higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE (VOCATIONAL)

FOOD PREPARATION
NQF LEVEL 4

XX FEBRUARY 2020

This marking guideline consists of 10 pages.

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QUESTION 1

1.1
1.1.1 Receiving
1.1.2 Maximum
1.1.3 Manufacturers
1.1.4 Heavy
1.1.5 Credit note
1.1.6 Glass
1.1.7 Off
1.1.8 Above
1.1.9 Dry goods
1.1.10 Balance held in stock

(10 × 1) (10)

1.2
- Packaging
- Appearance
- Cleanliness
- Quantity
- Paperwork
- Use-by dates (6)

1.3
- Warmth/temperature
- Moisture
- Food
- Time (4)

1.4 Minimum stock: is the level which should always be kept✓ and is calculated by means of daily average consumption✓ and how deliveries are made.✓
Maximum stock: is the level to which supply items should be supplemented.✓
Storage capital✓ and daily consumption are considered when establishing the quantity.✓ (6)

1.5
- It ties up the hotel's cash flow in stock.
- A strain will be placed on storage space.
- Time might be wasted looking for an item in an overstocked area.
- Food may be thrown away because it is beyond its use-by date.
- High food wastage and inefficient use of hotel's time and cash may result in increased cost being passed on to customers. (Any 4 × 1) (4)

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1.6 1.6.6

Items to be cleaned	Chemicals needed	Method of cleaning
1.6.1 Griller (1 × 1)	1.6.2 Oven cleaner/ detergent (2 × 1)	1.6.3 Switch off power supply/gas.✓ Allow to cool✓ Remove grates✓ Soak in hot soapy water✓ Use a stainless-steel brush/scourer to clean.✓ Wash and rinse the sides of the griller✓ Assemble once clean and dry✓ (7 × 1)

(10)
[40]

QUESTION 2

2.1
2.1.1 G
2.1.2 H
2.1.3 J
2.1.4 F
2.1.5 A
2.1.6 C
2.1.7 I
2.1.8 E
2.1.9 B
2.1.10 D

(10 × 1) (10)

2.2
- Clove
- Bay leaves
- Sage
- Rosemary
- Parsley
- Thyme
- Origanum
- Peppercorns

(Any 5 × 1) (5)

2.3
- Refrigerated food at below 5 °C
- Hot food at 65 °C or above
- Frozen food at -18 °C or colder

(Any 2 × 1) (2)

2.4 It is moist and contains proteins✓ that encourage the growth of bacteria✓ (2)

2.5 2.5.1 Order the hotel to stop business✓ until the hotel complies with all hygiene regulations.✓ (2)

2.5.2 To ensure that all establishments operate in healthy/hygienic and safe working conditions. (1)

2.6 2.6.1
- Cook meat thoroughly.
- Use a meat thermometer to check if the meat has reached a safe internal temperature.
- Never interrupt cooking.
- Never refrigerate partially cooked food to later finish cooking in the oven.
- Reheating meat must be done thoroughly and at a fairly high temperature. (5)

2.6.2
- Wash hands before serving food.
- Never serve meat on dirty dishes.
- Food should not be left at room temperature longer than 2 hours or longer than 1 hour during hot days. (3)

2.6.3
- Cover and store meat in the cold room away from cooked food.
- Unpack meat into clean drip trays/containers.
- Stamp all new deliveries with the date and time.
- Label all prepared meat products with a description of portion size, weight and date of preparation.
- Change trays regularly.
- Use offal within 2 days. (6)

2.7 2.7.1 After use

2.7.2 After each shift or whenever it is dirty

2.7.3 After use

2.7.4 Daily

(4 × 1) (4)
[40]

QUESTION 3

3.1

3.1.1	C
3.1.2	B
3.1.3	A
3.1.4	D
3.1.5	C
3.1.6	B
3.1.7	A
3.1.8	D
3.1.9	C
3.1.10	B

(10 × 1) (10)

3.2
- Clean all work surfaces regularly and thoroughly to remove dust, dirt and food particles.
- Wipe up spilled or splashed food immediately to avoid slips and falls.
- Sanitise food preparation areas and then wipe clean.
- Dry with a clean cloth or allow to air dry.
- All equipment that comes into direct contact with food should be taken apart and cleaned after use.
- Give special attention to any equipment that contains areas where food particles may become lodged.
- Draw up a work schedule that lists the items to be cleaned and how often they must be cleaned.
- All cooking areas and equipment must be cleaned in accordance with minimum principles and practices of hygiene guidelines.
- Wash all utensils for food preparation before use as dust may settle on utensils overnight.
- Dispose of vegetable peels and trimmings in a hygienic manner.
- Keep all the waste bins clean and properly lined.
- Keep lids of bins tightly shut.
- Discard all crates and boxes in which vegetables are bought to avoid pests.
- Use effective cleaning methods outlined by the organisational standards of the establishment.
- Wash all utensils thoroughly to remove any traces of food. (Any 12 × 1) (12)

3.3
- Use vegetables as soon as possible after picking them.
- Use a sharp knife to prevent bruising them.
- Serve the vegetables raw, whenever possible.
- Wash as necessary, but do not soak for any longer than necessary to remove dirt.
- Shred vegetables into small pieces to reduce the time needed for cooking.
- Use very little boiling water when cooking.
- Drain the vegetables and serve immediately.
- Save the drained liquid and use it for making sauces, gravies and soups.

(Any 6 × 1) (6)

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3.4
- Boil the asparagus tips in salted water.
- Add the spinach leaves to the boiling water.
- Drain the vegetables well.
- Add the béchamel sauce, stock and mix well.
- Pass through a sieve or blend in a food processor.
- Blend in the egg yolks and cook in a bain-marie at 175 °C.

(Steps must be in the correct order.) (6)

3.5
- Texture
- Colour
- Appearance on the plate
- Aroma
- Flavour
- Consistency (6)

[40]

QUESTION 4

4.1
4.1.1 Piping (1)
4.1.2 Puréeing (1)
4.1.3 Creaming (1)
4.1.4
- Whisking/aeration
- Combining/mixing (2)

4.2
- Crêpes suzette
- Christmas pudding
- Pecan nut pie
- Zabaglione
- Nutella crème brûlêe (5)

4.3
- Contamination will take place.✓ Desserts will go off and will need to be thrown away.✓ This will cause the company to lose a lot of money. ✓
- Bacteria and pests will multiply✓ and increase the risk of food poisoning.✓
- Poor-quality desserts that do not meet organisational standards will result in customer complaints.✓ (4)

4.4

BOILING	POACHING	STEWING	BAKING
• Sago pudding • Caramel sauce • Custard • Blancmange	• Fruit flummeries	• Fruit for a fruit jelly	• Apple tart • Flans • Apple roly-poly • Malva pudding

(10 × 1) (10)

4.5
- Put a few drops of cold water at the bottom of the serving plate.
- Loosen the edges of the set mixture from the sides of the mould if the mould has been greased.
- Briefly place ungreased moulds in hot water and dry it quickly.
- Cover the mould with the plate, turn it over and shake it lightly to unmould.
- Properly shake the jelly to the centre of the moistened serving plate.

(5 × 1) (5)

4.6
- Open tarts
- Bread-and-butter pudding
- Upside-down apricot tarts

(Any 2 × 1) (2)

4.7
- The proportion of gelatine to liquid
- Enzymes
- Acids
- Sugar and salt
- Temperature

(5)

4.8 4.8.1
- The gel showed no sign of setting when the fruit pieces were placed in the mould.
- The gelatine dispersion was not viscous enough to hold the fruit pieces in suspension.

4.8.2
- Wrong proportion of gelatine to liquid was used.
- The gelatine has passed its use-before date.

(2 × 2) (4)

[40]

QUESTION 5

5.1
5.1.1 False
5.1.2 False
5.1.3 False
5.1.4 False
5.1.5 True
5.1.6 False
5.1.7 True
5.1.8 True
5.1.9 False
5.1.10 True

(10 × 1) (10)

5.2
- Cool, label and date stocks or sauces and store below 5 °C in a refrigerator.
- Stocks and sauces to be frozen should be labelled, dated and stored at -18 °C.
- Never reheat stock or sauces more than once.
- New stock should be prepared on a daily basis and be discarded at the end of the day.
- Stocks and sauces should not be stored above eye level to avoid accidents.
- When taking stocks and sauces out of the refrigerator, do not bring more than you can process in 1 hour.
- Cover stocks and sauces, unless they are used immediately.
- Never mix fresh stock and sauces with old stocks and sauces.
- Never refrigerate hot stocks and sauces. (Any 7 × 1) (7)

5.3
- Work within specified cooking preparation areas to avoid disturbing the workflow of others.
- Plan your work to avoid unnecessary movements.
- Organise your work area to establish an efficient workflow.
- Clean as you go and put away equipment and ingredients no longer required.
- Clear your work surface by stacking used equipment in the sink.
- Used pots or containers should be rinsed or soaked for easy cleaning.
- If deep fryers are used in the kitchen, ensure that they are in a safe place as they are dangerous equipment.
- The kitchen and the front-of-house or serving area need to be well coordinated. (Any 5 × 1) (5)

5.4
5.4.1 Lacto-vegetarians
5.4.2 Ă la carte menu
5.4.3 Lacto-ovo vegetarians
5.4.4 Buffet
5.4.5 Vegans
5.4.6 Beurre blanc
5.4.7 Table d'hôte
5.4.8 Chaud-froid

(8 × 1) (8)

5.5
5.5.1 Never use smoked pork and corned beef when making stock.
5.5.2 Skim off all fat from the top.
5.5.3 Do not press the cheesecloth.
5.5.4 Clarify the stock/skim off the scum.
5.5.5 Simmer for a short time.

(5 × 1) (5)

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5.6
- Use as the basis for stews.
- Use as the basis for soups.
- Use as the basis for sauces.
- Use as the liquid in which certain types of food are poached. (4)

5.7 Maizena (1)

[40]

TOTAL: 200

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