higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE (VOCATIONAL)

FOOD PREPARATION
NQF LEVEL 2

7 November 2022

This marking guideline consists of 6 pages.

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QUESTION 1

1.1 1.1.1 Flat top grill / Gas grill and deep fat fryer✓✓ (2)

1.1.2
- Buns
- Hotdog rolls
- Sauces, e.g. tomato, chilli, mustard
- Fresh salad ingredients
- Onions
- Frozen chips (Any 5 × 1) (5)

1.1.3
- Soya burgers
- Soya hotdogs
- Veggie patties, e.g. lentil patties
- Bean burgers

(Any suitable answer) (1)

1.1.4 The steak is seared on the outside and pink and firm on the inside.✓✓ (2)

1.1.5 The steak has been over-cooked. (2)

1.1.6
- Apologise to the guest/Offer alternative option
- Report to the supervisor.
- Have the chef prepare the correct order. (3)

1.1.7
- Use good quality oil that can heated up to 185 °C.
- Do not over heat oil.
- Strain the oil regularly, at the end of the shift or at least once a day.
- Store cooled oil in sealed containers, away from light.
- Do not salt food over the fryer.
- Pat-dry moist food before frying.
- Cover the fryer with a lid when not in use (Any 3 × 1 (3)

1.1.8
- Allow oil to drain off by shaking the food item.
- Place fried food item on absorbent paper towel. (2)

1.2 1.2.1 B
1.2.2 A
1.2.3 C
1.2.4 D
1.2.5 E

(5 × 1) (5)

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1.3
- Rice pudding
- Egg-fried rice
- Stir-fried rice
- Rice cakes/balls
- Rice fritters
- Stuffing for chicken or vegetables
- Pilaf
- Savoury rice (Any 3 × 1) (3)

1.4 1.4.1
- Mayonnaise
- Plain yoghurt (Any 1 × 1)

1.4.2
- Spring onion
- Parsley (Any 1 × 1)

(2)
[30]

QUESTION 2

2.1
2.1.1 False
2.1.2 True
2.1.3 False
2.1.4 True
2.1.5 False
(5 × 1) (5)

2.2
- Do not cough or sneeze over food
- Do not lick fingers or utensils
- No smoking in the food service area/wash hands after smoking
- Do not touch any part of your body when handling food
- No chewing of gum or spitting allowed
- Use clean utensils
- Use colour coded chopping boards
(or any relevant answer) (5)

2.3
2.3.1 Stainless steel
2.3.2 Clean
2.3.3 Rust
2.3.4 Polypropylene/ Plastic
2.3.5 Hygienic
(5 × 1) (5)

2.4
2.4.1 Vegetable
2.4.2 Butcher
2.4.3 Corrugated
2.4.4 Fluted
2.4.5 Bread
(5 × 1) (5)

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2.5 Food is covered or wrapped to prevent:
- drying out
- cross contamination
- absorption of odours (3 × 1) (3)

2.6 Freezer burn happens when temperature below 0 °C draws moisture from the exposed or incorrectly wrapped food items, which causes food spoilage.✓✓ (2)

2.7 Ensure that the food is wrapped or covered completely. (1)

2.8
- Use thick, dry, sound oven cloths/gloves.
- Jacket sleeves should be rolled down to prevent burns from hot trays and ovens.
- Extra care should be taken to balance hot trays when taking out of the oven. (3)

2.9 Recovery time (1)
[28]

QUESTION 3

3.1
3.1.1 Strawberry
3.1.2 Plum
3.1.3 Lime/Lemon
3.1.4 Sweet melon/Melon/Spanspek
3.1.5 Apple
(5 × 1) (5)

3.2
3.2.1 Soft fruit
3.2.2 Stone fruit
3.2.3 Citrus fruit
3.2.4 Tropical fruit
3.2.5 Hard fruit
(5 × 1) (5)

3.3
3.3.1 Bananas – cover with lemon juice to prevent browning.✓✓

3.3.2 Citrus fruit – soak fruit in a light sugar syrup to prevent drying out.✓✓
(2 × 2) (4)

3.3
- Vegetables should be clean with no visible soil.
- Vegetables should be compact and crisp
- Stalks should be firm and snap when broken
- Vegetables should have good shape and colour
- No signs of pest or insect damage
- No bruises or other cuts
- No bad odour
- No blemishes (Any 5 × 1) (5)

3.4
- Washing
- Peeling and skinning
- Slicing
- Chopping
- Shredding
- Grating
- Trimming (Any 5 × 1) (5)

3.5
3.5.1 Dressing
3.5.2 Saucing
3.5.3 Tossing
(3 × 1) (3)

3.6
- Report to the supervisor.
- Sanitise the work area and chopping board.
- Discard any food that came into contact with the chopping board that has not been sanitised. (3)

[25]

QUESTION 4

4.1 4.1.1 A closed sandwich is made up of two slices of bread. The filling is spread between the slices of bread.

4.1.2 An open sandwich is made up of one slice of bread as a base. The filling is exposed.
(2 × 1) (2)

4.2.1
- This allows for better work flow
- Saves time and energy
- Maintains a hygienic work environment (Any 2 × 1)

4.2.2
- Prevents pest infestation
- Maintains the equipment
- Prevents food contamination (Any 2 × 1)

4.2.3
- Good hygiene practise
- Prevents cross contamination (Any 1 × 1)

(5)

4.3 4.3.1 A
4.3.2 B
4.3.3 D
4.3.4 C
4.3.5 D

(5 × 1) (5)

4.4
- If the temperature of the storage area drops below 4 °C.
- After 4 hours of display.
- When toppings start to wilt or show signs of deterioration (2)

4.5
- Made to order/ Fresh
- Pre-made sandwiches
- Vending machines

(any × 1) (1)
[15]

TOTAL: 100

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