



# higher education & training

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Department:  
Higher Education and Training  
**REPUBLIC OF SOUTH AFRICA**

## **MARKING GUIDELINE**

**NATIONAL CERTIFICATE**

**JUNE EXAMINATION**

**CATERING THEORY AND PRACTICAL N5**

**10 JUNE 2013**

**This marking guideline consists of 11 pages.**

**SECTION A****QUESTION 1**

1.1	1.1.1	D
	1.1.2	B
	1.1.3	D
	1.1.4	A
	1.1.5	A
	1.1.6	B
	1.1.7	A
	1.1.8	B
	1.1.9	A
	1.1.10	C
	1.1.11	A
	1.1.12	A
	1.1.13	B
	1.1.14	B
	1.1.15	A
	1.1.16	D
	1.1.17	B
	1.1.18	B
	1.1.19	D
	1.1.20	A

(20 × 1)      (20)

## CATERING THEORY AND PRACTICAL N5

1.2	1.2.1	True		
	1.2.2	False		
	1.2.3	False		
	1.2.4	True		
	1.2.5	False		
	1.2.6	True		
	1.2.7	True		
	1.2.8	True		
	1.2.9	False		
	1.2.10	True		
			(10 × 1)	(10)
1.3	1.3.1	D		
	1.3.2	B		
	1.3.3	A		
	1.3.4	E		
	1.3.5	C		
			(5 × 2)	(10)
1.4	1.4.1	Gazpacho		
	1.4.2	Broth		
	1.4.3	Bouchées		
	1.4.4	Croissants		
	1.4.5	Pita		
			(5 × 2)	(10)
			<b>TOTAL SECTION A:</b>	<b>50</b>

**SECTION B****QUESTION 2**

2.1

SOL	PERMANENT EMULSION	TRUE SOLUTION	GEL	FOAM
Raw batter	Butter	Soda Water	Baked custard	Marshmallows

(5 × 2) (10)

2.2

**EXPLAIN THE TERM BEURRE MANIE**

- Also called kneaded butter
- 2 parts butter to 1 part flour
- Knead together
- Leave in fridge till required
- Used to thicken sauces, soups and stews
- Crumble beurre manie into hot liquid and stir
- The flour will thicken the sauce without lumping it as it is coated in fat

(Any 5 × 1) (5)

2.3

**FOUR VARIATIONS OF A WHITE SAUCE**

- Albert; anchovy; aurora; au beurre; caper; celery; cheese; cream; egg; herb; mornay; mushroom; mustard; nantua; onion; parsley; thermidor

(Any 4 × 1) (4)

2.4

**COMPLETE TABLE ON THE INGREDIENT PROPORTIONS AND USES OF WHITE SAUCE**

- 2.4.1 Thin  
 2.4.2 12,5 ml  
 2.4.3 Basis for soups and sauces  
 2.4.4 25 ml  
 2.4.5 200 ml  
 2.4.6 Thick  
 2.4.7 37,5 ml  
 2.4.8 37,5 ml  
 2.4.9 200 ml  
 2.4.10 Basis for soufflés and croquettes

(10 × 1) (10)

2.5

**NAME THREE INGREDIENTS FOR EACH OF THE FOLLOWING SOUPS****2.5.1 VICHYSOISE**

- Potato
- Chicken stock
- Leeks
- Cream

(Any 3 × 1) (3)

**2.5.2 MULLIGATAWNY**

- Chicken stock
- Vegetables
- Curry
- Spices

(Any 3 × 1) (3)

**2.6 NAME THREE SAUCES THAT CAN BE USED FOR DESSERTS**

- Custard
- Sabayon
- Any fruit sauce
- Coulis
- Cream
- Brandy

(Any 3 × 1) (3)

**2.7 GELATINE****2.7.1 STATE FIVE USES OF GELATINE**

- To form a gel
- As a foam
- To prevent crystallisation
- For garnishing
- For covering (chaud froid)

(5 × 1) (5)

**2.7.2 EXPLAIN HOW THE FOLLOWING FACTORS WOULD AFFECT THE GELATION OF GELATINE MIXTURES****(a) TOO MUCH ACID**

- Prevents or delays gelation or setting
- A very soft gel may form
- Jellies become less transparent

(3)

**(b) TOO MUCH SUGAR**

- Weakens the gel
- Retards the rate of setting

(2)

**(c) CONCENTRATION OF GELATINE**

- The more gelatin that is used, the faster it will set
- The firmer the gel would be

(2)

**[50]**

**QUESTION 3****3.1 GELATINE**

**3.1.1 EXPLAIN HOW HYDRATED GELATINE COULD BE DISSOLVED**

- Over boiling water
- Stir it into a hot liquid

(2)

**3.1.2 WHY SHOULD COOL LIQUIDS NOT BE ADDED TO HOT GELATINE?**

- If cool liquids are added to hot gelatine, it will begin setting before the two are mixed properly
- Strings and lumps of gelatine will be found in the finished product

(2)

**3.1.3 WHY SHOULD A GELATINE MIXTURE HAVE A THICK EGG WHITE APPEARANCE BEFORE THE FOLLOWING ARE ADDED?**

**(a) BEATEN EGG WHITE**

- The egg white will separate ✓✓

(2)

**(b) WHIPPED CREAM**

- The whipped cream will separate ✓ ✓

(2)

**(c) FRUIT PIECES**

- Fruit pieces will float at the top or
- Sink to the bottom

(2)

**3.1.4** The end product will have a bad taste.

(1)

**3.1.5** Because the mixture may curdle due to the acid in the gelatine.

(1)

**3.2 EXPLAIN WHAT AN ORANGE BAVARIAN CREAM IS**

- It is a gelatine dessert
- Whipped cream is folded into the setting gelatine
- If orange pulp is added to the Bavarian cream it will be given the name 'orange'

(3)

**3.3 THREE METHODS TO TENDERISE MEAT**

- Marinade before cooking
- Pounding
- Commercial tenderisers
- Avoid salting the meat

(3)

**3.4 TEMPERATURE TO RIPEN MEAT**

- 0 – 4°C ✓✓

(2)

**3.5 WHY SHOULD PORK MEAT NOT BE RIPENED?**

- Meat contains too much fat
- Meat will acquire a rancid taste

(2)

**3.6 NAME ONE EXAMPLE FOR EACH OF THE FOLLOWING TYPES OF RAISING AGENTS****3.6.1 PHYSICAL**

- Air and steam

**3.6.2 CHEMICAL**

- Baking powder and bicarbonate of soda

**3.6.3 BIOLOGICAL**

- Yeast

(3 × 2)

(6)

**3.7 EXPLAIN HOW AIR CAN BE INCORPORATED INTO MIXTURES**

- By sifting the dry ingredients
- By lifting the hands when applying the rubbing-in method
- Various rolling and folding techniques when preparing pastry
- By beating the mixture for example pancakes
- To add beaten egg whites

(5)

**3.8 NAME FIVE TYPES OF SUGAR USED IN BAKING**

- White sugar
- Yellow sugar
- Brown sugar
- Icing sugar
- Caramel brown sugar

(5)

**3.9 WHITE BREAD****3.9.1 EXPLAIN BY MAKING USE OF THE INGREDIENTS BELOW HOW YOU WOULD PREPARE THE BREAD DOUGH**

- Mix the flour, sugar, salt and instant yeast
- Add the oil to the lukewarm water
- Add all the liquid at once to the dry ingredients and make a soft dough
- Knead the dough
- Leaven the dough for the first time
- Punchdown
- Leaven for a 2<sup>nd</sup> time
- Punch down again
- Shape
- Final rising
- Glaze
- Bake

(Any 7 × 1)

(7)

**3.9.2 STATE THE PROPERTIES OF A GOOD BREAD**

- Slightly yeasty flavour
- Large in volume
- Light in mass
- Thin crust
- Air cells are large
- Air cells are even
- Air cells have thin walls

(4)

**3.9.3 OVEN TEMPERATURE FOR BAKING BREAD?**

- 200 °C

(1)

**[50]**



**QUESTION 4**

**4.1 SCONES**

**4.1.1 DESCRIBE STEP-BY-STEP THE PREPARATION FOR SCONES BY MAKING USE OF THE RUBBING-IN METHOD**

- Sieve the dry ingredients
- Cut in the shortening
- Rub the flour and fat together by using the tips of the fingers or a pastry cutter
- Add the liquid to obtain the correct consistency
- Mix as little as possible to avoid the dough from becoming tough (5)

**4.1.2 THREE USES OF THE RUBBING-IN METHOD**

- Koeksisters
- Pizza base
- Roly poly (3)

**4.2 COMPLETE THE TABLE BY GIVING THE COOKING TEMPERATURES FOR THE FOLLOWING BAKED PRODUCTS**

<b>BAKED PRODUCTS</b>	<b>TEMPERATURE</b>
Dark fruit cake	4.2.1 120 °C – 140 °C
Meringues	4.2.2 80 °C – 110 °C
Sponge cake	4.2.3 160 °C – 180 °C
Ginger bread	4.2.4 140 °C – 160 °C
Scones	4.2.5 200 °C

(5 × 2) (10)

**4.3 STATE TWO EXAMPLES FOR EACH OF THE FOLLOWING TYPES OF BATTER**

**4.3.1 RUNNING BATTER:**

- Pancakes
- Yorkshire pudding
- Popovers (Any 2 × 1) (2)

4.3.2 **DROP BATTER**

- Waffles
- Crumpets

(2)

4.3.3 **THICK BATTER**

- Dumplings
- Fritters
- Vetkoek
- Muffins
- Fruit loaves
- Cakes

(Any 2 × 1)

(2)

4.4 **COMPARE PUFF PASTRY AND FLAKY PASTRY BY COMPLETING THE TABLE**

4.4.1 3:4

4.4.2 Cut shortening into cubes and place on dough

4.4.3 3 to 4 times

4.4.4 Not as light as puff pastry

4.4.5 Takes more time to prepare

4.4.6 200 °C – 220 °C

(6 × 2)

(12)

4.5 **EGGS**4.5.1 **FOUR STAGES OF WHIPPED EGG WHITES IN THE CORRECT SEQUENCE AND ONE USE FOR EACH STAGE**

- Foam stage - to clear soup and jellies/as a binding agent
- Soft point stage – sugar bread/soft meringue
- Stiff point stage – hard meringue/soufflé/omelet
- Dry stage – no use

(4 × 2)

(8)

4.5.2 **WHY SHOULD EGGS BE AT ROOM TEMPERATURE BEFORE THEY ARE WHIPPED?**

- Eggs at room temperature beat up to a larger volume than chilled eggs

(2)

4.5.3 **NAME TWO INGREDIENTS THAT WILL DELAY THE FORMATION OF FOAM WHEN WHIPPING EGG WHITES**

- Milk, fat, salt

(2)

4.6 **STATE TWO USES FOR CHOUX PASTRY**

- Croquem bouche
- Éclairs
- Paris Brest
- Gougere

(Any 2 × 1) (2)  
[50]

**TOTAL SECTION B: 150**  
**GRAND TOTAL: 200**