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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N70(E)(N6)H
NOVEMBER EXAMINATION

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N5

(10070265)

6 November 2013 (X-Paper)
09:00–12:00

This question paper consists of 10 pages.

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DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N5
TIME: 3 HOURS
MARKS: 200

INSTRUCTIONS AND INFORMATION

1. Answer ALL the questions.
2. Read ALL the questions carefully.
3. This question paper consists of TWO sections:

SECTION A:	SHORT QUESTIONS	50 marks
SECTION B:	LONG QUESTIONS	150 marks
GRAND TOTAL:		200 marks

4. Number the answers according to the numbering system used in this question paper.
5. Start each question on a NEW page.
6. ALL questions carry equal marks, namely 50 marks each.
7. Write neatly and legibly.

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SECTION A

QUESTION 1

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

1.1.1 Aspic is an example of a …

A suspension.
B sol.
C true solution.
D gel.

1.1.2 A food system that is formed when a meringue is prepared is a …

A solid foam.
B foam.
C sol.
D gel.

1.1.3 Mayonnaise is a/an …

A emulsion.
B temporary emulsion.
C permanent emulsion.
D water in oil emulsion.

1.1.4 Which ONE of the following is considered a suspension?

A Ice cream
B Pancakes
C Margarine
D Curdled egg custard

1.1.5 A warm cooked starch mixture is considered a …

A sol.
B gel.
C suspension.
D emulsion.

1.1.6 A bouillon is prepared with …

A milk.
B stock.
C wine.
D juice.

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1.1.7 A jus lié is a …

A brown sauce.
B cream sauce.
C egg and butter sauce.
D chicken stock sauce.

1.1.8 A sauce usually served with fish is …

A tartar sauce.
B brown sauce.
C white sauce.
D espagnole.

1.1.9 Purée means to …

A skim the fat.
B liquidise the food.
C chop the vegetables coarsely.
D season the stock.

1.1.10 An aioli sauce is served with …

A dessert.
B steak.
C fish.
D grilled lamb.

1.1.11 An uncooked sauce is a/an …

A coulis.
B espagnole.
C mornay.
D custard.

1.1.12 A sauce served with duck is:

A sabayon.
B coulis.
C aioli.
D orange.

1.1.13 Used for glazing cold meat dishes:

A Demi-glaze
B Chaud-froid
C Custard
D Aspic

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1.1.14 Which ONE of the following is a factor in the setting of a gelatine mixture, when salt is added?

A Weakens the gel
B Retards the rate of setting
C A firmer gel is obtained
D Overly salt taste

1.1.15 Which ONE of the following prevents gelation?

A Cream
B Tomato juice
C Syrup
D Bromelin

1.1.16 Vol-au-vents are …

A round puff pastry cases.
B pastry cases with a lid.
C small round puff pastry cases.
D square pastry cases.

1.1.17 An example of a fish soup is …

A borscht.
B gazpacho.
C vichyssoise.
D bisque.

1.1.18 A biological raising agent is …

A alcohol.
B baking powder.
C steam.
D yeast.

1.1.19 A savoury choux pastry dish is a…

A beignet.
B gougere.
C Paris Brest.
D bouchée.

1.1.20 Potroasting is a suitable cooking method for …

A offal.
B brisket.
C oxtail.
D thin flank.

(20 × 1) (20)

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

COLUMN A		COLUMN B	
1.2.1	Strudel	A	paper thin pastry layers rolled round a filling
1.2.2	Patisserie	B	choux pastry puffs which are deep fried
1.2.3	Beignets	C	stacked puffs filled with custard
1.2.4	Fleurons	D	savoury ring flavoured with cheese
1.2.5	Croquem bouché	E	pastry and cakes usually baked in an oven
		F	small puff pastry shapes used to garnish piecrusts

(5 × 2) (10)

1.3 Choose a description of a soup from COLUMN B to match the consommé mentioned in COLUMN A. Write only the letter (A–E) next to the question number (1.3.1–1.3.4) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	A la Julienne	A	small dices of vegetables are added
1.3.2	Brunoise	B	sifted hard boiled egg yolk and slices of French green beans added
1.3.3	A la royal	C	cooked onion slices added
1.3.4	Fleurons	D	savoury egg custard shapes added
		E	strips of vegetables added

(4 × 2) (8)

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1.4 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.4.1–1.4.6) in the ANSWER BOOK.

1.4.1 Lean meat can be larded.

1.4.2 A roux is a mixture of equal quantities of flour and milk.

1.4.3 It is a good practice to salt raw meat.

1.4.4 Minestroni is an Italian vegetable soup.

1.4.5 Crépe Suzettes are pancakes with apple and cinnamon sauce.

1.4.6 Chelsea buns are made of a rich bread dough rolled up with raisins and peel, baked and glazed with glaze icing.

(6 × 2) (12)

TOTAL SECTION A: 50

SECTION B: LONG QUESTIONS

QUESTION 2

2.1 State the properties of a colloidal dispersion. (5)

2.2 Give TWO examples for each of the following food systems:

2.2.1 True solution

2.2.2 Solid foam

2.2.3 Gel

2.2.4 Temporary emulsion

(4 × 2) (8)

2.3 Explain step by step the method to clarify stock. (7)

2.4 State THREE uses for stock. (3)

2.5 Explain the following terms:

2.5.1 Dépouiller (2)

2.5.2 Bouquet garni (2)

2.5.3 Liaison (3)

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2.6 Explain how you would prepare a medium velouté by making use of chicken stock, flour and butter. State the quantities of the ingredients used. (8)

2.7 Name any TWO examples of cooked sauces. (Excluding velouté sauce). (2)

2.8 State TWO uses for each of the following sauces:

2.8.1 Mayonnaise

2.8.2 Thick white sauce

2.8.3 Parsley sauce

(3 × 2) (6)

2.9 Explain the following terms:

2.9.1 Bavarois (Bavarian cream) (3)

2.9.2 Aspic (1)

[50]

QUESTION 3

3.1 Explain the possible reasons for the faults in the preparation of gelatine dishes:

3.1.1 Gelatine with a custard basis has curdled. (2)

3.1.2 The cream which has been added to the mixture has separated. (2)

3.1.3 The gelatine mixture will not set. (3)

3.2 Explain the following terms:

3.2.1 Gelatine soufflé (3)

3.2.2 Mousse (2)

3.3 Name ONE cooking method for each of the following meat cuts:

3.3.1 Pork chops

3.3.2 Liver

3.3.3 Leg of lamb

3.3.4 Lamb rib (4)

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3.4 Choux pastry

3.4.1 Explain step by step the preparation of choux pastry. (8)

3.4.2 State FIVE uses for choux pastry. (5)

3.5 State TWO possible replacements, that could be used in baking, for each of the following ingredients.

3.5.1 Butter

3.5.2 Milk

3.5.3 Cake flour

3.5.4 White sugar (4 × 2) (8)

3.6 State THREE uses for each of the following raising agents:

3.6.1 Baking powder (3)

3.6.2 Yeast (3)

3.7 Complete the table below by giving the correct proportions of the ingredients for batter. Write down only the question number and the answer in the ANSWER BOOK.

BATTER	FLOUR	LIQUID	EGG	SALT
Running Batter	(a)	250 mℓ	(b)	1 mℓ
(c)	200 mℓ	(d)	(e)	1 mℓ
Thick Batter	200 mℓ	(f)	1	(g)

(7)
[50]

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QUESTION 4

4.1 Describe step by step the method for the preparation of batter. (6)

4.2 Explain the functions of eggs in baked products. (5)

4.3 State the properties of good scones (4)

4.4 Swiss roll

4 eggs separated
250 mℓ castor sugar
50 mℓ water
250 mℓ self raising flour
2 mℓ salt

4.4.1 Until what stage should the egg whites be whipped for a Swiss roll? (1)

4.4.2 Explain what the following is:

A Castor sugar
B Self raising flour (2 × 2) (4)

4.4.3 Name THREE fillings that could be used for a Swiss roll. (3)

4.4.4 Why will the Swiss roll not remain fresh for long? (2)

4.5 Name THREE types of yeast that could be used in baking. (3)

4.6 Explain the possible reasons for a close texture in bread. (4)

4.7 Explain the functions of the following ingredients in bread:

4.7.1 Sugar

4.7.2 Salt

(2 × 3) (6)

4.8 State the properties of a good bread. (5)

4.9 Name any THREE types of bread that you know. (3)

4.10 State FOUR uses for short crust. (4)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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