



# higher education & training

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

N100(E)(J19)H

## **NATIONAL CERTIFICATE**

### **CATERING THEORY AND PRACTICAL N6**

(10070346)

**19 June 2018 (X-Paper)**  
**09:00–12:00**

Calculators may be used.

This question paper consists of 11 pages and 1 answer sheet.

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING  
REPUBLIC OF SOUTH AFRICA**

**NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N6**

**TIME: 3 HOURS**

**MARKS: 200**

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**INSTRUCTIONS AND INFORMATION**

1. Answer ALL the questions.
  2. Read ALL the questions carefully.
  3. Number the answers according to the numbering system used in this question paper.
  4. This question paper comprises TWO sections:

SECTION A:	Short questions	50 marks
SECTION B:	Long questions	150 marks
<b>GRAND TOTAL:</b>		200 marks
  5. Start each question on a NEW page.
  6. Leave a line open between answers in every subsection, for example between QUESTION 1.1 and QUESTION 1.2 (each subsection need NOT be on a NEW page).
  7. Write neatly and legibly.
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**SECTION A: SHORT QUESTIONS****QUESTION 1**

- 1.1 Choose a term from COLUMN B that matches a description in COLUMN A. Write only the letter (A–L) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.1.1	Clear soup garnished with strips of savoury pancakes	A	aloyau de boeuf rôti
1.1.2	Mussels in a rich, fish-flavoured sauce	B	blanchailles diablée
1.1.3	England's oldest cheese available in red, white and blue varieties	C	Cheshire
1.1.4	Roast ribs of beef with horseradish sauce	D	chou-fleur mornay
1.1.5	Cauliflower with a cheese sauce	E	consommé celestine
1.1.6	A hollowed-out meringue base decorated with whipped cream and fresh fruit	F	mayonnaise d'homard
1.1.7	Lobster mayonnaise	G	moules marinière
1.1.8	Scrambled eggs with bacon	H	oeufs brouillés au lard
1.1.9	Pasta filled with a variety of stuffing, such as chicken, beef or spinach	I	pavlova
1.1.10	Fresh trout dipped in vinegar so that the skin turns blue, then simmered in court bouillon	J	ravioli
		K	truite au bleu
		L	salad verte

(10 × 1) (10)

1.2 Name the course from a classic menu in which each of the following dishes will appear. Write only the name of the course next to the question number (1.2.1–1.2.12) in the ANSWER BOOK.

1.2.1 Aloyau de boeuf rôti

1.2.2 Blanchailles diablée

1.2.3 Cheshire

1.2.4 Chou-fleur mornay

1.2.5 Consommé celestine

1.2.6 Mayonnaise d'homard

1.2.7 Moules marinière

1.2.8 Oeufs brouillés au lard

1.2.9 Pavlova

1.2.10 Ravioli

1.2.11 Truite au bleu

1.2.12 Salad verte

(12 × 1) (12)

1.3 Identify each of the following seafood by writing only the name next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

1.3.1



1.3.2



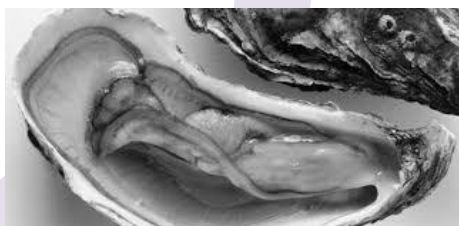
1.3.3



1.3.4



1.3.5



(5 × 1)

(5)

1.4

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 (1.4.1–1.4.12) in the ANSWER BOOK.

1.4.1 Fresh fruit salad with yoghurt is an ideal starter on the following menu:

- A Brunch
- B Dinner
- C Lunch
- D Supper

1.4.2 Food rich in iron:

- A Oranges, peaches and apricots
- B Rice, couscous and corn
- C Chicken, fish and calamari
- D Liver, egg yolk and whole-wheat products

1.4.3 A chemical used to purify water:

- A Ammonia
- B Fluoride
- C Magnesium
- D Sodium hypochlorite

- 1.4.4 The service of a meal to a number of people at a set time in a room or suite set aside for this purpose:
- A American service
  - B Banquet service
  - C Guéridon service
  - D Silver service
- 1.4.5 When designing a platter on a sketch, divide the platter into ... equal parts to avoid lopsided arrangements.
- A four
  - B five
  - C six
  - D seven
- 1.4.6 The portion size will determine the ... of a particular recipe.
- A preparation method
  - B cooking time
  - C cooking method
  - D number of servings
- 1.4.7 The selling price of a meal on a menu is always ...
- A overheads + 20%.
  - B 100%.
  - C cost price – 20%.
  - D 120%.
- 1.4.8 According to the African tribal tradition, the provision of milk and meat was the responsibility of the ...
- A men and boys.
  - B women and girls.
  - C men only.
  - D boys only.
- 1.4.9 This Jewish High Holy Day involves a 25-hour period of fasting:
- A Chanukah
  - B Rosh Hashanah
  - C Pentecost
  - D Yom Kippur

1.4.10 The sugar which is the most soluble and the most difficult to crystallise:

- A Glucose
- B Fructose
- C Maltose
- D Lactose

1.4.11 When making this sweet, the sugar syrup must boil till the firm-ball stage:

- A Nougat
- B Fudge
- C Humbugs
- D Marshmallows

1.4.12 An imitation ice cream containing no dairy ingredients:

- A Frappé
- B Parevine
- C Praline
- D Sherbet

(12 × 1) (12)

1.5 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.5.1–1.5.6) in the ANSWER BOOK.

1.5.1 Sometimes one may need quite a bit of force to open the shell of an oyster.

1.5.2 A clam is classified as a crustacean.

1.5.3 A sundae is a dessert consisting of one scoop of ice cream served in a dessert bowl and covered with chocolate sauce.

1.5.4 Egg whites provide the best medium for incorporating air into the ice-cream mixture before it is frozen.

1.5.5 When costing food and recipes, it is important that ingredients must be converted to mass measure.

1.5.6 A yam is a type of bean used by African tribes.

(6 × 1) (6)

1.6 Choose the correct term from those given in brackets. Write only the term next to the question number (1.6.1–1.6.5) in the ANSWER BOOK.

1.6.1 A frittata is a type of (pizza/omelette).

1.6.2 (Chicken casserole/Roast duckling) would be offered as the main course on a dinner menu.

1.6.3 (Chantilly/Sabayon) is whipped and lightly sweetened fresh cream flavoured with vanilla.

1.6.4 (Chateaubriand/Steak Diane) is a grilled double-fillet steak.

1.6.5 (Sole bonne femme/Sole cubat) is fillet of sole in a white wine sauce with mushrooms.

(5 × 1)

(5)  
[50]

**TOTAL SECTION A: 50**

## SECTION B: LONG QUESTIONS

### QUESTION 2

2.1 The South Coast Hotel hosts the wedding reception of Josh and Lindy Swift. Mrs Jordan, Lindy's mother, is the contact person for this function. Her email address is: jordanl@dacar.com. Her telephone number is 083 432 6501. The wedding will be on 2 April 2018 at 16:00. The 160 guests will arrive at 17:00 and then aperitifs must be served in the reception area of the function room.

Mrs Jordan requested the following:

- Two bottles of dry white wine, two bottles of red wine and two bottles of sparkling wine per table (eight persons per table)
- The wine must be put on account.
- The meal must be served at 20:00.
- Music for dancing in the form of a disco
- A cake stand and knife for wedding cake
- Cash bar facilities
- Accommodation for the couple for one night only
- Microphone for speeches
- Lakeside Florists will do the flower arrangements for the function

Use the ANSWER SHEET (attached) to complete the wedding reception booking. Write your EXAMINATION NUMBER in the space provided and hand it in with the ANSWER BOOK.

(15)



2.2 Mrs Jordan decided on the following menu:

Smoked salmon and phyllo triangles served with vanilla dressing
Ostrich fillet with butternut and chickpea puree on wilted greens dressed with orange syrup
White chocolate panna cotta served with mixed berries

The panna cotta recipe gives eight portions. The ingredients, with their respective quantities and price of each commodity, are as follows:

INGREDIENT	QUANTITY	PRICE PER UNIT
Thick cream	500 ml	R13,00/250 ml
White chocolate	150 g	R123,50/kg
Gelatine	10 ml/g	R15,00/100 g
Egg whites	2	R26,99/dozen
Mixed berries (frozen)	100 g	R54,99/kg

- 2.2.1 Do the necessary costing for the recipe using the prices provided. Write the calculated cost of each ingredient clearly next to the applicable item (rounded to TWO decimals) as well as the total cost. (7)
- 2.2.2 Calculate the cost per portion. (2)
- 2.2.3 Determine the conversion factor for enlarging the recipe to serve 160 portions. (2)
- 2.2.4 Adjust the quantities (mass and volume) for the enlarged recipe. (5)
- 2.2.5 Calculate the cost per person for the entire menu if the other items should cost the following per portion:
- Smoked salmon and phyllo triangles: R46,00
- Ostrich fillet with accompaniments: R97,00 (2)
- 2.2.6 Calculate the price per person you will quote if the gross profit percentage of your establishment is 25%. (5)
- 2.3 How would you gauge the success of this function? (5)

- 2.4 The standardisation of a recipe includes the standardisation of the ingredients, type, form and grade.

State SEVEN additional points on the recipe that should be standardised.

(7)  
[50]

### QUESTION 3

- 3.1 Communicating information is very important to ensure the success of a function.

State TEN points that must be conveyed to waiting staff during the briefing session prior to a function.

(10)

- 3.2 Develop a three-course menu for an old age home for Christmas. The menu must be written in the correct format. The choice of food must consider the elderly.

(6 × 2)

(12)

- 3.3 Name FOUR food rules to apply when catering for:

3.3.1 Muslims

3.3.2 Jews

(2 × 4)

(8)

- 3.4 List FOUR factors that one would consider when purchasing stacking chairs for a function venue.

(4)

- 3.5 The planning of a menu for a pregnant woman requires special attention.

Give EIGHT factors which must be considered.

(8)

- 3.6 Explain each of the following factors which aid the formation of small ice crystals in the preparation of frozen desserts:

3.6.1 Interfering substances

3.6.2 Stirring

3.6.3 Inclusion of air

3.6.4 Temperature

(4 × 2)

(8)

[50]

**QUESTION 4**

- 4.1 Classify shellfish and give TWO examples of each type. (8)
- 4.2 Name FOUR characteristics of frozen desserts. (4)
- 4.3 State the characteristics of the cooking methods for a Chinese diet. (3)
- 4.4 Explain each of the following Japanese dishes in detail:
- 4.4.1 Sushi
- 4.4.2 Yakitori (2 × 4) (8)
- 4.5 Recommend FOUR hot meat items that could be included on an English breakfast menu. (4)
- 4.6 Explain FOUR traditional eating habits of the black population of South Africa when serving a meal. (4)
- 4.7 Formulate your own rules for making perfect fudge. (8)
- 4.8 How will each of the following guests influence the planning of the dinner menu of a guesthouse:
- 4.8.1 Pescatarian
- 4.8.2 Vegan
- 4.8.3 Lacto-ovo vegetarian (3 × 1) (3)
- 4.9 State the combination of courses likely to be used for a six-course dinner menu. (6)
- 4.10 Distinguish between *pickles* and *chutney*. (1 + 1) (2)
- [50]**

**TOTAL SECTION B: 150**  
**GRAND TOTAL: 200**

**ANSWER SHEET      EXAMINATION NUMBER:**

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**WEDDING RECEPTION DETAILS: SOUTH COAST HOTEL**

Name of bride and groom .....

Name, address, email address and telephone number for correspondence:

.....

.....

.....

Date of reception: ..... Time of marriage: .....

Arrival at venue: ..... Time of meal: .....

Numbers .....

(final numbers to be given seven days before the reception)

Flowers (can be arranged at an additional cost):    Yes/No

Bar: Cash/Account

Background music required during reception:    Yes/No

Band or disco (can arrange at an additional cost)

Cake stand and knife:    R ..... Yes/No                      Changing room: Yes/No

Wine: Cash/Account

Details of wine and liqueurs to be served:

.....

Accommodation required: .....

.....

.....

Other comments: .....

.....

Signed: ..... Date: .....