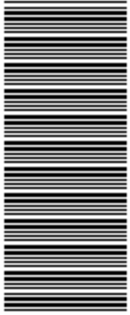


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higher education  
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Department:  
Higher Education and Training  
**REPUBLIC OF SOUTH AFRICA**

**N90(E)(J2)H  
JUNE EXAMINATION  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N5**

(10070265)

**2 June 2016 (X-Paper)  
9:00–12:00**

**This question paper consists of 12 pages.**

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING**  
**REPUBLIC OF SOUTH AFRICA**  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N5  
TIME: 3 HOURS  
MARKS: 200

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**INSTRUCTIONS AND INFORMATION**

1. This question paper consists of TWO sections:

SECTION A:	Short questions	50 marks
SECTION B:	Long questions	150 marks
GRAND TOTAL:		200 marks

2. Answer ALL the questions.
3. Read ALL the questions carefully.
4. Number the answers according to the numbering system used in this question paper.
5. Start each question on a NEW page.
6. Write neatly and legibly.
-

**SECTION A****QUESTIONS 1**

1.1 Various options are given as possible answers to the following questions. Write the letter (A–D) next to the question number (1.1.1–1.1.20) in the ANSWER BOOK.

1.1.1 The temperature most suitable for gelatine mixtures to set properly is ...

- A lower than  $-10^{\circ}\text{C}$ .
- B lower than  $0^{\circ}\text{C}$ .
- C between  $2^{\circ}\text{C}$  and  $10^{\circ}\text{C}$ .
- D between  $15^{\circ}\text{C}$  and  $20^{\circ}\text{C}$ .

1.1.2 The emulsion mixing method is used for ...

- A scones.
- B muffins.
- C rusks.
- D bread.

1.1.3 The main raising agent in the making of choux pastry is ...

- A air.
- B steam.
- C carbon dioxide.
- D yeast.

1.1.4 A white stock is made from ...

- A veloute.
- B fish.
- C béchamel.
- D blond roux.

1.1.5 The food system that is formed when eggs are added to a creamed butter and sugar mixture is called a/an ...

- A suspension.
- B foam.
- C true emulsion.
- D emulsion.

1.1.6 Which ONE of the following is made with a runny batter?

- A Fritters
- B Muffins
- C Dumplings
- D Yorkshire pudding

1.1.7 A potato soup is called a ...

- A gazpacho.
- B gumbo.
- C borscht.
- D vichyssoise.

1.1.8 Savoury jelly is called a/an ...

- A bombe.
- B aspic.
- C soufflé.
- D mousse.

1.1.9 Roast lamb is traditionally served with ... sauce.

- A parsley
- B tartare
- C mint
- D horseradish

1.1.10 ONE of the disadvantages of convenience stock is that ...

- A it uses too many bones.
- B the water must be boiled first.
- C the protein coagulates.
- D it has a high concentration of sodium.

1.1.11 Scum should be removed as it ...

- A makes stock salty.
- B makes sauces rich.
- C spoils the colour and taste.
- D spoils the texture.

- 1.1.12 A large ring-shaped cake of choux pastry filled with flavoured cream or confectioners cream and sprinkled with shredded almonds is known as a ...
- A strudel.
  - B Paris breast.
  - C palmier.
  - D mille feuilles.
- 1.1.13 The French term given to white beef stock is ...
- A fond brun de veau.
  - B fond blanc de veau.
  - C blond roux.
  - D fond blanc de marmite.
- 1.1.14 Bisque is a soup that has ... as a base.
- A beef stock
  - B brown stock
  - C fish stock
  - D vegetable stock
- 1.1.15 Au jus lié has ... as a thickening agent.
- A cornflour
  - B roux blanc
  - C roux brun
  - D ghee
- 1.1.16 Au jus is an example of a/an...
- A thickened butter sauce.
  - B unthickened sauce.
  - C uncooked sauce.
  - D emulsified sauce.
- 1.1.17 A bombe is a ...
- A frozen dessert.
  - B soup.
  - C sauce.
  - D yeast cake.

1.1.18 Roast beef is traditionally served with ... sauce.

- A parsley
- B tartare
- C mint
- D horseradish

1.1.19 A rich brown sauce flavoured with tomato and a mirepoix is called a/an ...

- A espagnole.
- B brown roux.
- C polonaise.
- D aurore.

1.1.20 Seaweed gelatine is known as ...

- A aspic.
- B agar-agar.
- C soufflé.
- D pulverised gelatine.

(20 × 1) (20)

1.2 Choose a description from COLUMN B that matches an item in COLUMN A. Write only the letter (A–E) next to the question number (1.2.1–1.2.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.2.1	Strudel	A	round case of puff pastry filled with a savoury mixture held in a cream sauce and topped with a lid
1.2.2	En croute	B	alternate layers of flaky pastry with whipped cream and jam filling
1.2.3	Mille feuilles	C	glutinous pastry rolled and pulled until it's paper-thin before being topped with apples, cinnamon and nuts
1.2.4	Vol au vents	D	small puff pastry case baked then filled with sweet or savoury filling
1.2.5	Bouchees	E	cooked in pastry case or placed onto a toasted shaped slice of bread

(5 × 2) (10)

1.3 Choose an example from COLUMN B that matches a food system in COLUMN A. Write only the letter (A–F) next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Suspension	A	round case of puff pastry filled with a raw batter
1.3.2	Permanent emulsion	B	salt water
1.3.3	Colloidal dispersion – gel	C	curdled egg
1.3.4	Temporary emulsion	D	vinaigrette
1.3.5	True solution	E	set gelatine dessert
		F	choux paste mixture with egg

(5 × 2) (10)

1.4 Study FIGURE 1 below and answer the following questions:



FIGURE 1

1.4.1 Identify the type of carcass in FIGURE 1. (2)

1.4.2 Identify the cuts numbered 1–8 and state how you would prepare them. Write only the answer next to the number (1–8) in the ANSWER BOOK. (8)

[50]

TOTAL SECTION A: 50

**SECTION B****QUESTION 5**

- 2.1 Draw the following TABLE in the ANSWER BOOK and complete it by using the words in the list below and matching them to the food items in TABLE 1.

emulsion; colloidal dispersion; true solution; suspension
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**TABLE 1**

FOOD ITEM	FOOD SYSTEM
French salad dressing	
Uncooked cornflour and liquid	
Lemonade	
Panna Cota	
Brine	
Honeycomb sponge	

(6 × 1) (6)

- 2.2 Complete TABLE 2 below. Write only the answer next to the question number (2.2.1–2.2.3) in the ANSWER BOOK.

**TABLE 2**

VEGETABLES NOT SUITABLE FOR STOCK	REASONS FOR NOT USING THE VEGETABLES
Garlic	<b>2.2.1</b>
<b>2.2.2</b>	Tastes too strong
Potatoes	<b>2.2.3</b>

(3 × 1) (3)

- 2.3 State THREE uses of stock. (3 × 1) (3)

- 2.4 Name the properties of good stock. (4)

- 2.5 Explain how the following additions will affect the thickening quality of sauces:

2.5.1 Acid

2.5.2 Salt

2.5.3 Egg yolk

(3 × 1) (3)



- 2.6 Explain the following sauce terminology:
- 2.6.1 Roux
- 2.6.2 Béchamel
- 2.6.3 Veloute
- (3 × 2) (6)
- 2.7 Give any THREE examples of uncooked sauces. (3 × 1) (3)
- 2.8 Give the possible reasons for the faults in the preparation of gelatine dishes:
- 2.8.1 The dessert doesn't hold its shape. (4)
- 2.8.2 Fruit pieces are at the bottom of the dessert. (2)
- 2.8.3 Bavarian cream is too stiff. (2)
- 2.9 Complete TABLE 3 by giving the proportion of liquid to gelatine in the preparation of dishes. Write only the answer next to the question number (2.9.1–2.9.3) in the ANSWER BOOK.

TABLE 3

DISHES	LIQUID: TO	GELATINE
Whip	500 ml	2.9.1
Sponge	500 ml	2.9.2
Mousse	500 ml	2.9.3

- (3 × 1) (3)
- 2.10 Explain what is meant by the term *brawn*. (2)
- 2.11 State how you would prepare the following cuts of meat:
- 2.11.1 Pork shank
- 2.11.2 Pork belly
- 2.11.3 Mutton shin
- (3 × 2) (6)
- 2.12 Explain THREE factors that will affect the degree of solubility when making a true solution. (3)

**[50]**

**QUESTION 3**

- 3.1 Complete TABLE 4 below concerning the ingredient proportions and uses of a white sauce. Write only the answer next to the number (3.1.1–3.1.9).

**TABLE 4**

<b>CONSISTENCY</b>	<b>FLOUR</b>	<b>BUTTER</b>	<b>LIQUID</b>	<b>USES</b>
Thin	12,5 ml	<b>3.1.1</b>	<b>3.1.2</b>	<b>3.1.3</b>
<b>3.1.4</b>	<b>3.1.5</b>	25 ml	200 ml	<b>3.1.6</b>
Thick	37,5 ml	<b>3.1.7</b>	<b>3.1.8</b>	<b>3.1.9</b>

(9 × 1)

(9)

- 3.2 Consider the ingredients that are used when applying the rubbing-in method below and answer the following questions:

0,5 ml	Salt
4 ml	Baking powder
15 g	Margarine
125 ml	Flour
20 ml	Milk
½	Beaten egg

- 3.2.1 Explain step-by-step how the rubbing-in method is applied using the above mentioned ingredients. (5)
- 3.2.2 Why should overmanipulation be avoided when applying this method? (2)
- 3.2.3 Give FOUR examples of baked products which are prepared according to the rubbing-in method. (4)
- 3.3 Explain the FIVE methods you would use when baking bread. (5)
- 3.4 Discuss the role of sugar in baked products? (4)
- 3.5 Complete the table below concerning raising agents. Write only the answer next to the question number (3.5.1–3.5.7) in the ANSWER BOOK.

<b>CLASSIFICATION OF RAISING AGENTS</b>	<b>RAISING AGENT</b>	<b>USE</b>
Biological raising agent	Yeast	<b>3.5.1</b> <b>3.5.2</b>
Chemical raising agent	<b>3.5.3</b> <b>3.5.4</b>	<b>3.5.5</b>
Physical raising agent	<b>3.5.6</b>	<b>3.5.7</b>

(7 × 1)

(7)

## 3.6 CRUMPETS

250ml flour  
3 eggs  
25 ml vegetable Oil  
200 ml milk  
5 ml salt

- 3.6.1 Explain the rules for the preparation of batter. (6)
- 3.6.2 State THREE uses for drop batter. (3)
- 3.7 Give the steps in sequence that you would follow when preparing a Charlotte Russe. (5)
- [50]

**QUESTION 4**

- 4.1 Name FOUR cakes that are made using the creaming method. (4)
- 4.2 Answer the following questions concerning pastry:
- 4.2.1 What effect does the addition of acid have on pastry? (1)
- 4.2.2 If too much liquid is added what will the end result be? (1)
- 4.2.3 Explain THREE points that must be kept in mind when rolling out pastry? (3)
- 4.2.4 Why is it necessary to cut butter into flat slices when making puff pastry? (2)
- 4.3 How is *blind baking* done? (3)
- 4.4 Discuss FOUR uses of short-crust pastry. (4)

- 4.5 Soufflé requires special attention when preparing them.
- 4.5.1 How should a soufflé be baked? (3)
- 4.5.2 In the correct sequence list the FOUR stages and their descriptions that you will achieve during the whipping process of an egg white when making soufflé. (8)
- 4.6 Choux pastry is pastry that is prepared by using two methods of cooking.
- 4.6.1 Explain step-by-step the method for making choux pastry. (8)
- 4.6.2 Discuss the characteristics of a good choux pastry. (5)
- 4.7 What is a *beignet*? (2)
- 4.8 Name FOUR substances could be used instead of butter with the preparation of baked products? (4)
- 4.9 What does the term *croquembouche* mean regarding choux pastry? (2)
- [50]**
- TOTAL SECTION B: 150**  
**GRAND TOTAL: 200**