higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

10 JUNE 2019

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1
1.1.1 B
1.1.2 C
1.1.3 A
1.1.4 E
1.1.5 D

(5 × 1) (5)

1.2
1.2.1 False,✓ measuring spoons should be used for measuring.✓ (2)
1.2.2 True (1)
1.2.3 True (1)
1.2.4 True (1)
1.2.5 False,✓ hands may not be used as they transfer heat.✓ (2)
1.2.6 True (1)
1.2.7 False,✓ measuring ingredients✓ (2)
1.2.8 False,✓ julienne cuts are fine even strips of vegetables.✓ (2)
1.2.9 True (1)
1.2.10 False,✓ straining is when a colander used.✓ (2)

1.3
1.3.1 A
1.3.2 D
1.3.3 B
1.3.4 D
1.3.5 C
1.3.6 D
1.3.7 A
1.3.8 B
1.3.9 C
1.3.10 A

(10 × 1) (10)

1.4 1.4.1

Fats and Oil Group	Milk and Dairy Group	Meat and Protein Group	Fruit and Vegetable Group	Starch and Cereal Group
(a) Chocolate✓	(c) Ice cream✓	(e) Veal✓	(g) Apple✓	(i) Pasta✓
(b) Strawberry jam✓	(d) Cheddar cheese✓	(f) Snoek✓	(h) Cauliflower✓	(j) Whole-wheat bread✓

(5 × 2) (10)

1.5 1.5.1 Meat slicer✓ is used to slice cold meats.✓

1.5.2 Flat top griddle✓ is used to grill or cook food.✓

1.5.3 Pestle and mortar✓ are used to grind herbs and spices.✓

1.5.4 Grater✓ is used to grate food into smaller pieces.✓

1.5.5 Liquidiser✓ is used to liquidise food to a liquid state.✓

(5 × 2) (10)

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1 The layout of this recipe is correct✓ as it clearly states ingredients and method in the order of use.✓✓ (3)

2.1.2
- Caramelises and browns the mixture
- Cooks the mixture
- Causes the mixture to sweeten in taste
- Makes it edible (4)

2.1.3
- Check the quality of the banana by checking for any external damage.
- Weigh the banana.
- Check if the weight matches that on the invoice.
- Ensure that packaging has not been damaged or shows signs of pest infestation. (4)

2.1.4 Potassium is found in bananas. (2)

2.1.5 Blind baking is only used for pastry cases that are used for ready-cooked fillings✓✓ or fillings that might result in under-cooked pastry cases.✓✓ (4)

2.1.6 Mashing involves using a masher✓ to change the consistency✓ of food, usually from solid to semi solid.✓ (3)

2.1.7 Clean it by first removing any spillages in the pan,✓ using warm soapy water to wash the pan,✓ and then air-dry the pan.✓ (3)

2.1.8
- Measuring cup must be used on a flat surface.
- If butter is measured, it should be melted completely.
- Measure at eye level by bending to prevent incorrect measuring.
- Work quickly to prevent butter solidifying while being measured. (4)

2.1.9
- Season/time of year
- Place where bananas are bought
- Quantity bought
- Supplier deals (Any 3 × 1) (3)

2.2

INGREDIENTS	SERVES 8	SERVES 200
Ginger biscuits, crushed	200 g	5,000 g/5 kg✓
Butter	80 g	2,000 g/2 kg✓
Brown sugar	200 g	5,000 g/5 kg✓
Milk	125 mℓ	3,125 mℓ✓
Salt	3 mℓ	0,075 mℓ✓
Fresh cream	250 mℓ	6,250 mℓ✓
Cherries, chopped	10 g	0,250 g✓
Strawberries, quarters	20 g	0,500 g✓
Mint chocolate, roughly chopped	80 g	2,000 g/2 kg✓
Mint chocolate for grating on top	40 g	1,000 g/1 kg✓

(10 × 1) (10)

2.3
- To render food more edible
- To improve the taste of food
- To break down the fibres to make it more digestible
- To improve the colour (4)

2.4
- Cook food fast.
- Do not cook food in too much water.
- Use the water in which food was cooked to make gravies and soup.
- Grill food rather than frying it. (Any 3 × 1) (3)

2.5
- To make a perfect product
- To minimise waste
- To ensure consistency (3)

[50]

QUESTION 3

3.1

MENU✓

LUNCH✓

Duck Confit Spring Roll✓

Lamb Shank✓
Sweet Potato Mash✓
Sweet and Sour Green Bean and Carrot Medley✓
Beetroot Salad✓

Vanilla Panacotta✓
served with
Shortbread Tuile✓
and
Raspberry Sauce✓

19-11-2017✓
(space)✓ (12)

3.2
- The storeroom should be neat and clean.
- There should not be anything on the floor.
- Similar products must be placed side by side.
- All heavy items must be stored on the lower shelves.
- All products must be rotated. (5)

3.3
- Lamb shank contains a lot cartilage.
- The shank must be cooked well as it is on the bone.
- The shank is a tough cut of meat.
- Stewing cooks the shank thoroughly at a low, consistent heat. (4)

3.4
- Cooking in too much water
- Adding an acid such bicarbonate of soda to vegetables
- Cooking vegetables for too long (3)

3.5
- Ensure the security and safety of the storeroom.
- Ensure FIFO is adhered to.
- Ensure the storeroom is packed correctly.
- Ensure the storeroom is kept clean at all times.
- Ensure stock is received correctly and according to procedure. (5)

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3.6
- Food processor must be switched off at the power supply.
- Ensure that the food processor stands on a flat, even surface and not clos to the edge of the surface.
- Insert the relevant part for use, for example, the blades if you are shreddin food.
- Make sure the food processor's lid locks before turning on the power supply.
- Turn the food processor to the correct speed for the specific use. (5)

3.7
- Select the most appropriate equipment for the specific task.
- Choose only the most durable equipment.
- Purchase reasonably priced equipment.
- Choose the correct sized equipment for the specific task.
- Select equipment that is easy to use. (5)
-

3.8
- Measure fresh cream by using the correct size measuring utensil.
- Work on a flat level surface to prevent spillage.
- Mix fresh cream before measuring.
- Keep a steady hand to minimise spillage.
- Do not overfill the measuring cup. (5)

3.9
- Heat coagulates the protein in the egg.
- Heat sets the egg-custard mixture.
- Egg custard becomes edible.
- Overheating will denature the egg, causing syneresis. (5)

[50]

QUESTION 4

4.1 4.1.1 Wash whisk in warm, soapy water and rinse in warm water. (2)

4.1.2 Do not leave a utility knife in the sink.✓ Wash it by holding it in your hand, rinse and then hang it on the magnetic knife rack.✓✓ (3)

4.1.3 Wash in warm soapy water, rinse and allow to air dry. (2)

4.1.4 Scrape off any leftover food,✓wash in warm soapy water and air dry it by placing it upright on a rack.✓✓ (3)

4.1.5 Wash in warm soapy water and rinse to remove soap residue. (2)

4.2 Diet containing all the required nutrients✓ and minerals✓ in the correct amount✓ to meet the body's requirement✓ for optimal functioning.✓ (5)

4.3

OBVIOUS INFORMATION	CONCEALED INFORMATION
• Ingredients required • Mixing method • Final product	• Weight of the muffins • Substitutes • Utensil to be used when folding in

(3 × 2) (6)

4.4 4.4.1
- Processed meat such as polony and salami
- Different cuts of beef such as steak
- Cheese
- Eggs
- Biltong (Any 3 × 1) (3)

4.4.2
- A variety of bread
- Pies and tarts
- Dough mixture
- Specialty breads
- Variety of cakes (Any 3 × 1) (3)

4.5
- Be realistic
- Should be sufficient for its intended use
- Should be available when needed
- Should be guided by the policy of the establishment (4)

4.6
- Starch softens and swells
- Become digestible
- Caramelises and improves the taste
- Dry heat carbonises the starch and renders it inedible (4)

4.7 4.7.1 Braising softens and improves the taste of food cooked by using this method.

4.7.2 Pot-roasting uses both roasting and cooking to improve the taste and tenderness of the product.

(2 × 2) (4)

4.8
- Cooking softens the butternut's texture.
- It improves the taste.
- The butternut becomes more edible. (3)

4.9
- Name of the product contained in the packaging
- Nutritional information
- Best before/expiry date
- Allergens contained in the product
- Manufacturer's information
- Serving suggestion/s (6)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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