



*MANICALAND STATE UNIVERSITY  
OF APPLIED SCIENCES*

**FACULTY OF AGRIBUSINESS AND APPLIED SOCIAL  
SCIENCES**

**DEPARTMENT: TOURISM, HOSPITALITY AND LEISURE SCIENCES**

**MODULE: FOOD AND BEVERAGE PRODUCTION AND SERVICE**

**CODE: THMA 222**

**PRACTICAL EXAMINATION MARKING GUIDE**

**SESSIONAL EXAMINATIONS**

**JUNE 2024**

**DURATION: 4 HOURS 30 MINUTES**

STUDENT REGISTRATION NUMBER .....

ACTIVITY	POSSIBLE MARK	ACTUAL MARK	COMMENT
<b>TIME PLAN</b>	<b>(10)</b>		
Sequence of activities	4		
Commodities List	3		
Equipment list	3		
<b>HYGIENE</b>	<b>(14)</b>		
Personal-grooming	4		
Safety consciousness	5		
Cleanliness of surfaces	5		
<b>TIMING AND CO-ORDINATION</b>	<b>(20)</b>		
Mis-en-place	10		
Following cooking program	5		
Finishing on time	5		
<b>SKILL</b>	<b>(45)</b>		
<b>Preparation of carrot soup</b>	<b>(4)</b>		
Chopping onions	1		
Sweating onions and carrots	1		
Slow cook until well done	1		
Blend ,correct consistency and seasoning	1		
<b>Preparation Julienne vegetables</b>	<b>(3)</b>		
Cutting julienne	1		
Blanching	1		
Glazing vegetables	1		
<b>Preparation of chicken curry</b>	<b>(10)</b>		
Cutting chicken into sizeable pieces	1		
Sealing the chicken pieces in an oven till golden brown	1		
Prepare veloute	2		
Mixing the chicken pieces with veloute	3		
Cook slowly and favor with curry powder and mother in law spice	3		
<b>Preparation of Braised rice</b>	<b>(6)</b>		
Removing starch using a colander	1		
Sweat onions in butter	1		
Adding rice and frying together	2		
Introduce vegetable stock and cook slowly	2		
<b>Prepare a Swiss role</b>	<b>(7)</b>		
Weighing commodities	1		
Separate egg white from yorks	1		
Whisk egg whites until thick	1		
Gentle whisk yorks in the egg white	1		
Fold in flour	1		
Bake	2		
<b>Finished Products</b>	<b>16</b>		
Puree of carrot soup	(3)		
Presentation	1		

Taste	1		
Quality	1		
<b>Chicken curry ,braised rice &amp; vegetables</b>	<b>(10)</b>		
Presentation	5		
Taste	3		
Quality of garnish	2		
<b>Swiss role</b>	<b>(5)</b>		
Presentation	3		
Taste	1		
Quality of garnish	1		
TOTAL MARKS	(100)		

EXAMINOR SIGNATURE..... DATE.....

MODERATOR SIGNATURE..... DATE.....