higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N4

8 June 2021

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	A,✓ D✓		
	1.1.2	J,✓ H✓		
	1.1.3	K,✓ E,✓ L✓	(Any TWO)	
	1.1.4	B,✓ F✓		
	1.1.5	I,✓ K✓		
			(5 × 2)	(10)
1.2	1.2.1	True		
	1.2.2	True		
	1.2.3	True		
	1.2.4	True		
	1.2.5	True		
			(5 × 1)	(5)
1.3	1.3.1	A		
	1.3.2	A		
	1.3.3	A		
	1.3.4	A		
	1.3.5	B		
	1.3.6	B		
	1.3.7	C		
	1.3.8	A		
	1.3.9	D		
	1.3.10	D		
			(10 × 1)	(10)
1.4	1.4.1	À la carte		
	1.4.2	Macerate		
	1.4.3	Glaze		
	1.4.4	Trussing		
	1.4.5	Béchamel		
	1.4.6	Scalding		
	1.4.7	Plat du jour		
	1.4.8	Prove		
	1.4.9	Basting		
	1.4.10	Barding		
			(10 × 1)	(10)

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1.5	1.5.1	• Apple • Pear • Quince	(Any 2 × 1)	
	1.5.2	• Apricot • Peach • Plum • Grape • Nectarine • Litchi • Date • Cherry	(Any TWO)	
	1.5.3	• Orange • Lemon • Lime • Grapefruit • Nartjie	(Any TWO)	
	1.5.4	• Mango • Banana • Pineapple • Dates • Sweet melon • Kiwi	(Any TWO)	
	1.5.5	• Fig • Star fruit • Prickly pear • Pomegranate	(Any TWO) (5 × 2)	(10)
1.6	4: Bolo 5: Chuck 6: Flat rib 7: Brisket 8: Prime rib		(5 × 1)	(5) **[50]**

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1
- Smell✓ – wholesome and pleasant✓
- Scales✓ – plentiful and firmly attached✓
- Eyes✓ – bright, prominent and not sunken✓
- Gills✓ – bright pink colour✓
- Flesh✓ – firm, springs back into shape when pressed✓
- Skin✓ – covered with fresh sea-slime, undamaged and free from bruising and discolouration✓ (Any 5 × 2) (10)

2.2
- Pathogenic organisms destroyed
- Inactivation of enzymes
- Development of flavour
- Salt and sugar dissolve much easier in heated milk
- Enhances the emulsification of fats by using warm milk in a batter (5)

2.3
- Raised and compact appearance
- Evenly coagulated
- Soft/Tender
- Yolk retaining its shape and coated with a layer of egg white
- White properly set.
- Egg not greasy (6)

2.4
- Tastier
- More digestible
- More flavoursome (3)

2.5
- Economical
- Long shelf life
- Easily obtained
- Short cooking time
- Compact storage
- Large variety
- Wide range of uses
- Sustainable food – high percentage starch
- Good nutritional value
- Acceptable in food institutions (10)

2.6
- The flesh of a grade A chicken should be firm✓ and the young bird's flesh should be soft.✓
- The carcass of a grade A chicken should look plump✓ and that indicates that there is a lot of meat in relation to bone.✓
- The skin of a grade A chicken should be fine and thin,✓ unblemished without abrasions.✓ (3 × 2) (6)

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2.7
- BP1
- Up-to-date
- Vanderplank
- BP13
- Spunta
- Astrid
- Sandvelder
- Herta (Any 3 × 1) (3)

2.8
- Sharpening steel
- Sharpening stone (2)

2.9
- Use soft fat.
- Compress the fat carefully into the measuring cup.
- Use the correct size measuring cup.
- Never melt fat to measure it.
- Measuring cups can be rinsed with water to make the fat to come out easily.
- Oil is usually measured in mℓ or ℓ. (Any 5 × 1) (5)

[50]

QUESTION 3

3.1
- High quality oils are used to make vinaigrettes, mayonnaise, etc.
- Oils are used in making and cooking pasta.
- Oils are used in shallow-frying.
- Oils are used in lubricating trays, moulds and utensils to prevent sticking. (4)

3.2

BUTTER	MARGARINE
• Contains natural fats, water and emulsifiers • More flavourful • More expensive • Saturated fats	• Fat and water need to be pressed together and emulsifiers added • Less flavour • Less expensive • Unsaturated fats

(Any 3 + any 3) (6)

3.3 The oil and vinegar in French salad dressing each has a certain surface tension which causes it to separate✓ and therefore it only forms a temporary emulsion.✓ Mayonnaise contains the emulsifier agent, egg yolk which makes the liquids mix easier.✓ It is then a stable permanent emulsion.✓ (4)

3.4
- Composition of the meat cut
- Surrounding medium
- Cooking facilities
- Available time (4)

3.5
- Feeding
- Age
- Muscle activity
- Ratio muscle to connective tissue
- Handling (5)

3.6
- Fresh breadcrumbs
- Parsley and thyme
- Flavoured minced meat
- Liver
- Giblets
- Baby marrow sauté
- Mushroom sauté (Any 2 × 1) (2)

3.7
- Fresh fish
- Frozen
- Salted and dried
- Smoked
- Canned
- Soused
- Pickled
- Processed (Any 6 × 1) (6)

3.8
- The white forms a soft white gel.
- The yolk must be soft, medium or hard.
- The yolk is in the centre of the egg.
- No green ring should be visible around the yolk of a hardboiled egg. (4)

3.9
- Pasteurisation
- Freezing
- Drying (3)

3.10
- The cream layer is eliminated as it is evenly distributed.
- The milk is whiter in colour.
- It is tastier.
- It has a thicker consistency.
- It is easier to digest.
- It has a greater viscosity and a higher frothing capacity.
- Gives a better appearance, texture and taste.
- It makes delicious coffee. (Any 6 × 1) (6)

3.11
- Screening of granules with shortening to form a roux.
- Stirring continuously.
- Use the correct cooking time.
- Correct temperature used.
- Correct proportion water to flour.
- Do not add milk too quickly.
- Prevent skin formation.
- Sauces must not thicken on the sides of the pot. (Any 6 × 1) (6)

[50]

QUESTION 4

4.1

INGREDIENT	QUANTITY	PRICE PER UNIT	4.1.1
Cake flour	240 g	R22,00/2,5 kg	R2,11✓
Baking powder	10 g	R38,00/500 g	R0,76✓
Cooking oil	125 mℓ	R8,50/375 mℓ	R2,83✓
Lemon juice	15 mℓ	R16,00/500 mℓ	R0,48✓
Lemon rind	5 g	R6,50/50 g	R0,65✓
Eggs	5	R13,00/doz	R5,42✓
Castor sugar	200 g	R14,00/500 g	R5,60✓
Cream of tartar	2 g	R5,50/10 g	R1,10✓ (8)
		4.1.2	R18,95✓✓ (2)
		4.1.3	$\frac{R18,95}{12}$✓ = R1,58✓ (2)
		4.1.4	Factor = $\frac{\text{desired}}{\text{known}}$✓ = $\frac{30}{12}$✓ Factor = 2,5✓ (3)

4.2

ROUX	BEURRE MANIÉ
Equal parts of flour✓ and melted butter mixed together✓	Flour and butter kneaded together✓ used as a thickening✓ agent for soups and stews

(2 + 2) (4)

4.3
4.3.1 Fruit
4.3.2 Seed and legumes
4.3.3 Leafy
4.3.4 Stems and shoots
4.3.5 Bulbs
4.3.6 Tubers

(6 × 1) (6)

4.4
- Excluding oxygen
- Lowering the temperature/refrigeration
- Blanching and cooking
- Adding an acid like vinegar
- Adding ascorbic acid
- Storing in sulphur dioxide
- Placing cut vegetables or fruit in a light saltwater solution (Any 6 × 1) (6)

4.5 Collagen is the white connective tissue of which the composition changes when cooking with moisture to form gelatine. Elastin is the yellow inedible connective tissue which is present down the neck and back area of the carcass.

(2 + 2) (4)

4.6
- Chicken should be thawed in the refrigerator as this prevents excess loss of meat juice.
- A chicken may defrost in the refrigerator overnight.
- While chicken is defrosting it should not be placed over food on which it might drip since it can cause food poisoning.
- Do not refreeze poultry once it has been thawed. (4)

4.7

OILY FISH✓	MODERATELY OILY✓	WHITE FISH✓
Tuna, mackerel, snoek, anchovy, stump nose✓ (Any ONE)	Codfish, Cape salmon, mullet, red roman, angel fish, zebra✓ (Any ONE)	Sole, yellow tail, hake, white steenbras, kingklip✓ (Any ONE)

(3 × 2) (6)

4.8
4.8.1 Milk pudding: enriching
4.8.2 Scones: glazing
4.8.3 Croquettes: binding
4.8.4 Crème caramel: thickening
4.8.5 Mousse: aerating

(5 × 1) (5)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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