higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE (VOCATIONAL)

FOOD PREPARATION
NQF LEVEL 2

16 NOVEMBER 2023

This marking guideline consists of 5 pages.

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QUESTION 1

1.1 1.1.1 Watermelon
1.1.2 Tropical fruit
1.1.3 Raspberries
1.1.4 Soft fruit

(4 × 1) (4)

1.2 1.2.1
- Sweet aroma
- Dark green skin colour.
- Skin should be dull looking. Shiny skin indicates that it is not yet ripe.
- Look for a yellow field spot on the underside of the fruit. This spot shows that the watermelon rested, and had more time to ripen, on the ground before being harvested. (Any 2 × 1)

1.2.2
- Berries should be slightly soft, plump, and have a deep colour.
- Berries must have no bruises.
- Must have a fresh fruity aroma. (Any 2 × 1)

(2 × 2) (4)

1.3 1.3.1
- Apply first aid. Apply pressure to stop bleeding.
- Disinfect the wound.
- Cover with a plaster and glove.
- Report to supervisor. Record incidents in the first aid register.

(Any 3 × 1)

1.3.2
- Inform the supervisor.
- Discard the spoiled produce.
- Fill out an order form for fresh stock
- Find a substitute and complete the dish. (Any 3 × 1)

1.3.3
- Switch off and unplug the blender.
- Attach a note 'faulty equipment'.
- Report to supervisor.
- Fill in the maintenance book. (Any 3 × 1)

(3 × 3) (9)

1.4 1.4.1 The outer skin of the fruit is removed as it is inedible. (2)

1.4.2 Removing the seeds from the watermelon. (1)

1.5 1.5.1 65 °C
1.5.2 Most
1.5.3 Broccoli
1.5.4 Shelled
1.5.5 Dressed

(5 × 1) (5)

[25]

QUESTION 2

2.1
- This prevents contamination of products in the storage area.
- Controls pest infestation.
- Keeps the storage area well-organised. (3)

2.2
2.2.1 Floors – once a day
2.2.2 Shelves – once a week
2.2.3 Walls – weekly
(3 × 1) (3)

2.3
- Immediately report to supervisor.
- Clean out the storeroom.
- Discard damaged stock.
- Fill out a requisition for new stock. (Any 3 × 1) (3)

2.4
- Customers will complain✓ and may not return for business.✓
- This will affect the profit of the business.✓ (3)

2.5
- Sliced bread
- Rolls–round or long
- Bagels
- Croissants (Any 3 × 1) (3)

2.6
2.6.1 Spatula or knife
2.6.2 Spoon
2.6.3 Chopping board and knife
2.6.4 Potato masher or knife
2.6.5 Grater
(5 × 1) (5)
[20]

QUESTION 3

3.1
3.1.1 Seeds and pods
3.1.2 Fruit
3.1.3 Bulbs
(3 × 1) (3)

3.2
3.2.1 Vegetable knife
3.2.2 Chopping board
3.2.3 Colander
3.2.4 Tongs
3.2.5 Mixing bowls
(5 × 1) (5)

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3.3
- Wash the equipment in hot soapy water.
- Rinse with hot water.
- Air dry (3)

3.4 3.4.1 Green
3.4.2 Yellow
(2 × 1) (2)

3.5 Store in the refrigerator (1)

3.6 3.6.1
- Avocado – dark green shades are good signs they are ripe.
- If avocados feel hard, they are not ripe yet.
- If it's soft, it's over-ripe.
- Examine the avocados stem. If it's green under the stem, it's ready to eat. If it's brown it's overripe. The flesh is light green.

(Any 1 × 1)

3.6.2 Cucumber – dark green in colour, firm without blemishes or soft spots.

3.6.3 Onions – firm, dry, and free from cuts or blemishes.
(3 × 1) (3)

3.7
- Ensure the bottles are not damaged, cracked, or chipped in any way.
- Check for leaks and make sure the lid seal is not broken. (2 × 2) (4)

3.8 Brunoise (1)

3.9 Cucumbers can be cut into circles or ribbons. (1)

3.10
- This can lead to the starch dish being unsuitable for consumption.
- This in turn leads to food wastage and an increase in food costs.
- Overcooking starch causes it to lose texture and becomes mushy. (3 × 1) (3)

3.11 3.11.1
- Potatoes – store in a cool dry place.
- Away from sunlight and strong-smelling food. (2 × 1) (2)

3.11.2 Dry starch products such as rice and pasta- store in a dry, cool, dark place, and store in a tight-lidded container.
(2 × 1) (2)

[30]

QUESTION 4

4.1 Cut potatoes must be placed/soaked in cold water to prevent browning. (1)

4.2 To blanch potato chips is to partly fry the chips in advance of service and to complete the cooking to order. (2)

4.3
- The oven must be at the right temperature before beginning to bake.
- This ensures a successful end product. (2)

4.4 Recovery time (1)

4.5
- The takeaway items pie and chips can be packaged in a two-divider polystyrene clam box.
- The gravy is poured into a disposable plastic container with a tight-fitting lid. (2)

4.6
- Food must be displayed at the correct temperature.
- Hot food must be displayed at above 65 °C and not for more than 4 hours. (2)

4.7
- If the oven temperature was too cold the pastry will not cook.
- If the oven temperature was too high the pastry will burn. (2)

4.8
- Cornish pastry
- Chicken and mushroom pie
- Spinach and feta pie (Any suitable answer) (3)

4.9
4.9.1 False
4.9.2 False
4.9.3 False
4.9.4 False
4.9.5 True
(5 × 1) (5)

4.10
- T-bone steak
- Lamb chops
- Chicken portions (Any suitable answer)(3 × 1) (3)

4.11
- Never leave the grill unattended during grilling.
- Use a dry cloth to handle grilling equipment.
- Turn off the grill when not in use.
- Do not stand too close to the grill when igniting it.
- When using a gas griller, turn on the gas, only when it's ready to be lit and used. (Any 2 × 1) (2)

[25]

TOTAL: 100

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