higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N5

17 NOVEMBER 2016

This marking guideline consists of 10 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	True		
	1.1.2	False		
	1.1.3	False		
	1.1.4	True		
	1.1.5	False		
	1.1.6	False		
	1.1.7	True		
	1.1.8	False		
	1.1.9	True		
	1.1.10	True		
			(10 x 1)	(10)
1.2	1.2.1	True solution		
	1.2.2	Stock		
	1.2.3	Bouquet garni		
	1.2.4	Bisque		
	1.2.5	Croutons		
	1.2.6	Fermentation		
	1.2.7	Shortening/Fat		
	1.2.8	Baking blind		
	1.2.9	Flaky pastry		
	1.2.10	Soda water pastry		
			(10 x 1)	(10)
				[20]

QUESTION 2

2.1	B		
2.2	A		
2.3	D		
2.4	D		
2.5	B		
2.6	A		
2.7	B		
2.8	B		
2.9	A		
2.10	A		
2.11	C		
2.12	C		
2.13	A		
2.14	B		
2.15	D		
		(15 x 1)	**[15]**

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QUESTION 3

3.1	3.1.1	E		
	3.1.2	C		
	3.1.3	A		
	3.1.4	B		
	3.1.5	D		
			(5 x 1)	(5)
3.2	3.2.1	C		
	3.2.2	E		
	3.2.3	D		
	3.2.4	A		
	3.2.5	F		
	3.2.6	B		
			(6 x 1)	(6)
3.3	3.3.1	D		
	3.3.2	A		
	3.3.3	B		
	3.3.4	C		
			(4 x 1)	(4)
				[15]

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1
- Particles are mechanically subdivided
- Particles are visible under an ultra-microscope
- Particles size varies between 1 to 100 mμ
- Emulsion is translucent to opaque
- Emulgent absorbed to the surface of the dispersed phase, thus preventing the combining of oil droplets (Any 3 x 1) (3)

4.2 Egg yolk will assist these two insoluble substances to form a dispersion✓ whereby, if the fluids stand for a long period of time, no precipitation takes place, they remain in an emulsion✓. As a result of the unique characteristic of a good emulsifying agent, the oil droplets are permanently dispersed in the water by shielding the particles from bonding with one another again.✓✓ (4)

4.3

TRUE SOLUTION	COLLOIDAL DISPERSION	SUSPENSION
4.3.1 • Particle size smaller than 1mμ✓ • Particles invisible through an ultra-microscope✓ • Particles are present in the form of ions or molecules✓ • Particles are present in the form of ions or molecules✓ • Clear and translucent✓ • Particles do not precipitate✓ • No gel forming✓	4.3.2 • Particles range between 1mμ and 0.1μ✓ • Light reflection of particles visible under ultra-microscope. • Particles in a colloidal distribution✓ • Clear to opaque✓ • Very slow or no sedimentation✓ • Characterised by gel forming✓	4.3.3 • Particles size are larger than 0.1μ✓ • Particles visible with a normal microscope, as well as to the naked eye. • Particles in mechanical distribution✓ • Opaque or non-transparent✓ • Characterised by easy sedimentation✓ • Gel forming not common✓

(3 x 3) (9)

4.4
- Chop the bones and brown well on all sides
- Drain off any excess fat and place the bones in a stock pot
- Brown any sediments that may be in the bottom of the tin or pan, swirl out with ½ litre boiling water, simmer for a few minutes and add to the bones
- Add the cold water, stand for one hour and bring to the boil and skim
- Wash, peel and roughly cut the vegetables, fry in a little fat till brown, strain and add to the bones
- Add the bouquet garni and peppercorns and simmer for three to six hours
- Skim and strain (7)

4.5
- Soup should be attractively served, with no fat floating on top.
- The type of soup should determine the texture of the soup, puree soup should be smooth, and there must be no lumps in soup.
- Colour should be accent to the dish.
- Soup should be well flavoured.
- A good soup is garnished in the appropriate manner. (5 x 1) (5)

4.6
- Cooked vegetables and starchy products
- Fat or pork meat
- Cheese
- Cabbage or cauliflower (Any 2 x 1) (2)

4.7
- To enhance the flour of food
- To counteract the fatty flavour of food
- To moisten dry food
- To flavour bland dishes
- Colour to colourless dishes
- Act as a garnish
- Act as binding agent
- Increase nutritional value (Any 4 x 1) (4)

4.8 Blanc or white roux,✓ – A white sauce is made by mixing a roux and then adding milk before the roux colours.✓

Blond or fawn roux✓ – The roux is mixed and then allowed to cook until it colours to a light fawn colour, white stock is added in place of milk. ✓

Brown or roux brun,✓ – To make a brown roux the flour is either browned under direct heat in the oven or in a pan.✓ (3 x 2) (6)

4.9
- Wrap strips of thinly sliced fat around the circumference along the length of the meat
- Wrap a string lengthwise around the meat to hold the barding fat in place
- Tie one end of a length string around the meat
- Finish with a knot at the end (4 x 1) (4)

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4.10 4.10.1 C
4.10.2 A
4.10.3 B
4.10.4 F
4.10.5 E
4.10.6 D

(6 x 1) (6)
[50]

QUESTION 5

5.1 Vacuum packing is based on the principle of the exclusion of oxygen✓ and careful temperature control, ✓ thus limiting bacterial growth✓ but allowing enzyme action to continue. ✓ (4)

5.2
- Pot roasting
- Roasting
- Grilling
- Moist heat
- Braised
- Stewing
- Deep fried, battered meat for example: sweet and sour pork
- Oven roasting (Any 4 x 1) (4)

5.3
- Foaming agent
- Film for protection
- It stabilises whipped desserts and cream
- It adds flavour to a dish
- Gelatine prevents the formation of large sugar crystals in sweets and large ice crystals in ice cream
- As a binding agent. (Any 5 x 1) (5)

5.4
- Ordinary unflavoured gelatine
- Sweetened dessert powder in fruit flavours
- Aspic powder
- Sheets or leaf of gelatine
- Seaweed
- Agar-agar
- Carrageenan and other hydrocolloid gums (Any 3 x 1) (3)

5.5
- The concentration of the gelatine used affects not only the firmness of the gel but also the rate of setting
- Too much acid prevents gelation or setting
- A firm gel is obtained with liquids which contain ordinary table salt.
- Excessive amount of sugar weakens the gel and retards the rate of setting
- Time – the longer the gelatine dish stands, the firmer it becomes.
- Pineapple contain an enzyme bromelain, which breaks down protein of gelatine
- All require cooling below the temperature of dispersion of 35 ºC

(Any 4 x 1) (4)

5.6
- Grease the mould lightly or use an aerosol oil spray, before use to aid in unmoulding
- Run the tip of the knife around the mould.
- Tilt the mould slightly so that the gels own mass pulls it away from the sides.
- Place a slightly chilled, slightly moist plate upside down on the mould, hold firmly and quickly turn upside down.
- Place a cloth wrung out of very hot water over the mould (Any 4 x 1) (4)

5.7
- Soften and dissolve the gelatine.
- Prepare an egg custard and add the gelatine.
- Leave to cool in a bowl of iced water.
- Whip the cream and fold into the mixture.
- Stiffly beaten egg white with sugar can be added (this is known as French meringue.)
- Place the mixture in moulds or glasses. (6 x 1) (6)

5.8 Made from Bavarian cream base, it contains more cream in proportion to milk. It has a base of jelly, a border of sponge fingers and is presented with a ribbon tied around the sponge fingers. (2)

5.9
5.9.1 10 mℓ

5.9.2 250 mℓ

5.9.3 12,5 mℓ or 10 mℓ

5.9.4 250 mℓ

(4 x 1) (4)

5.10
- Physical, steam and air.
- Chemical, substances that are added to the dough or batter and give off carbon dioxide when heated.
- Biological, yeast which produces carbon dioxide on fermentation is added.

(3 x 2) (6)

5.11 5.11.1
- Madeira cake
- Standard butter cake
- Pound cake (quick cake mix)
- Genoese sponge
- Feather cake
- Victoria sponge
- Ginger cake (Any 2 x 1) (2)

5.11.2
- Sponge cake
- Swiss roll
- Genoese sponge
- Angel food cake (Any 2 x 1) (2)

5.12 5.12.1 Under manipulation – end product does not rise, flat surface, coarse crumb, low volume and compact texture.

5.12.2 Over manipulation – fairly large volume, pointy top smooth yellow appearance. Fine cells with spotted rough tunnel texture, very tough and pale.

(2 x 2) (4)
[50]

QUESTION 6

6.1 6.1.1
- Separate the eggs. Beat the whites until stiff but not dry, and gradually beat in 100 g of the sugar and lemon juice.
- Without rinsing the egg beater, beat the egg yolk until thick and light in colour. Add the remainder of sugar gradually, and beat to dissolve the sugar.
- Fold the beaten egg yolk into the beaten egg white.
- Sift the flour and salt together, and then sift layer by layer lightly with a spatula.
- Line the bottom of the pan with grease proof paper, tap the pan lightly to break large air bubbles.
- Bake at the temperature of 160 ºC until the crust is a light golden brown 50–60 minutes. (6 x 1) (6)

6.1.2
- These types of cakes must be served fresh, as they contain no shortening, their freshness is quickly lost
- The texture is fine and even
- The crumb is slightly elastic
- The air cells are small and the walls are very thin (4 x 1) (4)

6.1.3 (a) Batter too stiff or oven temperature too high at the beginning of the baking period.
(b) Sugar too coarse, sugar not completely dissolved.
(c) Too much shortening/sugar, too little leavening agent, too little or too much liquid.
(d) Too much sugar, batter too slack baking period too short.
(e) Too much sugar, ingredients not mixed enough. (5 x 1) (5)

6.2
- Place the mixing bowl on a wet cloth to prevent it from slipping.
- Check that the oven rack is in the centre of the oven.
- Turn on the oven and prepare the baking container before making the cake.
- Measure all ingredients carefully.
- Sieve all dry ingredients before use.
- Follow the mixing method carefully.
- Place the mixture into a pre heated oven.
- Never open the oven before at least ¾ of the baking time has passed.
- Test cake by pushing lightly with finger, if cake springs back it is ready.
- Leave cake to cool a little before removing from the container.
- Do not ice until it has cooled completely (Any 5 x 1) (5)

6.3
- Bake at a high temperature for a short time.
- Too low temperature increases spreading and may produce hard, dry, pale biscuits.
- Too high temperatures decreases spreading and may burn the edges or bottom.
- Even a minute of over baking can burn a biscuit.
- Doneness is indicated by colour.
- In some rich dough's, burnt undersides may be a problem. (Any 4 x 1) (4)

6.4
- Compressed yeast
- Dry yeast
- Instant yeast (3 x 1) (3)

6.5
- Food – the yeast cells require food to function.
- Temperature – The yeast cell can only function in limited temperature ranges: 30–32 °C results in bread with the best flavour.
- pH – Fermentation can only take place in a pH of between 2,7 and 7,4, but is optimal between 4–6. (3 x 2) (6)

6.6
- Keep all ingredients and equipment as cold as possible.
- The completed dough must rest before it is baked, otherwise it will shrink too much during the baking process.
- Cover the pastry air tight to ensure that no off flavours and moisture from the fridge is absorbed.
- With the making of puff pastry, the dough needs to be sufficiently cooled before and after each rolling out session.
- Liquid measures are only a guideline, be careful with the addition thereof.
- Use ice cold water and only enough to bind the dough.
- Lemon juice, vinegar or brandy has a softening effect on the gluten.
- Handle the dough quick and lightly to avoid over development of the gluten.
- The function of a dough cutter can be replaced by cutting the butter with a sharp knife. (Any 8 x 1) (8)

6.7 6.7.1 A traditional yeast bun served over Easter, containing raisins, mixed spices, preserved peel and garnished with a cross made from flour and water and glaze.

6.7.2 A flat round yeast bread, that rises into a 'pocket' when baked.

6.7.3 A shiny ring shaped roll of firm bread dough which is boiled before it is baked and glazed.

6.7.4 Small, light rich yeast cake, usually containing raisins and soaked in rum syrup, served with whipped cream.

6.7.5 Rich, sweet flaky yeast bun topped with icing, nuts and fruit. Baked in traditional shapes.

6.7.6 A large circular 'cake' made with rich yeast dough, and baked in a savarin mould.

6.7.7 Crescent shaped roll usually made of very rich yeast dough, using the puff pastry method.

6.7.8 A variety of Greek pastry: paper thin layers of pastry assembled with butter before being filled or baked.

6.7.9 Crescents and other fancy shapes of baked puff pastry used to garnish a variety of dishes

(9 x 1) (9)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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