higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N4

11 NOVEMBER 2014

This marking guideline consists of 8 pages.

Copyright reserved

SECTION A

QUESTION 1

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

(10)

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

(8)

1.3	1.3.1	Brie
	1.3.2	Coagulated milk
	1.3.3	Crème fraîche
	1.3.4	Roquefort
	1.3.5	Feta
	1.3.6	Cape salmon
	1.3.7	Galjoen
	1.3.8	3
	1.3.9	Tartar
	1.3.10	Tronçon

(10)

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

(10)

Copyright reserved

1.5 1.5.1 Ratatouille
1.5.2 Moussaka (2)

1.6 1.6.1 Butcher's knife (1): for use in cutting, sectioning and trimming raw (1) meats in the butcher shop.

1.6.2 French knife/chef's knife/cook's knife (1): most frequently used in the kitchen. – chopping and cutting (1)

1.6.3 Palette knife/straight spatula/metal spatula (1): used in preparation of cold and hot savoury dishes, helpful in icing cakes (1) and scraping bowls.

1.6.4 Turning knife (1): used for accurate cutting, turning vegetables or decorating vegetables for example mushrooms. (1)

1.6.5 Carving knife (1): used for carving roasted meats (1) at a carvery or slicer.

(5 x 2) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1 Sole – white
2.1.2 Kingklip – white
2.1.3 Tuna – oily
2.1.4 Snoek oily
2.1.5 Cape salmon – moderately oily
2.1.6 Anchovy – oily
2.1.7 Hake – white
2.1.8 Red roman – moderately oily

(8)

2.2 Raw poultry can be kept refrigerated for two days (1) in the coldest part (1) of refrigerator.
It is best to freeze it when not cooked within a day after purchasing it. (1)
Fresh poultry can be frozen for 3–12 months (1) at –18 ˚C
Poultry must be frozen in sealed, air-tight containers. (1) (Any 4 x 1) (4)

Copyright reserved

2.3 2.3.1 Hindquarter is more expensive than forequarter. (1)

2.3.2 The forequarter is bony meat where the hindquarter is less bony. (1)

2.3.3 The forequarter is very tasty and full of flavour. (1)

2.3.4 The forequarter is suitable for moist cooking methods (1) and not suitable for dry cooking methods. The hindquarter is suitable for dry cooking methods. (4)

2.4 2.4.1 The temporary emulsion consists of two liquids that are usually not able to combine when mixed (1) e.g. oil and water. One can mix it temporary by beating or shaking it, (1) e.g. French salad dressing. On standing the two liquids will separate. (1) (3)

Permanent emulsion is when an emulsifier may be added (1) to make the liquids mix easier (1) and also to make the emulsion more stable. (1) An emulsifier binds (1) two liquids that cannot mix. Example of an emulsifier is egg yolk. (1) (5)

2.4.2 Temporary emulsion = French salad dressing
Permanent emulsion = mayonnaise (2)

2.5 2.5.1

Cake flour	=	R 2,30
Margarine	=	R 4,50
Salt	=	R 0,12
Milk	=	R12,50
Eggs	=	R11,50
Cheddar cheese	=	R14,40
Mushrooms	=	R22,00
Peppers	=	R10,80
Bacon	=	R31,20

(9)

2.5.2 Total cost = R109,32 (2)

2.5.3 Cost of one portion = R9,11 (109,32 ÷12) (2)

2.6 Make a cross with a knife (1) in the skin of the tomato
Place tomato in a bowl
Pour over boiling water (1) to cover completely (1)
Leave for one minute (1), then drain in a colander/sieve
Peel off skins with a small sharp knife (1) (5)

2.7 2.7.1 Roux (1)
2.7.2 Scald the milk (1)
2.7.3 Béchamel sauce (1)
2.7.4 Thin, medium and thick white sauces (3)
[50]

Copyright reserved

QUESTION 3

3.1 The shell is clean (1), undamaged (1) and somewhat coarse
A pleasant, fresh smell (1) (no smell of sulphide)
The egg white must be thick and clear (1)/translucent
White: a large proportion thick to thin white (1)
The egg yolk must be situated in the middle (1) of the egg white
Egg yolk: firm (1), round, a good yellow colour
Airbag: small in size (1)
A fresh egg will sink to the bottom of a salt solution (1) (Any 8 x 1) (8)

3.2 3.2.1 Milk is homogenised by first pasteurising it (1) and then forcing it through small holes (1) at high pressure (1) to break up the cream into tiny fat globules. (1) These globules are too small to rise to the top and so remain dispersed throughout the milk. (1) (5)

3.2.2
1. The cream layer, which some people dislike, is eliminated since the cream is evenly distributed.
2. The milk is whiter in colour.
3. It is tastier; the milk has a thicker consistency.
4. It is easier to digest because a softer curd forms in the stomach.
5. It has a greater viscosity and a higher frothing capacity owing to its low surface tension.
6. Homogenised milk gives a better appearance, texture and taste to starch puddings, sauces and chocolate beverages, because of the increased thickness. (Any 5 x 1) (5)

3.2.3
1. It becomes rancid more easily than un-homogenised milk due to larger surface of the fat globules which are exposed to oxygen.
2. It scorches more easily. This could be caused by the extended protein film which is formed around the fat globules and which coagulates and precipitates when heated.
3. Milk will curdle more easily (Any 2 x 1) (2)

3.3 No signs of thawing (1) when delivered.
Kept frozen in a coating (1) of ice.
No signs of dryness or discolouration. (1)
Solid and sturdy packing, (1) no or minimum air bubbles between fish and packaging.
No dry white spots (this is a sign of freezer burn) (1)
No big ice crystals (1) in wrapping – this is a sign that food was thawed and frozen again. (7)

Copyright reserved

3.4 Plump carcass (1): It indicates that there is a lot of meat in relation to bone. (1)

Skin: The skin is fine and (1) thin, unblemished without abrasions. (1)

Feathers: No more than 6 (1) feathers or pin-feathers on its breast, and no more than 12 feathers elsewhere (1) on the carcass.

Breast bone: Pliable breast bone (1) because grade A chickens are young.

Flesh: Firm (1) The meat of young poultry is very soft. (1) Smell should be fresh and pleasant. (1) (10)

3.5 Head (1) = chateaubriand (1)

Middle part (1) = filet steaks, Tournedos (1)

End of soft loin (1) = filet mignon, goulash or stroganoff (1) (3 x 2) (6)

3.6
3.6.1 Cannelloni
3.6.2 Tagliatelli
3.6.3 Lasagne
3.6.4 Farfalle
3.6.5 Macaroni
3.6.6 Ravioli
3.6.7 Fusilli (7)

[50]

QUESTION 4

4.1 Potatoes are grated (1), formed into a cake and fried (1) until golden and crisp (2)

4.2
Trapping air = mousse
Thickening = baked custard
Emulsifying = mayonnaise
Binding = rissoles
Coating = fish in batter, fried
Glazing = scones
Enriching = milk pudding
Garnishing = hardboiled egg on potato salad
Clarifying = consommé

(Any 4 x 2 appropriate example) (8)

4.3 Chicken Cordon Bleu = flattened (1) chicken breast (1) fillet, filled with ham (1) and cheese (1), then rolled, placed in egg and then bread crumbs (1) and deep-fried/oven-baked. (1) (6)

Copyright reserved

4.4	4.4.1	Neck – stew/braise	
	4.4.2	Leg – oven roast/pot roast	
	4.4.3	Rib – oven roast	
	4.4.4	Loin – oven roast/grill/pan-fry	(4)
4.5	4.5.1	Butter is obtained by churning cream or sour cream	(1)
	4.5.2	Water-in-oil emulsion	(1)
	4.5.3	Salt is added to butter to act as a preserving agent	(1)
	4.5.4	Clarified butter is obtained by heating (1) butter until the milk solids separate out (1)	(2)
	4.5.5	Butter is considered the best shortening to use in baking because it has superior texture (1) and flavour (1)	(2)
4.6	4.6.1	600 ml	
	4.6.2	50	
	4.6.3	4.5 kg	
	4.6.4	2 litres	
	4.6.5	90 ml	(5)

4.7
- Long grain rice
- Medium grain rice
- Short grain rice

(3)

4.8 The white forms a soft (1), white gel
The yolk may be soft, medium or hard (1)
The yolk is in the centre(1) of the egg
No green ring(1) should be visible around the yolk of hard-boiled eggs (4)

4.9	4.9.1	Chiffonade: cutting leafy(1), mostly green, vegetables (spinach, basil, cabbage) into long, thin strips. Must look like rag-like strips.	(2)
	4.9.2	Sweat: to cook food in a small amount of fat or oil(1) with a lid(1), without allowing the food to discolour.	(2)

Copyright reserved

4.10 4.10.1 Lard is a solid (1) fat melted (1) out of firm pork fat (1) by heating. (3)

4.10.2 Suet is the solid fat (1) deposits from around the kidneys (1) of various animals. (2)

4.10.3 Spread is an emulsion of water and margarine. (1) It is unsuitable for baking, frying or general purpose cooking. (1) (2)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

Copyright reserved