higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

27 NOVEMBER 2018

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	False, cooking improves digestibility.✓✓		(2)
	1.1.2	True✓		(1)
	1.1.3	False, cooking in small amount of water is one the advantages of steaming.✓✓		(2)
	1.1.4	True✓		(1)
	1.1.5	True✓		(1)
1.2	1.2.1	Boiling and frying		
	1.2.2	Grill and shallow fry		
	1.2.3	Baked and grilled		
	1.2.4	Deep fried and baked		
	1.2.5	Roasted, simmer and bake	(Any TWO) (5 × 2)	(10)
1.3	1.3.1	B		
	1.3.2	C		
	1.3.3	E		
	1.3.4	A		
	1.3.5	D	(5 × 1)	(5)
1.4	1.4.1	E		
	1.4.2	D		
	1.4.3	B		
	1.4.4	C		
	1.4.5	A	(5 × 1)	(5)

1.5

B	Hors d'oeuvres✓
E	Choice of Soup✓
C	Choice of entree or grill✓
F	Choice of hot or cold dessert✓
A	Choice of savoury✓
D	Coffee✓

(6 × 1) (6)
[33]

QUESTION 2

2.1

2.1.1	B
2.1.2	A
2.1.3	C
2.1.4	C
2.1.5	A
2.1.6	B
2.1.7	D
2.1.8	A
2.1.9	B
2.1.10	C

(10 × 1) (10)

2.2

2.2.1	200 mℓ
2.2.2	500 mℓ
2.2.3	12,5 mℓ
2.2.4	250 mℓ
2.2.5	20 mℓ
2.2.6	62,5 mℓ

(6 × 1) (6)

2.3 Soaking (1)
[17]

TOTAL SECTION A: 50

SECTION B

QUESTION 3

3.1 Measuring spoons are used for measuring very small volumes✓✓ like spices.✓ (3)

3.2
- Add standard measuring.
- Filling the measuring jug to the desired level bend to read the measure at eye level.
- The bottom of the meniscus should be level with the desired measure on the jug.
- If you do not bend and hold your eyes at eye level, you are likely to make a parallax fault.
- Small amount of milk may be measured using, measuring cups. (5)

3.3 The difference is recipe is a set of instructions used for preparing and producing a certain food, dish or drink.✓✓ Whereas a standardised recipe is a well-established formulation written in a set pattern.✓✓ (4)

3.4
- Tested
- Evaluated
- Adapted for use
- Repeatedly prepared under the same carefully controlled conditions (4)

3.5
- Standard form
- Action form
- Descriptive form
- Narrated form (4)

3.6 3.6.1 Desired ÷ Known = Factor
4 ÷ 8 = **0,5**

Velvet Pudding

INGREDIENTS	SERVES 8	SERVES 4
Sugar	125 mℓ x 0,5	62,5 mℓ✓
Cake flour	200 mℓ x 0,5	100 mℓ✓
Salt	2,5 mℓ x 0,5	1,25 mℓ✓
Milk	1ℓ x 0,5	500 mℓ✓
Egg s,*(separate white & yolk)*	4 x 0,5	2✓
	50 mℓ x 0,5	25 mℓ✓
Butter	10 mℓ x 0,5	5 mℓ✓
Vanilla Essence	25 mℓ x 0,5	12,5 mℓ✓
Apricot Jam		

(8)

3.6.2 Standard form (2)

3.6.3 Critical Ingredients:
- Cake flour✓
- Eggs✓

Non Critical Ingredients:
- Vanilla Essence✓
- Salt✓ (4)

3.6.4 To heat the milk to just below boiling point for 1 minute. (2)

3.6.5 Mixing vigorously with a wooden spoon, wire whisk, rotary beater or electric mixer to fold air into the mixture and make it light and smooth. (2)

3.7 3.7.1 Used to mix the ingredients in the recipe.

3.7.2 Designed to provide a flat cooling point for baked items.

3.7.3 Accurately measures volume of liquid.

3.7.4 Used to accurately weigh ingredients for a specific recipe. (4)

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3.8
- Switch off the oven and allow it to cool.
- Remove the oven racks, and wash separately.
- Clean using chemicals prescribed by the manufacturer.
- Allow the oven to dry before returning the oven racks. (4)

3.9
- Colour of baked item makes it pleasing to the eye.✓
- Efficient by saving time.✓
- Saves the cost of oil.✓
- Baked items have a pleasant aroma and.✓ (4)

[50]

QUESTION 4

4.1
- Choose equipment that fulfils your need and fits into your budget.
- Make sure it is of sturdy quality construction.
- Articles used for hot food must be heat resistant.
- It must withstand long and constant usage.
- Keep storage space in mind when choosing a specific article.
- Avoid complicated equipment that is hard to assemble.
- Chose well designed items that are easy to operate.
- Handles should be sturdy and comfortable.
- Plastic must be light in weight and durable. (Any 6 × 1) (6)

4.2 The blade of a knife runs up and down✓ it at a slight angle,✓ until the edge of the knife is sharpened.✓ (3)

4.3 Sieves are very fine form of strainers, with tiny and finer holes, making it easy to sieve dry ingredients, incorporating air in the process.✓✓ Strainers have similar properties to a sieve but tend to be larger in size and have larger holes.✓✓ (4)

4.4 4.4.1 Clean using warm soapy water and a cloth, rinse and dry.

4.4.2 Rinse off any leftover food particles, wash in warm soapy water, rinse and dry.

4.4.3 Wash in warm soapy water, making sure that the blade doesn't cut you, do not leave in soapy water.

(3 × 2) (6)

4.5 During bread making, the mixer is used to correctly knead,✓ the dough using the hook mixer blade,✓ it must be set at the correct speed when starting the mixing process.✓✓ (4)

4.6 Shortening and sugar are beaten together thoroughly until they reach the consistency of cream.✓✓ Creaming incorporates air into the baked products.✓✓ (3)

4.7 Fruits and vegetables for baking are pricked to allow steam to escape preventing the skin from bursting.✓✓ Pastry cases are pricked to release air trapped underneath and prevents doming.✓✓ (4)

4.8 The pastry base must be pricked✓ and lined with greaseproof paper.✓ The paper is then weighed down with dried beans during baking.✓ (3)

4.9 Dishes coated with sauce and sprinkled with breadcrumbs✓ and/or cheese then browned under a grill or in the oven.✓✓ (3)

4.10
- Cereal group
- Meat, fish and alternatives
- Dairy products
- Fruit and vegetable group
- Fats and oil group (5)

4.11
- Type of establishment
- Customer profile
- Time of year
- Food in season
- Special days
- Time of the day
- Price range (Any 4 × 1) (4)

4.12 Florentine. (2)

4.13
- Nothing stored on the floor.
- Products stored kind by kind, based on size.
- FIFO rules applied.
- Good lighting.
- Heavier products on the lower shelves.
- Storeroom must be free of dust and mould. (Any 3 × 1) (3)

[50]

QUESTION 5

5.1 A menu is a detailed list of foods to serve at a meal✓ or in a broader sense, a total list✓ of food items offered by a food service.✓ (3)

5.2
- Know production times, know the production times based on the menu, equipment in the kitchen and skills of worker.
- Balance workload, to prevent staff being over worked on busy days.
- Schedule carefully to manage with staff absenteeism.
- Use standard dishes on unique menus, serve food from regular menus to avoid extra work.
- Keep record of production for future reference and for forward planning.

(Any 3 × 2) (6)

5.3
- A la carte
- Buffet/carvery

(2)

5.4
- A
- D
- E
- K

(4)

5.5 5.5.1 Total vitamins (mℓ) and Total water (mℓ). (2)

5.5.2
- Name and address of manufacture or distributor.
- Instruction for use.
- Net content.
- Country of origin.
- Batch identification.
- Use by date.

(Any 5 × 1) (5)

5.6
- Price, compare prices.✓
- Quality, certain foods are graded to make sure you get the best for money.✓
- Variety, check variety of food lines.✓
- Hygiene, are the retailers standards of hygiene to your standard?✓
- Labels, give information on the products ingredients.

(Any 4 × 1) (4)

5.7
- The distance from the market, transport cost and time.
- The size of the unit in which food is sold.
- Time during which the market is open.

(6)

5.8
- To inspect items immediately upon delivery for quality and quantity ordered.
- Anticipate the arrival of the delivery and prepare for delivery.
- Check if adequate storage space is available.
- Keep purchase order and specification ready to check the delivery.
- Check temperatures of refrigerated items on arrival.
- Check frozen items for thawing or burns.
- Check dry item packaging for defects.
- Check off order against the purchase order and the delivery note.

(Any 5 × 1) (5)

5.9 Faulty storage causes food to deteriorate,✓ becoming inedible✓ and causing waste.✓ Faulty storage units become a breeding ground for bacteria, which might lead to food poisoning.✓ Food that might have been stored in a faulty storage unit might cause the establishment to lose money.✓ (5)

5.10 5.10.1 Bin Card (2)

5.10.2 Stores requisition (2)

5.11 5.11.1 Heat could be applied by cooking, and cooking causes protein to shrink and soften, becoming more edible. (2)

5.11.2 Dry heat causes starch to pop in the absence of water,✓ and heat in the presence of moisture causes the starch to soften and gelatinise.✓ (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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