higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N4

16 NOVEMBER 2016

This marking guideline consists of 8 pages.

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SECTION A: SHORT QUESTIONS

QUESTION 1

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

(10 × 1) (10)

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

(10 × 1) (10)

1.3	1.3.1	Table d'hôte
	1.3.2	Contrefillet
	1.3.3	Mousse
	1.3.4	Macerating
	1.3.5	Croûtes
	1.3.6	Bouchées
	1.3.7	Paella
	1.3.8	Caramelise
	1.3.9	Florentine
	1.3.10	Meuniere

(10 × 1) (10)

1.4	1.4.1	B
	1.4.2	C
	1.4.3	A
	1.4.4	E
	1.4.5	D

(5 × 1) (5)

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1.5 1.5.1 D
1.5.2 F
1.5.3 E
1.5.4 B
1.5.5 A

(5 × 1) (5)

1.6 1.6.1 True
1.6.2 False
1.6.3 True
1.6.4 True
1.6.5 True
1.6.6 False
1.6.7 False
1.6.8 True
1.6.9 False
1.6.10 False

(10 × 1) (5)
[50]

TOTAL SECTION A: 50

SECTION B: LONG QUESTIONS

QUESTION 2

2.1
- Use 3 cups✓ of water to 1 cup✓ of rice and 2,5 ml of salt.✓
- Add the rice to boiling✓ water, stir regularly✓ and bring to the boil again.✓
- Replace the lid✓ and reduce the heat.✓
- Normally cook the rice at a simmer✓ for 15–20 minutes depending on the type of rice. To shorten the cooking time, soak the rice in lukewarm water for 1 hour before boiling it.✓
- If the rice is pre-cooked the period of cooking will be shorter. (8)

2.2 2.2.1

Beef mince:	R 51,75
Yoghurt:	R 25,96
White bread slices:	R 4,36
Margarine:	R 2,16
Frozen chips:	R 12,50

NOTE: Check the calculations (5 × 2) (10)

2.2.2 R 96,73 (2)

2.2.3 96,72 ÷ 4✓ = R 24,18✓ (2)

2.3 2.3.1
- Potatoes
- Mayonnaise (2)

2.3.2
- Apples
- Celery
- Walnuts
- Mayonnaise/Salad dressing (4)

2.4
- Trapping air✓ – Meringue/Soufflé/Mousse✓
- Thickening✓ – Crème caramel/Milk tart filling/Baked custards✓
- Emulsifying✓ – Mayonnaise/Hollandaise sauce✓
- Binding✓ – Rissoles/Croquettes/Meat cakes/Fish cakes✓
- Coating✓ – Coat fried food to form a protective layer on the outside of the food like crumbed chops or fried fish.
- Glazing – Brush over pastries to produce a golden brown shiny glaze.
- Enriching – Add to sauces or milk puddings to include extra proteins or improve the nutritional value.✓
- Garnishing✓ – Hard boiled eggs used on salads✓
- Clarifying✓ – Egg whites and shells are used to clarify hot liquids like consommé.✓ (Any 6 × 2) (12)

2.5
- Full cream fresh milk✓ – 3%–4% butterfat✓
- Low fat milk✓ – between 0,5% and 2% butterfat.✓
- Skimmed/Fat free milk✓ – between 0,1% and 0,3% fat.✓ (3 × 2) (6)

2.6 2.6.1 Very hard cheese
2.6.2 Soft, fresh cheese
2.6.3 Semi-hard cheese
2.6.4 Blue cheese
(4 × 1) (4)
[50]

QUESTION 3

3.1 Bright,✓ prominent✓ and not sunken✓ (Any 2 × 1) (2)

3.2
3.2.1 30 g
3.2.2 120 g
3.2.3 150 ml
3.2.4 450/500 g
3.2.5 15 ml
3.2.6 20 ml
(6 × 1) (6)

3.3 3.3.1 Lasagne sheets (1)

3.3.2 Spaghetti (1)

3.3.3
- Ravioli
- Cannelloni (2)

3.3.4 Soft✓ but still firm✓ (2)

3.3.5
- Use a large pot.
- Use 3 litres✓ of water for every 500 g✓of pasta.
- Boil the water first,✓ and then add the salt and pasta.✓
- Cook pasta without✓ a lid until it is al dente. (5)

3.4
- Heat the tomato puree separately.✓
- Thicken the puree or the milk with starch✓ before mixing them together.
- Add the warmed puree✓ to the thickened white sauce just before serving. (4)

3.5
3.5.1 Oily
3.5.2 White
3.5.3 Moderately oily
3.5.4 Oily
3.5.5 White
3.5.6 Oily
(6 × 1) (6)

3.6
- Plump carcass✓
- Skin is fine and thin✓ with no blemishes/damaged marks.✓
- Skin should be creamy white in colour.✓
- No more than 6 feathers or pin feathers and no more than 12 elsewhere on the carcass.
- Pliable breastbone✓
- Firm flesh✓
- Skin surface should be smooth & not slimy/sticky.✓
- Fresh smell or odour✓ (Any 5 × 1) (5)

3.7
- Thaw the poultry in the refrigerator overnight, in a container.
- Do not place above food on which it might drip since it can cause food poisoning.
- Do not refreeze poultry once it has been thawed. (3)

3.8
- Weight of the meat
- Oven temperature
- Temperature of meat before roasting
- Amount of fat cover
- Bones conduct heat faster than flesh
- Size and type of oven
- Number of times oven door is opened
- Shape and density of cut (Any 6 × 1) (6)

3.9 Temporary emulsion
When two liquids that are usually not able✓ to combine like oil and water✓ are put together. When beating the liquids, they will mix temporarily like vinaigrette,✓ but when standing still they will separate into layers again.✓

Permanent emulsion
An emulsifier✓ (egg yolk) may be added to the liquids to make them mix easier✓ and also to make the emulsion more stable✓ like mayonnaise.✓ (8)
(2 × 4)

[50]

QUESTION 4

4.1
- Making roux for soups and sauces.
- Finishing sauces such as Madeira sauce for meat.
- Firm butter sauces
- Pot roasting meat, poultry and game,
- Finishing vegetables
- Making of all pastes
- Decorating cold dishes and cocktail savouries
- Making cakes and butter creams
- Icing
- Clarified and used for shallow frying of all kinds of food.
- For baking and cooking. (Any 7 × 1) (7)

4.2 Coagulation is the gradual process of proteins forming new bindings,✓ caused by heating✓ and associated with food being cooked and becoming edible.✓

Syneresis is the effect caused by the overheating of proteins.✓ The proteins harden and become tough, unpalatable and shrink.✓ Water is forced out✓ of the formed network. (6)

4.3 Tzatziki sauce (2)

4.4
- A prominent thick white around the yolk.
- Little thin white around the outer edges.
- A compact egg yolk situated in the middle of the egg white.
- The egg yolk is firm and round/dome-shaped.
- The egg yolk has a good yellow colour.
- Clear/Transparent egg white. (Any 5 × 1) (5)

4.5
- The cream must be very cold.
- If the cream is beginning to form ice-crystals it beats successfully.
- Fresh cream does not whip as easily as one day-old cream.
- The addition of sugar will make the beaten cream more stable. (4)

4.6
- The flesh of white fish is always white✓ in colour even when cooked while oily flesh has a darker colour✓ that ranges from light brown to deep pink.
- White fish is easily digested✓ while oily fish is richer and less easy to digest.✓ (4)

4.7
- Remove scales as soon as possible.
- Hold the fish at the tail.
- Scrape off the scales from the tail to the head.
- Use the blunt end of a straight blade knife.
- Hold the knife at a slight angle.
- It is easier to remove the scales from a wet fish than from a dry fish.
- If you struggle to get the scales off, dip the fish in boiling water for a few minutes, dry well and continue removing the scales. (Any 5 × 1) (5)

4.8
- Heart
- Liver
- Gizzard
- Neck

(Any 2 × 1) (2)

4.9 Poultry is trussed before cooking to hold the legs and wings close✓ to the body of the bird so that cooking is more even✓ for all parts of the carcass. (2)

4.10
4.10.1 Hollandaise sauce
4.10.2 Apple/Mustard sauce
4.10.3 Mint sauce
4.10.4 Cumberland sauce
4.10.5 Tartare sauce
4.10.6 Horseradish sauce

4.11
4.11.1 Veal – Escalope
4.11.2 Lamb – Two racks of lamb rib chops
4.11.3 Beef – Thick Fillet
4.11.4 Beef – Strips of sirloin, rump or fillet

(4 × 2) (8)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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