higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

JUNE EXAMINATION

CATERING THEORY AND PRACTICAL N4

12 JUNE 2014

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

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

(10 × 1) (10)

1.2	1.2.1	E
	1.2.2	B
	1.2.3	H
	1.2.4	D
	1.2.5	G
	1.2.6	A
	1.2.7	F
	1.2.8	C

(8 × 1) (8)

1.3	1.3.1	Ratatouille
	1.3.2	Guacamole
	1.3.3	Borscht
	1.3.4	Crouquettes
	1.3.5	Duchess potatoes
	1.3.6	Oats
	1.3.7	Cannelloni
	1.3.8	Polenta
	1.3.9	Panada
	1.3.10	Al dente

(10 × 1) (10)

1.4	1.4.1	True
	1.4.2	True
	1.4.3	False
	1.4.4	True
	1.4.5	True
	1.4.6	True
	1.4.7	True
	1.4.8	False

(8 × 1) (8)

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1.5 1.5.1 Hors d'oevre
1.5.2 Menu
1.5.3 Macerate
1.5.4 Purée

(4 x 1) (4)

1.6 1.6.1 Dough cutter: used for cutting fat into flour

1.6.2 Double boiler: used for melting chocolate or cooking egg custard

1.6.3 Rubber spatula: used to scrape mixture out of mixing bowls

1.6.4 Palette knife/metal spatula/straight spatula: used for decorating cakes/flip meat cakes/helpful to level out when measuring dry ingredients

1.6.5 Grater: used for shredding and grating vegetables, citrus rinds, cheese and other foods

(5 × 2) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1

- Milk is heated to 72 °C√ for at least 15 seconds√ then cooled rapidly to 4 °C√.
- Flash process
- Milk is heated to 63 °C for 1 hour/1½ hour and then cooled rapidly as above.
- Holder process
- Then the milk is put into insulated stainless steel tanks and bottled as soon as possible.
- Pasteurisation does not completely sterilise the milk√ but it destroys bacteria harmful to man√. (5)

2.1.2

- The milk is first homogenised√, then sterilised in sealed containers√.
- The milk is heated to 104-113 °C√ for 15 to 40 minutes. If unopened and still sealed, the milk can last for months without being chilled√.
- Sterilisation kills harmful bacteria more completely than pasteurisation√.
- It has a slightly sweet cooked taste√. (6)

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2.1.3 The milk is heated in a heat exchanger to 132 °C–140 °C√ for 2–4 seconds,√ then cooled rapidly√ and packed into foil-lined containers and sealed. It has a shelf life of about six months if sealed.√ All bacteria are destroyed. √ (5)

2.2 2.2.1 Scales: plentiful√ and firmly attached√ (2)

2.2.2 Eyes: bright√, prominent√, not sunken√ (full, bulging and bright) (3)

2.2.3 Gills: bright pink colour√ (1)

2.2.4 Flesh: firm√, springs back into shape when pressed (elastic)√ (2)

2.3
- Drumsticks√ and thighs√
- Wings√
- Back√
- Breast√

(5)

2.4 Connective tissue is tough and firm but heat turns it to a tender√ jelly-like√ substance. (2)

2.5
- Butter
- Lard
- Suet
- Dripping

(4)

2.6 2.6.1
Corn flour = R3,60√
Cake flour = R2,40√
Salt = R0,02√
Butter = R12,50√
Castor sugar = R3,20√ (5)

2.6.2 Total cost = R21,72 (1)

2.6.3 Cost per square = R0,60 (1)

2.7
2.7.1 Apples
2.7.2 Oranges
2.7.3 Apples
2.7.4 Pears
2.7.5 Peaches
2.7.6 Grapes
2.7.7 Melons
2.7.8 Apples

(8 × 1) (8)
[50]

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QUESTION 3

3.1
3.1.1 Clarifying
3.1.2 Aerating/to act as a raising agent
3.1.3 Binding/holding food together
3.1.4 Coating/ holding food together/egg and flour stick to the fish
3.1.5 Thickening/helps the mixture to set
3.1.6 Emulsifying/to bind oil and vinegar together
3.1.7 Enriching/thickening
3.1.8 Garnishing/enriching

(8 x 1) (8)

3.2
- Very hard cheese
- Hard cheese
- Semihard cheese
- Soft, fresh cheese/soft, unripened cheese
- Soft, ripened cheese
- Blue-veined cheese
- Special cheese

(7)

3.3
3.3.1 Hake – white
3.3.2 Red roman – moderately oily
3.3.3 Codfish – moderately oily
3.3.4 Sole – white
3.3.5 Zebra – moderately oily
3.3.6 Tuna – oily
3.3.7 Cape salmon – moderately oily
3.3.8 Anchovy – oily

(8 × 1) (8)

3.4
3.4.1 To hold the legs and wings close to the body√ of the bird with a string/skewers√.

3.4.2 So that cooking is more even for all parts of the carcass√. So that it will not fall apart during the cooking process.√

(2 x 2) (4)

3.5
3.5.1 Beef fillet: grill/pan fry

3.5.2 Lamb neck: stew/braise

3.5.3 Leg of lamb: oven roast/pot roast

3.5.4 Rack of lamb: oven roast

3.5.5 Corned silverside: boil

(5 × 1) (5)

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3.6 3.6.1 Dry cooking method

3.6.2 Moist cooking method

3.6.3 Dry cooking method

3.6.4 Dry cooking method

3.6.5 Moist cooking method

(5 × 1) (5)

3.7
- Butter contains natural fat, water and emulsifiers.√
- Margarine – the fat and water need to be pressed together and emulsifiers must be added√ in order to get an emulsion.
- Butter is more flavourful than margarine. √
- When margarine is used in the kitchen, it is inferior√ to butter, because it is not as suitable for finishing sauces and dishes. √
- Both equally nutritious, although margarine is healthier because it contains unsaturated fats.√
- Butter is more expensive.√ (6)

3.8
- Economical
- Long shelf life
- Easily obtained
- Short cooking time
- Compact storage
- Large variety
- Wide range of usages
- Sustainable food – high % starch
- Good nutritional value
- Acceptable in food institutions (Any 7 × 1) (7)

[50]

QUESTION 4

4.1 4.1.1 Onions lose the sharp flavour√ and become sweeter√. (2)

4.1.2 Cabbage develops a strong flavour if cooked too long√. (1)

4.1.3 Carrots' sweetness is lost√ because sugar dissolves in the water. (1)

4.2 Keep cereals in:
- Airtight containers√
- A cool dry√ area with good ventilation√
- In bags and containers that are not stored directly on the floor. √
- Pest-free containers√ (Any 4 x 1) (4)

4.3
- Eggs must be stored in their packing trays blunt end upwards. √
- Store in a dry, cool place, fridge = 0 – 5 °C. √
- Do not store close to strongly smelling foods such as cheese, onions or fish√, because the egg shells are porous and the eggs will absorb strong odours. √
- Eggs should not be washed√ prior to storing as washing would remove the natural protective coating.
- Remove the eggs from the fridge an hour before use if they have to be whisked√.
- Eggs will normally stay in good condition when stored for 2–3 weeks√.
- Eggs cannot be frozen whole, but the whites and yolks can be frozen separately. √ (8)

4.4 4.4.1 This allows the meat to firm up√ and makes carving easier√. (2)

4.4.2 Use a carving knife√ and a carving fork√. (2)

4.4.3 Carve across the grain√. (1)

4.5 4.5.1 Oil degenerates when heated above smoke-point and forms acrolein and tastes bitter and is not healthy√.

4.5.2 It spatters and can cause injury to a person as well as damage to equipment and surroundings. √

4.5.3 Strain oil to get rid of food particles in oil√

4.5.4 Oil is flammable and can catch fire when it can become too hot when unattended.

(4 × 1) (4)

4.6 4.6.1 Dry frying: food is placed in a preheated frying pan√ and cooked in its own fat√

4.6.2 Shallow frying: food is placed in a frying pan with warm oil√, butter or fat that covers the bottom of the pan√.

(2 x 2) (4)

4.7 4.7.1 Dredge is to sprinkle with flour or sugar, icing sugar and flavourings. √ (1)

4.7.2 It is the French name for a dish served with spinach. (1)

4.7.3 Croûton is a small block of bread√ that is fried or toasted√ and served as an accompaniment to soups and salads. (2)

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4.8 4.8.1 Soya bean

4.8.2 Dhal

(2 x 1) (2)

4.9 Through the belly√ or
Through the gills√ (2)

4.10
- Keep different types of poultry and feathered game apart. This rule applies both to storage and preparation for cooking. √
- Use different cutting boards for raw and cooked poultry. √
- Thoroughly clean all equipment that has been used for preparing poultry. √
- Wash your hands each time you handle poultry and when necessary during preparation. √
- All surfaces should be thoroughly cleaned before placing poultry on it. √ (5)

4.11
1. Trotters
2. Belly
3. Breast
4. Thick rib
5. Rib
6. Loin
7. Chump
8. Leg

(8 × 1) (8)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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