



# MANICALAND STATE UNIVERSITY OF APPLIED SCIENCES

**FACULTY OF AGRIBUSINESS AND COMMERCE**

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

**MODULE: TIME PLAN FOR FOOD AND BEVERAGE PRODUCTION  
AND SERVICE**

**CODE: THMA 222**

**SESSIONAL EXAMINATIONS  
DECEMBER 2023**

**DURATION: 1 HOUR 30MINUTES**

**EXAMINER: MR W. MADHOMBIRO**

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## INSTRUCTIONS

- 1. Practical session*
- 2. Planning Session 1:30minutes*
- 3. Time plan 10marks*
- 4. Production time 4hrs*
- 5. Practical marks 90marks*
- 6. Total 100marks*

Plan, prepare and serve the following dishes for two guests

*Cream of mushroom accompanied by garlic croutons*

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*Chicken mariland served with braised rice with roasted gravy*

*Julienne of vegetables*

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*Cream caramel*

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**THMA 222**

**STUDENT NAME.....**

**TIME PLAN**

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

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

**THMA 222**

**STUDENT NAME.....**

**EQUIPMENT ORDER SHEET**

<b>EQUIPMENT</b>	<b>DISH 1</b>	<b>DISH 2</b>	<b>DISH 3</b>	<b>TOTAL</b>
<b>Cutting Board</b>	✓	✓	✓	<b>2</b>
<b>Scale</b>	✓	✓	✓	<b>1</b>

**END OF EXAMINATION**