



# MANICALAND STATE UNIVERSITY OF APPLIED SCIENCES

## FACULTY OF AGRIBUSINESS

DEPARTMENT: TOURISM AND HOSPITALITY MANAGEMENT

MODULE: FOOD AND BEVERAGE PRODUCTION AND SERVICE

CODE: THMA222

SESSIONAL EXAMINATIONS  
NOVEMBER/DECEMBER 2022

DURATION: 1 HOUR 30 MINUTES  
4 HOURS 30 MINUTES PRACTICAL  
EXAMINER: MR W. MADHOMBIRO

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### INSTRUCTIONS

- 1. Write the time plan in duplicate using the carbon paper provided.*
- 2. Answer all questions*
- 3. Professional cookery books and any theory of catering books are allowed.*

1. Plan, prepare and serve the following menu items for 2 people.
2. Match the menu with the most appropriate wine

**Starter**

❖ *Waldorf salad*

**Soup**

❖ *Cream of mushroom soup served with croutons*

**Main course**

❖ *Beef olives*

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❖ *Turned potatoes*

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❖ *Sauté vegetables (cauliflower, carrots, green beans)*

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**Dessert**

❖ *Apple crumble with custard sauce*

**THMA 222**

**STUDENT NUMBER.....**

	<b>DISHES TO BE PREPARED</b>	<b>SERVICE TIME</b>

<b>TIME</b>	<b>ACTIVITIES</b>	<b>SPECIAL POINTS</b>









<b>HYGIENE</b>	<b>(15)</b>		
Personal	5		
Food	5		
Kitchen	5		
<b>TIMING AND CO-ORDINATION</b>	<b>(15)</b>		
Mise-en-place	3		
Following	3		
Co-ordination of activities	3		
Finishing on time	3		
Managing wastage	3		
<b>SKILL DEMONSTRATED</b>	<b>(40)</b>		
Waldorf Salad	(4)		
Preparation of Vegetables	2		
Addition of mayonnaise	1		
Portioning	1		
<b>Cream of mushroom soup with croutons</b>	<b>(7)</b>		
Cutting of vegetables	1		
Sweating of onions, leek, celery	1		
Cooking with flour to sandy texture	1		
Addition of stock and chopped mushrooms	1		
Addition of cream	1		
Preparation of croutons	2		
<b>Beef olives</b>	<b>(9)</b>		
Preparation of stuffing	2		
Rolling of beef	2		
Securing the seal	1		
Frying the beef olives	2		
Finishing in oven	2		
<b>Turned potatoes</b>	<b>(5)</b>		
Turning of potatoes	2		
Boiling in salted water	1		
Roasting in oven	2		
<b>Glazed mixed vegetables</b>	<b>(5)</b>		
Preparation of vegetables	2		
Blanching	1		
Refreshing	1		
Tossing in butter	1		



<b>Apple crumble with custard sauce</b>	<b>(10)</b>		
Measuring ingredients	1		
Preparation sugar pastry	2		
Preparation of apple filling	2		
Filling of pastry cases	1		
Baking	1		
Preparation of custard sauce	2		
Consistency of sauce	1		
<b>FINISHED PRODUCTS</b>	<b>(20)</b>		
<b>Waldorf salad</b>	<b>(3)</b>		
Appearance	1		
Taste	1		
Presentation	1		
<b>Cream of mushroom soup with croutons</b>	<b>(3)</b>		
Appearance	1		
Taste	1		
Presentation	1		
<b>Beef olives</b>	<b>(5)</b>		
Appearance	2		
Presentation	2		
Taste	1		
<b>Turned potatoes</b>	<b>(3)</b>		
Appearance	1		
Presentation	1		
Taste	1		
<b>Sauté vegetables</b>	<b>(3)</b>		
Appearance	1		
Presentation	1		
Taste	1		
<b>Apple crumble with custard sauce</b>	<b>(3)</b>		
Appearance	1		
Taste	1		
Presentation	1		
<b>TOTAL</b>	<b>(100)</b>		