higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N5

6 NOVEMBER 2013

This marking guideline consists of 9 pages.

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QUESTION 1

1.1.1 D

1.1.2 A

1.1.3 C

1.1.4 D

1.1.5 A

1.1.6 B

1.1.7 A

1.1.8 A

1.1.9 B

1.1.10 C

1.1.11 A

1.1.12 D

1.1.13 B

1.1.14 C

1.1.15 D

1.1.16 B

1.1.17 D

1.1.18 D

1.1.19 B

1.1.20 B

(20 × 1) (20)

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1.2	1.2.1	A		
	1.2.2	E		
	1.2.3	B		
	1.2.4	F		
	1.2.5	C		
			(5 × 2)	(10)
1.3	1.3.1	E		
	1.3.2	A		
	1.3.3	D		
	1.3.4	B		
			(4 × 2)	(8)
1.4	1.4.1	True		
	1.4.2	False		
	1.4.3	False		
	1.4.4	True		
	1.4.5	False		
	1.4.6	True		
			(6 × 2)	(12)
			TOTAL SECTION A:	**50**

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SECTION B: LONG QUESTIONS

QUESTION 2

2.1
- It is impossible to see the particles with the naked eye.
- They are too small to settle out.
- They are too small to be filtered.
- The reflection of the particles is visible through an ultra microscope
- Colloidal dispersions varies from translucent to opaque. (5)

2.2 2.2.1 TRUE SOLUTION
- Salt water
- Sugar water

2.2.2 SOLID FOAM
- Meringue
- Marshmallows etc.

2.2.3 GEL
- Gelatine moulds
- Crème caramels etc

2.2.4 TEMPORARY EMULSION
- Vinaigrette
- Curdled custard (4 × 2) (8)

2.3
- Use the broken shell and the slightly beaten egg white
- of one egg for every liter of stock.
- Heat the stock slowly and add the shell and egg white.
- Stir now and again until it boils.
- Boil for two minutes.
- Remove from the heat and leave for 20 minutes.
- Strain once or twice through a double layer of cheesecloth to clarify. (7)

2.4
- As a basis for soups
- Sauces
- Stews
- Glazes
- Gravies
- To enrich the taste and aroma of dishes (Any 3 × 1) (3)

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2.5 2.5.1
- To skim the scum
- That rises to the top (2)

2.5.2
- A collection of herbs,
- Fresh or dried, placed in a small bag and cooked with the food. (2)

2.5.3
- Three parts cream to one part egg yolk
- Used to thicken sauces or soups
- To add flavour to sauces and soups (3)

2.6
- Use 25 mℓ flour✓
- and 25 mℓ butter✓
- to prepare a roux✓
- use 200 mℓ stock ✓ and stir slowly into the roux✓
- make sure that no lumps forms✓
- stir and cook until mixture thickens✓
- add salt pepper etc. to taste.✓ (8)

2.7
- White sauce
- Brown sauces (2)

2.8 2.8.1
- salads
- fish

2.8.2
- basis for soufflés
- basis for croquettes

2.8.3
- fish
- vegetables

(3 × 2) (6)

2.9 2.9.1
- gelatine dessert
- whipped cream is folded✓into the setting gelatine✓
- if fruit pulp is added, the Bavarian cream will be given the name of that fruit. (3)

2.9.2
- Savoury jelly (1)

[50]

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QUESTION 3

3.1 3.1.1
- When gelatine is added to a custard it should be cooled down to prevent is from curdling.
- The curdling is the result of acids found in gelatine (2)

3.1.2
- The gelatine must be setting (a thick egg white appearance before the cream is added)
- If the gelatin is not thickening the cream will separate (2)

3.3.3
- Too little gelatine used
- Raw pineapple used
- Temperature for setting too high
- Gelatin mixture was boiled (Any 3 × 1) (3)

3.2 3.2.1
- Beaten egg white
- Whipped cream are added to the setting gelatin
- The mixture is poured into a mould with a paper collar to set
- Before serving the paper collar is removed (Any 3 × 1) (3)

3.2.2
- Beaten egg white and
- Whipped cream are
- added to a setting gelatin
- It can be poured into a large bowl or
- In individual serving dishes to set (Any 1 × 1) (2)

3.3 3.3.1
- frying
- grilling

3.3.2
- braising
- frying

3.3.3
- oven roasting
- pot roasting

3.3.4
- roasting
- grilling

(4 × 1) (4)

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3.4 3.4.1
- Heat the water and add the shortening
- Bring to the boil
- Allow sufficient time for the shortening to melt
- Add all the flour to the boiling liquid
- Stir well over the heat until the mixture forms a ball that comes away from the sides of the pan
- Remove from the heat and set aside to cool for 5 minutes
- Add the eggs slowly and beat thoroughly between each addition
- Chill well
- Pipe and bake in a hot oven. (200 – 220C) (8)

3.4.2
- Cream puffs
- Éclairs
- Beignets
- Paris Brest
- Gougere (5)

3.5 3.5.1
- Margarine
- Cream

3.5.2
- Fruit juice
- Water

3.5.3
- Self raising flour
- Bread flour

3.5.4
- Brown sugar
- Castor sugar

(4 × 2) (8)

3.6 3.6.1
- Cake
- Scons
- Biscuits (3)

3.6.2
- Bread
- Bread rolls
- Fat cake (3)

3.7
(a) 200 mℓ
(b) 1 egg
(c) drop batter
(d) 125 mℓ
(e) 1 egg
(f) 75 mℓ
(g) 1 mℓ salt (7)
[50]

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QUESTION 4

4.1
- Sieve the dry ingredients
- Beat the egg and mix it with half of the liquid
- Make a well in the flour and add the liquid to the mixture
- Beat well with a wooden spoon
- Add the rest of the liquid and beat well
- Leave to stand for a least an hour

(6)

4.2
- Raising agent
- Emulsifying agent
- Binding agent
- Flavour
- Colour
- Nutrients
- Texture

(Any 5 × 1) (5)

4.3
- delicate brown
- golden crust
- large in volume
- light in mass
- texture: soft with even holes

(4)

4.4 4.4.1 Soft point (1)

4.4.2 A
- White sugar
- That has been made into a finer product

B
- Cake flour to which
- Baking powder has been added

(2 × 2) (4)

4.4.3
- Apricot jam
- Cream
- Caramel condensed milk etc.

(3)

4.4.4 Because it contains not fat✓✓ (2)

4.5
- Instant yeast
- Active dry yeast
- Yeast cubes
- Homemade yeast

(3)

4.6
- Proportion of yeast to flour not correct
- Too little liquid was used
- Not enough kneading was done
- Not left long enough to prove

(4)

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4.7 4.7.1
- Taste
- Supply food for yeast (to be able to ferment)
- Help to give the crust a brown colour (3)

4.7.2
- Taste
- Strengthen the gluten
- Prevent the fermentation to take place too quickly (3)

4.8
- good flavour, slightly yeasty
- large in volume
- light in mass
- thin crust
- air cells are large and even
- cells have thin walls (5)

4.9
- white bread
- brown bread
- rye bread (3)

4.10
- pie shells
- meat pies
- apple tarts
- fruit pies (4)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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