higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N5

12 NOVEMBER 2014

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

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

(20 × 1) (20)

1.2	1.2.1	D
	1.2.2	F
	1.2.3	E
	1.2.4	B
	1.2.5	A

(5 × 2) (10)

1.3	1.3.1	D
	1.3.2	F
	1.3.3	B
	1.3.4	A
	1.3.5	C

(5 × 2) (10)

1.4	1.4.1	France
	1.4.2	Croissant
	1.4.3	Pita
	1.4.4	Minestroni
	1.4.5	Fumet

(5 × 1) (5)

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1.5 1.5.1 False
1.5.2 True
1.5.3 True
1.5.4 False
1.5.5 True

(5 × 1) (5)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1

FOAMS	GELS	SOLS	EMULIONS
Sponge cake	Blancmange	White sauce, cream	Margarine

(5 × 2) (10)

2.2
- Emulsion dries out
- Is frozen
- If oil is added too fast
- Heating can also break the emulsion

(4)

2.3
- Dissolves readily
- It is tasteless
- It is odourless
- It is transparent
- It is pale yellow in colour
- Thickening abilities
- Gelling properties
- Can make food go further
- Attractive dishes can be prepared from very ordinary ingredients
- Binding
- Emulsifying
- Prevent crystallisation

(7)

2.4

DISHES	LIQUID: TO	GELATINE
Jelly with a custard base		2.4.1 10 ml
Thin jelly		2.4.2 12,5 ml
Jelly with fruit pieces		2.4.3 15 ml

(3 × 2) (6)

2.5
- Gelatine dessert
- Whipped cream is folded into the setting gelatine
- Usually apple is added
- Mould lined with (cake, finger biscuits, Swiss roll)

(4)

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2.6 Aspic (1)

2.7
- Always unmould a gelatine dish on a wet plate
- Melt the surface of the gelatine by dipping the mould into warm water
- Place a damp warm cloth around the mould to melt the gelatine
- Hold the mould at an angle, and loosen the gelatine from the mould with a knife. If the mould is smooth the gel's own mass will pull it away from the sides (4)

2.8 2.8.1
- If this is not done, the gelatine will take a long time to dissolve in hot water and
- Then the undissolved particles tend to stick to the spoon and the inside of the container. (2)

2.8.2
- Grease with oil
- Spray with aerosol oil spray
- Rinse the mould with cold water (3)

2.8.3
- Firmer gel
- Less time needed for gelation process (2)

2.8.4
- Chocolate
- Coconut
- Orange
- Apricot etc. (3)

2.9 2.9.1 To prevent the stock from being fatty

2.9.2 To extract the meat juices

2.9.3 To draw the flavour from the bones

(3 × 1) (3)

2.10 Use a spoon to skim the scum from the surface of the stock (1)
[50]

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QUESTION 3

3.1 3.1.1 Croutons

3.1.2 Chopped parsley

3.1.3 Cream

3.1.4 Egg custard shapes

(4 × 1) (4)

3.2
- Use the same ingredients except for
- Milk is used in béchamel
- Stock is used in velouté

(3)

3.3 3.3.1
- Instant custard
- Brandy sauce
- Fruit sauces

3.3.2
- Mayonnaise
- Béarnaise
- Hollandaise

3.3.3
- Vinaigrette
- Horse radish
- Mint sauce

3.3.4
- Melted butter (beurre fondu)
- Brown butter (beurre noisette)
- Parsley butter (beurre meuniere)
- Black butter (beurre noir)

(Any 4 × 2) (8)

3.4
- Raising agent
- Emulsifying agent
- Binding agent
- Improve flavour
- Improve taste
- Improve colour

(5)

3.5

RAISING AGENT GROUP	EXAMPLE
Physical	Air steam
Chemical	Baking powder Bicarbonate of soda
Biological	yeast

(6)

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3.6 3.6.1
- Sieve all the dry ingredients in a bowl
- Sugar is creamed thoroughly into the fat
- The butter must be firm and not melted
- Until the sugar is dissolved and a creamy colour
- Add the eggs slowly to the well creamed mixture
- Add half the dry ingredients and then half the liquid
- Add the rest of the ingredients folding in until just mixed (7)

3.6.2 Creaming method (1)

3.6.2
- Madeira cake
- Victoria sponge
- Fruit cakes (3)

3.7
- Sifting of the dry ingredients
- By lifting the hands when applying the rubbing-in method
- Various rolling and folding techniques (pastry)
- By beating the mixture (pancakes)
- To add whisked egg whites (5)

3.8 3.8.1 120–130–140 °C

3.8.2 200 °C

3.8.3 140–150–160 °C

3.8.4 160–170–180 °C

3.8.5 80–90–100–110 °C

(5 × 1) (5)

3.9
- Pancakes
- Yorkshire pudding
- Popovers (3)

[50]

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QUESTION 4

4.1 4.1.1

- Dissolve the yeast (cube or active dry yeast) in warm liquid
- Add a little sugar
- Add about a third of the flour
- Leave in a warm place for about 10-20 minutes to form a sponge (4)

4.1.2

- Dissolve the yeast (cube or active dry yeast) in warm liquid
- Add a little sugar
- Leave in a warm place for about 10–20 minutes to form a foam (3)

4.2

- Slightly yeasty/nutty flavour
- Large in volume
- Light in mass
- Thin crust
- Large air cells
- Air cells even in size
- Air cells thin walls
- Light brown/golden brown/medium brown
- Soft crumb
- Crumb elastic and moist but not sticky, rough or dry (6)

4.3 4.3.1

- Sieve the flour, salt and baking powder
- Cut the butter
- Rub the flour and fat together by using the tips of the fingers or a pastry cutter
- Mix the water and the egg yolk
- Add the liquid and mix to obtain a stiff dough
- Mix as little as possible to avoid the dough from becoming tough (5)

4.3.2

- Use a cool, dry even surface
- Sprinkle the rolling pin with flour
- Sprinkle the surface with flour
- Roll the pastry lightly
- Roll the pastry in one direction
- Roll away from you
- Turn the pastry regularly to ensure uniform shape and thickness is achieved
- The usual thickness is 3 mm
- Ensure that the pastry does not stick to the surface
- Do not pull or stretch the dough, otherwise it will shrink during the baking (Any 7 × 1) (7)

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4.4 4.4.1
- Add butter to
- Water
- Bring to the boil
- Add all the flour at once
- Stir vigorously over heat until batter is smooth and forms a soft ball
- Remove from the heat
- Add the eggs one at a time
- Beat the mixture thoroughly after each addition of egg
- The batter is dropped with a spoon or piped onto a very lightly greased baking sheet

(Any 7 × 1) (7)

4.4.2
(a) 250 ml flour
(b) 2 volumes water
(c) 250 ml water
(d) 1 volume shortening
(e) 3–4 eggs

(5)

4.5 4.5.1
- Clarify consommé/stocks
- Glazing of baked products
- Thickening/binding

(3)

4.5.2
- Meringue/hard
- Soufflé
- Sponge cakes
- Soufflé omelette
- Sugar bread

(3)

4.5.3 Not suitable for baking (1)

4.6 4.6.1 Prevent the forming of foam (1)

4.6.2 Prevent the forming of foam (1)

4.6.3
- Larger volume
- More stability

(2)

4.6.4
- Larger volume
- More stability

(2)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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