higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

JUNE EXAMINATION

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

31 MAY 2013

This marking guideline consists of 9 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	C
	1.1.2	B
	1.1.3	B
	1.1.4	C
	1.1.5	C
	1.1.6	B
	1.1.7	C
	1.1.8	A
	1.1.9	D
	1.1.10	A

(10 × 1) (10)

1.2	1.2.1	False
	1.2.2	False
	1.2.3	True
	1.2.4	False
	1.2.5	True

(5 × 1) (5)

1.3	1.3.1	Flat grill√ – Grill food√
	1.3.2	Garlic press√ – Crush garlic√
	1.3.3	Spider√ – Remove food from deep fat-fryer√
	1.3.4	Food mixer√ – mixing food√
	1.3.5	Microwave oven√ – heat food√

(5 × 2) (10)

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1.4	1.4.1	Shred√
	1.4.2	Stir√
	1.4.3	Reduce√
	1.4.4	Sauté√
	1.4.5	Scald√
	1.4.6	Aroma√
	1.4.7	Carve√
	1.4.8	Coat√
	1.4.9	Cooking/roasting/baking√
	1.4.10	Dust√
	1.4.11	Flake√
	1.4.12	Grade√
	1.4.13	Mashed potatoes√
	1.4.14	Cut-in√
	1.4.15	Infuse√

(15 × 1) (15)

1.5	1.5.1	G√; J√
	1.5.2	I√; D√
	1.5.3	E√; C√
	1.5.4	H√; B√
	1.5.5	A√; F√

(5 × 2) (10)
[50]

TOTAL SECTION A: 50

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SECTION B

2.1 2.1.1 Measuring spoons√

2.1.2 Measuring cup√

2.1.3 Scale√

(3 × 1) (3)

2.2 Rinse√ measuring spoon in boiling water√ to stop it from sticking to the spoon. (2)

2.3 A list of ingredients√ with a set of instructions√ aimed at producing a specific result. (2)

2.4 2.4.1
- Glace cherries√
- Icing sugar for dusting√

(2)

2.4.2
- Yield 50√
- Glace cherries/icing sugar for dusting√
- Airtight container√

(3 × 1) (3)

2.4.3
- Use soft fats at room temperature√
- Compress the fat carefully into measuring cup√
- Use the correct measuring cup√
- Only measure small amounts at a time

(Any 3 × 1) (3)

2.4.4
- Mixing bowls√
- Baking tray/sheet√
- Sieve√
- Palette knife√
- Spatula√
- Piping bag√
- Measuring spoons√
- Paring knife√
- Nozzle
- Measuring cup

(Any 8 × 1) (8)

2.5 2.5.1 Creaming: To beat butter or fat together with sugar√ until pale light and fluffy, to incorporate air.√ (2)

2.5.2 Fold-in: To combine TWO mixtures√ together gently√ (2)

2.6 180 °C√ (1)

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2.7

Butter	180 mℓ	X 0,6√	108 mℓ√	0,108 ℓ√
Icing sugar	85 mℓ	X 0,6	51 mℓ√	0,051 ℓ√
Vanilla essence	5 mℓ	X 0,6	3 mℓ√	0,003 ℓ√
Corn flour	85 mℓ	X 0,6	51 mℓ√	0,051 ℓ√
Cake flour	250 mℓ	X 0,6	150 mℓ√	0,150 ℓ√
Glace cherries	10 g	X 0,6	6 g√	0,006 kg√
Icing sugar (dusting)	50 mℓ	X 0,6	30 mℓ√	0,030 ℓ√
Castor sugar	100 g	X 0,6	60 g√	0,060 kg√

$$\frac{\text{Desired}\surd}{\text{Known}\surd} \quad \frac{30\surd}{50\surd} = 0{,}6\surd$$

(22)
[50]

QUESTION 3

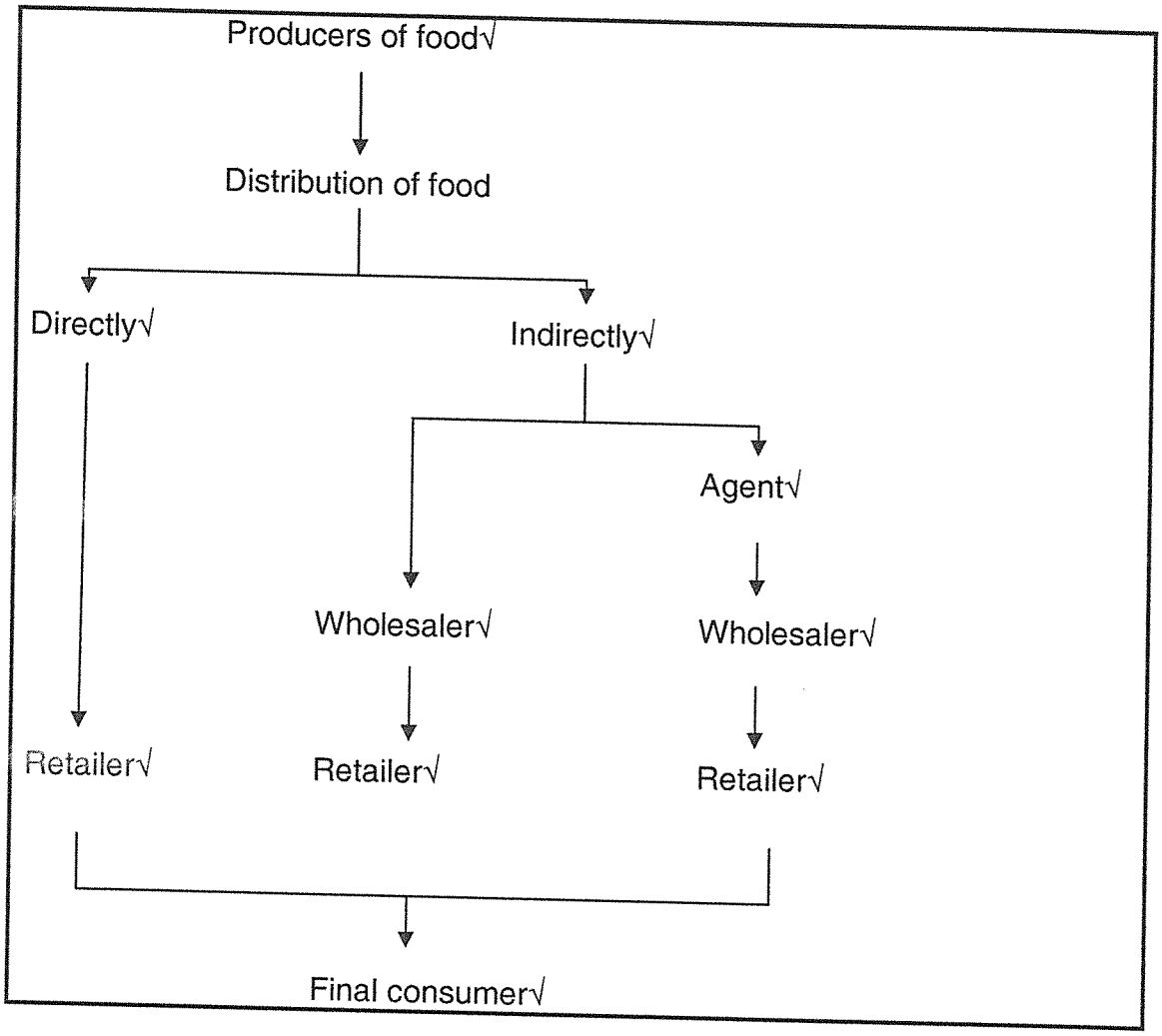
3.1

- Turn off the deep-fat fryer.√
- Allow to cool.√
- Drain the oil√ by opening the stopper.
- Strain the dirty oil.√
- Close the stopper.√
- Fill with hot soapy water.√
- Boil for 10-15 minutes√.
- Rinse with clean water√ and re-boil.√
- Dry fryer.√
- Refill with clean fat/oil.√
- Check that it's in working order.√

(12)

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3.2



(10)

3.3
- Easy reference for menu planning√
- Allows for interesting variations in daily meals√
- Ensures that meals are balanced√

(3)

3.4
- Plan balanced meals√
- Meals should be interesting√
- Do not repeat the main ingredient in the same meal√
- Use different temperatures in a meal, hot and cold courses on the menu√
- Serve food attractively√
- Garnishes must be edible√
- Warm food must be served on warm plates and cold food on cold plates√
- Meals must be planned in an economical way√

(8)

3.5 Meals served within a menu√ consist of a main dish and accompaniments√ (2)

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3.6
- Soup/Appetiser√
- Protein and accompaniments√
- Dessert√
- Beverage√
- Menu format√

(5)

3.7
- Pot-roasting√
- Braising√
- Oven-roasting√
- Cooking in foil/bag√

(4)

3.8
- Use just enough water to cover the food such as vegetables√
- Do not soak food in water prior to cooking√
- Leave the skins of the fruit and vegetables where possible√
- Never defrost frozen vegetables√
- Don't cut the food items into small pieces√
- Prepare fruit/vegetables by cutting, slicing, shredding as close to service as possible√
- Don't keep cooked vegetables for long periods of time
- Keep temperature of fat to moderate, high temperatures will destroy nutrients
- Use fruit and vegetables as soon as they are picked
- Cut meat just before serving.

(Any 6 × 1) (6)
[50]

QUESTION 4

4.1
- The product's name√
- The trade name√
- Name and address of packaging company√
- Country where it was manufactured√
- Drained mass indicated√
- List of ingredients√
- Additives, colouring and preservatives listed√
- Grade such as: choice grade are indicated√
- Illustration of the product that is in the container√
- A short description of the product√
- Specific instructions on how to use the product√
- Instructions for storage√
- Dietary information√
- Special symbols for Kosher or Halaal foods√
- Expiry dates√

(15 × 1) (15)

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4.2 4.2.1 Goals which can be realised immediately√ (1)

4.2.2 Goals that take a short period of time to reach√ (1)

4.2.3 Goals that are reached after a long period of time usually 5 years or more.√ (1)

4.3
- Always has sufficient stock.√
- Properly monitors food entering and leaving.√
- Prevents wastage.√
- Controls the profit.

(Any 3 × 1) (3)

4.4 Cooking with no liquid√ (1)

4.5
- Baking√
- Roasting√
- Frying√
- Infra-red cooking√
- Microwave cooking√

(5)

4.6
- Always grease the container to prevent it from sticking.√
- Oven must be pre-heated to the correct temperature.√
- Containers must not touch one another in the oven.√
- Oven racks must be clean and in the middle of the oven.√
- Sear meat on both sides before roasting.√
- Baste the meat regularly to prevent drying out.√
- Roast meat until crisp and tender.√
- Use a meat thermometer to determine whether the meat is cooked.√ (8)

4.7
- The food has a rich, attractive brown appearance√
- It is suitable to use on tougher meat cuts√
- No nutrients are lost during this process√
- Economical way of cooking√
- This method does not need constant attention√
- Tough food is rendered more digestible√

(6)

4.8 4.8.1
- Starch granules swell.√
- The mixture becomes thicker.√
- Starch becomes translucent.√

(3)

4.8.2
- Sugar dissolves.√
- Prolonged heating results in caramel.√

(2)

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4.8.3

- Cellulose absorbs moisture.√
- It swells.√
- Cellulose will soften.√
- It becomes easier to eat.√

(4)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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