



MANICALAND STATE UNIVERSITY OF APPLIED SCIENCES

FACULTY OF AGRIBUSINESS AND APPLIED SOCIAL SCIENCES

DEPARTMENT: TOURISM, HOSPITALITY AND LEISURE SCIENCES

MODULE: TIME PLAN FOR FOOD AND BEVERAGE PRODUCTION AND SERVICE

CODE: THMA 222

SESSIONAL EXAMINATIONS

JUNE 2024

EXAMINER: MR W. MADHOMBIRO

INSTRUCTIONS TO CANDIDATES

- 1. Time plans, food, beverages orders and equipment list will be completed in duplicate a week before the practical examination session.*
- 2. A maximum of 1hr 30minutes will be allowed for a time plan session , food and beverage orders and equipment lists*
- 3. Food and beverage textbooks and any other relevant textbooks can be used for both planning and practical sessions hence allowed as extra examination material.*
- 4. A maximum of 4 hours 30minutes is allowed for practical session and it includes time for mise-en-place and service*
- 5. No candidate shall leave the restaurant or kitchen during the exam session. In case of shared equipment, please notify the invigilators or examiner so that such equipment can be sourced for you.*
- 6. Candidates shall not confer with each other but can only do so with the permission of the invigilator or the examiner.*
- 7. All candidates must make two cards, each bearing their candidate numbers. One of these name tags should be pinned on the back of their uniforms and the other one on the candidate's work place.*

Throughout the examination session, marks will be awarded as follows:

Time plan	20marks
Mise-en-place	15marks
Time and coordination	20marks
Skill	45 marks

You have been assigned to serve two English couples who intend to celebrate a ten years anniversary

(1) Cook and present for 2 guests

Starter

Purée of Carrot Soup (Potage Crècy) with garlic croutons

Greek salad

Main course wine

Chicken curry

Braised rice

Samples

Desserts

Swiss roll with custard sauce

Appropriate wine

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CANDIDATE NUMBER.....

TIME PLAN

	DISHES TO BE SERVED	SERVICE TIME
1	STARTERS	12:00hrs
2	MAIN COURSE	12:00hrs
3	SWEETS	12:00hrs

TIME	ACTIVITIES	SPECIAL POINTS
08:00Hrs-08:30Hrs	Mis-en-place Collection of equipment	Switch on the stoves

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STUDENT NAME.....

Ingredient	DISH 1	DISH 2	DISH 3	TOTAL

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STUDENT NAME.....

EQUIPMENT ORDER SHEET

EQUIPMENT	DISH 1	DISH 2	DISH 3	TOTAL
Cutting Board	✓	✓	✓	2
Scale	✓	✓	✓	1

END OF EXAMINATION!