higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N4

10 JUNE 2019

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	D		
	1.1.2	B		
	1.1.3	C		
	1.1.4	B		
	1.1.5	A		
	1.1.6	A		
	1.1.7	B		
	1.1.8	A		
	1.1.9	C		
	1.1.10	A		
			(10 × 1)	(10)
1.2	1.2.1	C		
	1.2.2	A		
	1.2.3	F		
	1.2.4	B		
	1.2.5	E		
			(5 × 1)	(5)
1.3	1.3.1	A		
	1.3.2	C		
	1.3.3	D/G		
	1.3.4	C		
	1.3.5	B		
	1.3.6	F		
	1.3.7	A		
	1.3.8	B		
	1.3.9	F		
	1.3.10	D		
			(10 × 1)	(10)
1.4	1.4.1	True		(1)
	1.4.2	True		(1)
	1.4.3	True		(1)
	1.4.4	False✓ – Lipase causes degeneration of fat molecules.✓		(2)
	1.4.5	True		(1)
	1.4.6	False✓ – Sauerkraut is a German cabbage dish with a distinct sour taste.✓		(2)
	1.4.7	False✓ – Greek salad contains tomatoes, cucumbers, peppers, onions, feta cheese and Calamata olives.✓		(2)

1.5 1.5.1 Avocado✓ – tropical fruit✓
1.5.2 Apple ✓– hard fruit✓
1.5.3 Orange✓ – citrus fruit✓
1.5.4 Pineapple✓ – tropical fruit✓
1.5.5 Raspberry✓ – berry fruit/soft fruit✓
(5 × 2) (10)

1.6 1.6.1 Florentine
1.6.2 Menu
1.6.3 Panada
1.6.4 Roux
1.6.5 Parboil
(5 × 1) (5)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1

INGREDIENT	
Cake flour	R4,61✓
Sugar	R1,65✓
Baking powder	R1,28✓
Margarine	R7,20✓
Eggs	R2,33✓
Milk	R5,20✓

(6)

2.1.2 R22,27 (2)

2.1.3 R1,86 (2)

2.2
- Foamy stage✓ – large air bubbles, foamy, transparent, flows easily✓✓
- Soft peak✓ – smaller air bubbles, glossy and damp, whiter appearance, forms round soft peaks, moves when bowl is tilted✓✓
- Stiff peak✓ – many even smaller air bubbles, very white, glossy and smooth appearance, not frothy, forms stiff peaks✓✓ (3 × 3) (9)

2.3
- Light, puffy, spongy structure
- Homogeneous, foamy texture without any sign of unmixed egg-white foam
- Slightly damp
- Even golden brown
- Top service must remain a yellow colour (5)

2.4
- Keeps meat moist
- Increases number of portions – larger portions – takes place of bones, e.g. drumsticks
- Variety in texture and taste of poultry
- Gives variation to the menu (4 × 2) (8)

2.5
- Smooth and lump-free
- Good colour
- Glossy
- Correct consistency
- Good flavour (5)

2.6
- Tastier
- More digestible
- More flavoursome (3)

2.7
- Fresh fish
- Frozen fish
- Salted and dried fish
- Smoked fish
- Canned fish
- Soused fish
- Pickled fish
- Processed fish (Any 7 × 1) (7)

2.8
- Amber colour
- No marks
- No discolouration (3)

[50]

QUESTION 3

3.1
- Composition of the meat cut
- Surrounding medium
- Cooking facilities
- Available time (4)

3.2

FOREQUARTER	HINDQUARTER
• Bony meat but very tasty and full of flavour • Suitable for moist cooking method • Not suitable for dry cooking method • Less expensive	• Less bones • Soft and tender meat • Suitable for dry cooking method • More expensive

(4 + 4) (8)

3.3
- Trapping air✓ – Both egg-white and egg-yolk foams can trap air and in baking the trapping of air is an agent of rising.✓
- Thickening✓ – Eggs can be used to thicken custard due to the coagulation of egg proteins.✓
- Emulsifying✓ – Egg yolk contains lecithin which is an emulsifier and enables oil and water to be mixed without separating, e.g. mayonnaise.✓
- Binding✓ – Ingredients for fish cakes can be bound together with egg, which, when heated, will coagulate and hold the ingredients together.✓
- Coating✓ – Eggs are used as coating for fried food, either on their own or combined with flour or bread crumbs.✓
- Glazing✓ – Eggs can be brushed over pastries, bread, etc. to produce a golden brown shiny glaze during baking.✓
- Enriching✓ – Eggs can be added to sauces, etc. as a way to include extra protein.✓
- Garnishing✓ – Hard-boiled egg white and egg yolk can be used to garnish salads.✓
- Clarifying✓ – Egg white and shells can be used to clarify liquids like consommés since they serve as absorbents to which impurities cling.✓

(Any 4 × 2) (8)

3.4
- Shank and trotter
- Breast
- Thick rib
- Rib
- Loin
- Flank (belly)
- Chump
- Leg (fillet end)
- Leg (shank end)

(Any 6 × 1) (6)

3.5
- Green✓ – green-pigment chlorophyll, e.g. spinach, lettuce✓
- Red✓ – red-pigment anthocyanin, e.g. beetroot, red cabbage✓
- Orange✓ – yellow-pigment carotenoid, e.g. carrots, pumpkin✓
- White✓ – white-pigment anthoxanthin e.g. cauliflower✓

(4 × 2) (8)

3.6
- Poultry that has been cooked at a high temperature or is overcooked and dry is more difficult to carve.
- Poultry must be allowed to stand for a few minutes after roasting. This allows the meat to get firm and makes carving easier.
- String and skewers must be removed in the kitchen just before the roast is carved.
- Use a carving knife and fork.
- Carve across the grain whenever possible.
- First remove the legs and wings and then start slicing the breast meat.
- After the first cut is made, try to keep the angle of the knife the same and carve with long sweeping strokes. Short, sawing motions result in jagged, uneven cutting.

(Any 6 × 1) (6)

3.7
- Use a large pot.
- Use 3 litres of water for 500 g pasta.
- For every 250 g extra add water.
- Add 12,5 mℓ oil for every 3 litres.
- Boil the water first with added salt.
- Add the pasta.
- Cook pasta without a lid.
- Cook until al dente.
- If you overcook pasta it becomes soggy.
- Drain cooked pasta and rinse under cold running water. (10)

[50]

QUESTION 4

4.1
4.1.1 Oily
4.1.2 White
4.1.3 Moderately oily
4.1.4 Moderately oily
4.1.5 Oily
4.1.6 Moderately oily
4.1.7 White
4.1.8 White
4.1.9 Oily

(9 × 1) (9)

4.2 Velouté sauce is a basic white sauce made of stock, while a béchamel sauce is a basic white sauce made of milk. (2 + 2) (4)

4.3
- Be careful not to overheat the oil because oil degenerates.
- Avoid excessive heating and cooling.
- Season food away from oil to prevent salt falling into the oil.
- Drain oil to get rid of food particles in the oil.
- Never overload the oil with water-rich food.
- Never overfill the pot with oil used for deep frying.
- Replace oil when it starts to fume in normal circumstances. (7)

4.4
- Egg yolk (lecithin)
- Gelatine
- Protein
- Mustard (4)

4.5
4.5.1 To insert strips of fat with a larding needle into the surface of a meat cut prior to roasting to add juice and flavour to the meat

4.5.2 To cover meat, poultry and game with strips of fat or lard to protect the meat against drying out during the cooking process

4.5.3 To ladle fat or juice over a roast during the cooking process to prevent drying out

(3 × 2) (6)

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4.6
- Lacto-vegetarians✓ eat dairy products and plant products, but no egg, meat, poultry and fish.✓
- Lacto-ovo-vegetarians✓ eat milk, eggs and plant products, but no meat, poultry and fish.✓
- Ovo-vegetarians✓ eat eggs and plant products, but not meat or dairy.✓
- Vegans✓ or strict vegetarians eat no animal products.✓
- Lacto-ovo-pesco-vegetarians✓ eat plant products, eggs, milk and dairy products, fish and poultry, but no meat.✓ (Any 4 × 2) (8)

4.7
- Steel/Sharpening rod
- Sharpening stone (2)

4.8
- Safety
- Preservation
- Digestibility
- Attractiveness
- Volume
- Variety (3 × 2) (6)

4.9
- Pasteurisation
- Freezing
- Drying (Any 2 × 1) (2)

4.10 Condensed milk and evaporated milk are both preserved by the removal of 60% of water before canning. Condensed milk is preserved by also adding sugar whereas evaporated milk contains no sugar. (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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