higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

(10070324)

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09:00–12:00

This question paper consists of 7 pages.

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DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
INTRODUCTORY CATERING THEORY AND PRACTICAL N4
TIME: 3 HOURS
MARKS: 200

INSTRUCTIONS AND INFORMATION

1. Answer all the questions.
2. Read all the questions carefully.
3. Number the answers according to the numbering system used in this question paper.
4. Start each section on a new page.
5. Use only a black or blue pen.
6. Write neatly and legibly.

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SECTION A

QUESTION 1

1.1 Identify the following apparatus:

1.1.1



1.1.2



1.1.3



1.1.4



(4 × 2) (8)

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1.2 Indicate whether the following statements are True or False by writing only 'True' or 'False' next to the question number (1.2.1–1.2.7) in the ANSWER BOOK. Correct the statement if it is false.

1.2.1 Dicing is when food is cut into long, even strips.

1.2.2 Flour may be measured using a scale.

1.2.3 Butter may be measured using a scale and a measuring jug.

1.2.4 Portioning bags may be used to measure ingredients.

1.2.5 Concealed information is generally in the method of cooking.

1.2.6 A bin card is not used as a stock control tool.

1.2.7 A store ledger is used to control stock.

(10)

1.3 Choose a cooking method from COLUMN B that matches a food item in COLUMN A. Write only the letter (A–F) next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Broccoli	A	simmer
1.3.2	Oxtail	B	steam
1.3.3	Pears	C	grilling
1.3.4	Crumbed mushrooms	D	poach
1.3.5	T-bone steak	E	deep fry
		F	stewing

(5 × 2) (10)

1.4 Choose the correct term from those in brackets. Write only the answer next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

1.4.1 (Braising/Using charcoal) is an example of a combination method.

1.4.2 (Shallow/Deep) frying uses a lot of oil to cover the food while cooking.

1.4.3 (Pot grilling/Pot roasting) is when dry- and moist-heat cooking is applied.

1.4.4 Only food that is coated is not damaged during (shallow/deep) frying.

1.4.5 Grilling uses (oil/charcoal) to cook food.

(5 × 2) (10)

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1.5 Choose a cooking utensil from COLUMN B that matches a cooking method in COLUMN A. Write only the letter (A–F) next to the question number (1.5.1–1.5.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.5.1	Grill	A	slow cooker
1.5.2	Shallow fry	B	braai stand
1.5.3	Simmer	C	pot
1.5.4	Stew	D	pressure cooker
1.5.5	Boil	E	frying pan
		F	solar panel

(5 × 2) (10)

1.6 What is important when simmering food? (2)

[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 Explain the measurement of the volume of liquids. (4)

2.2 Name FIVE types of measuring apparatus that may be utilised in the kitchen. (5)

2.3 How would you prevent incorrect measuring of butter using a measuring jug? (5)

2.4 What important factors must be kept in mind when measuring ingredients for baking? (6)

2.5 Explain the difference between a *shopping list* and a *recipe*. (4)

2.6 What should the layout of a recipe look like to help the reader understand the information? (5)

2.7 Give SIX reasons why ingredients should be measured. (6)

2.8 Explain how the following equipment should be cleaned:

2.8.1 Gas grill (5)

2.8.2 Bain-marie for keeping food warm (4)

2.9 What SIX points will you keep in mind when selecting an industrial dishwasher? (6)

[50]

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QUESTION 3

3.1 What is the correct name for a *melon baller*? (1)

3.2 How would you flake a hake fillet for making fishcakes? (3)

3.3 Explain the process of *skimming* when making milk-based desserts. (5)

3.4 Discuss TWO uses of each of the following:

3.4.1 A steam jacketed kettle

3.4.2 Mallet

3.4.3 Blender

(3 × 4) (12)

3.5 Why should peas be pureed when making pea soup? (3)

3.6 What is meant by *sealing* when cooking steak? (4)

3.7 How would you soak *rum baba* to get the best product? (3)

3.8 Name the most important nutrient found in each of the following foods:

3.8.1 Banana

3.8.2 Spinach

3.8.3 Galjoen (oily fish)

(3 × 2) (6)

3.9 Discuss the purpose of a basic food group plan. (5)

3.10 Explain the following:

3.10.1 Menu

3.10.2 Course

(2 × 2) (4)

3.11 Give TWO rules for the planning of a suitable, interesting and economical meal. (2 × 2) (4)

[50]

QUESTION 4

4.1	Draw up a summer menu for one day for a family of four, using the basic food group plan.		(11)
4.2	Name FOUR places where food could be bought.		(4)
4.3	What FIVE guidelines would you follow when buying fresh fruits?		(5)
4.4	Explain the procedure to follow when receiving canned food products.	(3 × 2)	(6)
4.5	Which criteria would you use to evaluate a place to buy eggs?		(4)
4.6	Discuss TWO aims of a budget.	(2 × 2)	(4)
4.7	List FIVE features that make a well-planned storeroom.		(5)
4.8	What is a *credit note*?		(2)
4.9	Explain THREE causes of nutrient loss during the cooking and preparation of food.	(3 × 2)	(6)
4.10	Give THREE reasons why you would cook food.		(3)
			[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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