higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

8 June 2021

This marking guideline consists of 6 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	Pester and Mortar		
	1.1.2	Tilting Pan		
	1.1.3	Steam/oil Jacketed Kettle		
	1.1.4	Double door display fridge		
			(4 × 2)	(8)
1.2	1.2.1	False✓ – Dicing is when food is cut into even square pieces. ✓		(2)
	1.2.2	True		(1)
	1.2.3	True		(1)
	1.2.4	False✓ – portioning bags may not be used to measure ingredients.✓		(2)
	1.2.5	True		(1)
	1.2.6	False✓ – a bin card is an example of a stock control tool.✓		(2)
	1.2.7	True		(1)
1.3	1.3.1	B		
	1.3.2	F		
	1.3.3	D		
	1.3.4	E		
	1.3.5	C		
			(5 × 2)	(10)
1.4	1.4.1	Braising		
	1.4.2	Deep		
	1.4.3	Pot roasting		
	1.4.4	Deep		
	1.4.5	Charcoal		
			(5 × 2)	(10)
1.5	1.5.1	B		
	1.5.2	E		
	1.5.3	A		
	1.5.4	D		
	1.5.5	C		
			(5 × 2)	(10)
1.6	Low heat must be applied.			(2)
				[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1
- Millilitres are used to measure liquids.
- Measure on a flat even surface.
- Eliminate air bubbles when pouring liquids.
- A clear measuring jug or cup must be used. (4)

2.2
- Measuring spoon
- Measuring cup
- Measuring jug
- Digital scale
- Weight scale (5)

2.3
- Use soft butter.
- Portion butter into cubes.
- Place measuring jug on a flat, even surface.
- Use a palette knife to put butter into the measuring jug.
- Scoop all butter out once measured. (5)

2.4
- Use dry measuring equipment.
- Work on a flat surface.
- Wet ingredients must be measured using jugs and cups.
- Bend to eye level to ensure ingredients are measured correctly.
- Flour and other dry ingredients must be sifted before measuring.
- Ensure that the scale used to measure ingredients is functioning correctly. (6)

2.5
- A shopping list is a list of ingredients without quantities.
- A recipe is a list of ingredients with quantities and the method to be for preparation of a dish. (2 × 2) (4)

2.6
- The recipe must be layout in a logical manner.
- Ingredients should have quantities.
- Method should be in point form.
- Alterative ingredients should be listed where necessary.
- Cooking method and yield should also be stated. (5)

2.7
- To prevent waste
- To get the perfect product
- To get the correct yield
- To control stock
- To get consistency
- To promote professionalism. (6)

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2.8 2.8.1
- Switch off gas supply.
- Allow the grill to cool down.
- Use a grease cutter to remove excessive fat build-up.
- Clean the grill with warm, soapy water.
- Allow to dry and reassemble the grill unit. (5)

2.8.2
- Switch off the electricity of the unit.
- Drain the water.
- Wash with warm, soapy water and rinse.
- Use a dry cloth to polish it to prevent watermarks. (4)

2.9
- Is it ideal for the function it will perform?
- Is it durable?
- Is it easy to use?
- Are the parts easily available?
- Is there enough power to supply the unit? (6)

[50]

QUESTION 3

3.1 Parisian scoop (1)

3.2
- Steam the fillet.
- Remove the skin.
- Remove and flake the flesh. (3)

3.3
- Allow the milk to heat up.
- Use a perforated spoon to remove milk solids from the milk.
- Do not allow the milk to boil.
- Allow the milk to cool after skimming. (5)

3.4 3.4.1 To cook and steam food
3.4.2 To flatten out meats and crush foods like biscuits
3.4.3 To mix and shred food products
(3 × 4) (12)

3.5
- To get it to the correct texture for soup
- To make it lump free
- To make it more edible as a soup (3)

3.6
- Browning steak on the outside before cooking it
- to lock in the meat juices, making it more succulent. (2 × 2) (4)

3.7 Soak it in a rum and syrup mixture,✓ to make it softer✓ and to add flavour.✓ (3)

3.8 3.8.1 Potassium
3.8.2 Iron or folate
3.8.3 Omega 3
(3 × 2) (6)

3.9
- The plan helps to incorporate all food groups into a diet,
- making the meal a balanced meal including all food groups.
- It also prevents the overload of one specific food group,
- i.e. too much carbohydrates,
- which results in obesity (5 × 1). (5)

3.10 3.10.1 A menu is a list of food offered to customers by a specific institution.

3.10.2 A course is a set of dishes served together, forming one of the successive parts of a meal.

(2 × 2) (4)

3.11
- Use food in season, as is usually the best quality.
- Buy in bulk to get the best deals.
- Use ingredients as fresh as possible for the best results.
- Avoid reparation of colour and food type. (Any 2 × 2) (4)

[50]

QUESTION 4

4.1 1 mark of each of the five food groups incorporated into the summer menu. (5)

2 marks per fruit and vegetable that are in season in the summer months, incorporated per meal:

Breakfast menu (2)
Lunch menu (2)
Supper menu (2) (11)

4.2
- Supermarket
- Speciality stores
- Fish market
- Grocery stores (4)

4.3
- Buy fruits in season.
- Fruits should be glossy in appearance.
- Fruits should be dense for their weight.
- Clean/washed fruits should be used.
- Avoid buying fruits with bruises and scratches. (5)

4.4
- Receive in a clean, secure environment.
- Have the order book at hand to confirm your order.
- Check the delivery note against the order.
- Check the best before date on products delivered.
- Check that cans are not dented.
- Check that all labels are intact. (Any 3 × 2) (6)

4.5
- Accessibility
- Cleanliness
- Is the supply of eggs easily available?
- Will the supplier be able to meet the demand?
- Are the eggs packaged correctly? (Any 4 × 1) (4)

4.6
- To allocate financial and other resources to the establishment
- To provide structure and minimise wasteful expenditure (2 × 2) (4)

4.7
- It is clean and well-lit.
- All products are packed kind by kind.
- FIFO rule is applied to all things in the storeroom.
- Nothing is stored on the floor.
- Heavy items are stored on lower and lighter products on higher shelves. (5)

4.8 A credit note is a document issued to a store if stock is short delivered or damaged. (2)

4.9
- Using acids such as bicarbonate of soda causes loss of nutrients.
- Overcooking of vegetables destroys nutrients.
- Soaking food in water before cooking destroys nutrients. (3 × 2) (6)

4.10
- To make the food more edible
- To improve the appearance of food
- To improve the taste of food (3)

TOTAL SECTION B: 150
GRAND TOTAL: 200

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