higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY CATERING THEORY AND PRACTICAL N4

28 November 2019

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	F		
	1.1.2	C		
	1.1.3	D		
	1.1.4	B		
	1.1.5	A		
			(5 × 1)	(5)
1.2	1.2.1	True		(1)
	1.2.2	True		(1)
	1.2.3	False.✓ A credit note is issued if there is a shortfall in the stock supplied or the stock is incorrect.✓		(2)
	1.2.4	True		(1)
	1.2.5	False.✓ A bin card is used to record the stock at hand.✓		(2)
	1.2.6	True		(1)
	1.2.7	False.✓ It is the responsibility of the stock keeper.✓		(2)
1.3	1.3.1	Potassium		
	1.3.2	Iron		
	1.3.3	Folate, magnesium, iron	(Any ONE)	
			(3 × 2)	(6)
1.4	1.4.1	D		
	1.4.2	J		
	1.4.3	A		
	1.4.4	H		
	1.4.5	B		
	1.4.6	F		
	1.4.7	C		
	1.4.8	E		
	1.4.9	G		
	1.4.10	I		
			(10 × 1)	(10)
1.5	1.5.1	Used to remove the core of the apples		
	1.5.2	For mixing the content of the pastry or the content of the crumble filling		
	1.5.3	To cook the crumble filling on the stove		

1.5.4 Used to bake the apple crumble in the oven

1.5.5 To roll the pastry to fit in the pastry tin before baking.

1.5.6 Used to flake the crumble mixture before sprinkling it on the filled pastry case.

(6 × 2) (12)

1.6 1.6.1 Morning
1.6.2 Afternoon
1.6.3 Afternoon
1.6.4 Morning or afternoon
1.6.5 Morning
1.6.6 Morning or afternoon
1.6.7 Morning

(7 × 1) (7)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1 Scale/Electronic scale (2)

2.1.2
- Quantities can be weighed accurately.
- Wastage is minimised.
- It contributes towards a successful product.
- Time spent on weighing the products is minimised.
- Baking is made easier. (Any applicable 5 × 1) (5)

2.1.3
- Butter
- Sugar
- Spices
- Meat
- Flour (Any applicable 4 × 1) (4)

2.1.4 No,✓ volume is measured in litres or millilitres.✓ Weighing is done in grams or kilograms. This apparatus cannot be used to measure volume.✓ (3)

2.1.5
- Disconnect it from the power supply.
- Use a damp cloth to wipe it clean.
- Air dry and sanitise it. (3)

2.2 2.2.1 A recipe is a set of instructions used for preparing a particular dish.✓ This set of instructions includes a list of ingredients,✓ a preparation method and the quantities required.✓ (Any applicable 3 × 1) (3)

2.2.2

LIST OF INGREDIENTS	METHOD	GENERAL INFORMATION
• All ingredients given • Quantities given • Correct unit of measurement, mass in grams and liquid in volumes (Any applicable THREE)	• Method is step-by-step • Clear • Easy to follow (Any applicable THREE)	• Cooking time is given • A serving suggestion is not given • Total yield or number of portions is not given (Any applicable THREE

(3 × 3) (9)

2.2.3

CONCEALED	OBVIOUS
Total yield✓ What could go wrong✓ Mixing method✓ Serving suggestion✓ (Any applicable THREE)	Quantities of ingredients ✓ Cooking method✓ Cooking temperature✓ Cooking time✓ (Any applicable THREE)

(2 × 3) (6)

2.2.4 FORMULA:
Factor = desired/known✓
Factor = 120/6✓
Factor = 20✓

Multiply the quantities of all the ingredients by 20 to adjust the current recipe to serve 120 people.✓✓ (5)

2.3
- Incorrect preparation methods
- Cooking for too long causing eggs to curdle (denature)
- Using acids such as bicarbonate of soda
- Using poor quality products
- Using incorrect cooking temperature (Any applicable 5 × 1) (5)

2.4
- Cook food for the stipulated time.
- Cook food at the correct temperature.
- Do not use acids such as bicarbonate of soda.
- Do not use poor quality products. (Any applicable 4 × 1) (4)

2.5 Calcium, zinc, phosphorus (Any ONE) (1)

[50]

QUESTION 3

3.1 3.1.1 Maize grains swell and gelatinise.

3.1.2 Caramelises and sweetens the taste.

3.1.3 Heats up but with continuous heat it denatures and when it burns it causes smoke.

3.1.4 Cooks and softens the muscle fibre, making it more edible.

3.1.5 Heats up but with continuous heat, milk denatures and becomes unusable.

(5 × 2) (10)

3.2
- Food needs to be cooked to destroy food poisoning bacteria.
- Food becomes softer, e.g. vegetables.
- Cooking improves the taste of the food. (Any applicable 3 × 1) (3)

3.3 3.3.1 Pot-roasting is a combined method of cooking that can be both a dry and moist cooking method. Food can first be roasted on a bed of vegetables and then covered to steam in its own juices. (3)

3.3.2 Steaming is a cooking method that uses liquid steam as a method of cooking. Vegetables are usually cooked in this way. (2)

3.3.3 Grilling is a method of cooking that does not need any liquid or oil for the cooking of food. (2)

3.4 3.4.1 Mushrooms must first be wiped✓ using a paper towel, then coat the mushrooms whole, using egg, flour and bread crumbs,✓ to prevent it from burning and shrinking too much when being deep-fried.✓✓ (4)

3.4.2
- Mushrooms must be cleaned and sliced
- and then shallow-fried using minimal cooking oil.
- They must be cooked for a short while only until just soft. (3)

3.5
- Root vegetables such as potatoes
- Dough products such as puddings
- Eggs
- Soups
- Sauces (Any applicable 3 × 1) (3)

3.6 3.6.1 For cooking and baking (1)

3.6.2 Switch off the power supply and use an approved oven cleaner. (2)

3.6.3 Used to keep food at a low temperature so that it does not spoil easily. (1)

3.6.4 Switch off the power supply, empty the fridge and use an approved nonabrasive chemical to clean. (2)

3.6.5 Used to grill and prepare food. (1)

3.6.6 Switch off the power supply, remove all fat and clean using an approved chemical. (2)

3.6.7 Used to cook food using the deep-frying method. (1)

3.6.8 Drain the oil out of the fryer and use an approved chemical to clean and rinse it and allow to air dry. (2)

3.7 It should be:
- Durable
- Effective for the task it is selected for
- Easy to use
- Of good workmanship
- Affordable (Any applicable 5 × 1) (5)

3.8
- Always handle the knife correctly, holding it on the handle and never on the blade.
- Never leave the knife near the edge of the table.
- Do not leave the knife in the dish washing sink.
- Once finished using a knife, it should be washed and stored safely in the knife drawer or the magnetic strip. (Any applicable 3 × 1) (3)

[50]

QUESTION 4

4.1
- Supermarket
- Market
- Speciality store
- Wholesaler
- Convenience store (Any applicable 4 × 1) (4)

4.2
- Distance
- How often they deliver
- Availability of food required
- Price
- Hygiene level (Any 4 × 1) (4)

4.3
- Time of year, food in season is cheaper and is of high quality.
- Quantity bought, the more food bought from the supplier the more discount is received.
- The form of food, the more processed the product, the more expensive it will be. (3 × 2) (6)

4.4 4.4.1
- The area where goods are received must be clean.
- Ensure that quality checks are done upon receipt of food.
- Only food ordered should be received.
- Products of low quality must be sent back.
- The order book must be at hand. (Any applicable 3 × 1) (3)

4.4.2
- It minimises waste.
- It ensures FIFO principles are adhered to.
- It prevents theft and stock loss.
- It ensures quality products. (Any applicable 3 × 1) (3)

4.5
- The menu must state if it is a lunch or dinner menu.
- Each course must be separated by a space.
- Food eaten together must be grouped together.
- The menu must follow the order of service, starter first and dessert last.
- Coffee or a cheese platter may form a course. (Any applicable 5 × 1) (5)

4.6 4.6.1 A menu is a list of meals on offer at a specific restaurant.✓ It may be a formal or informal menu✓ with no drinks on the list.✓ (3)

4.6.2 It refers to the number of dishes the menu offers. (2)

4.6.3 A balanced diet provides the body with all the required amounts✓ of the necessary nutrients.✓✓ (3)

4.7
- Softens the meat muscle
- Makes the meat tender
- Adds flavour to the meat
- Contributes to the colour of the final product (Any applicable 4 × 1) (4)

4.8 Mashing – It reduces food to a pulp by squashing it to a fine texture, e.g. butternut.
Pureeing – Cooked food is pressed or blended to a semiliquid or thick liquid consistency. (2 × 2) (4)

4.9
- It incorporates air into the mixture.
- It removes any large particles.
- Flour becomes lighter, making it easier to mix into other ingredients. (3)

4.10
- To give it a golden colour after frying
- To prevent it from drying out
- To prevent it from burning (3)

4.11 Cutting in is done by using a palette knife, making the number eight movement to mix butter or fat into a mixture. Hands are never used as they are hot, causing the fat to melt, not resulting in a good quality pastry. (3)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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