZED CARROTS AND BUTTERED SPINACH	[5]		
Presentation	2		
Taste	2		
Appearance	1		
TOTAL MARKS	[100]		

EXAMINER : _____ SIGNATURE: _____ DATE: _____

MODERATOR: _____ SIGNATURE: _____ DATE: _____

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