



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N100(E)(N28)H

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

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09:00–12:00

This question paper consists of 11 pages.

DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA
NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N6
TIME: 3 HOURS
MARKS: 200

INSTRUCTIONS AND INFORMATION

1. Read ALL the questions carefully.
 2. Answer ALL the questions.
 3. Number the answers according to the numbering system used in this question paper.
 4. Start each question on a NEW page.
 5. 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 (1.1.1–1.1.10) in the ANSWER BOOK.

1.1.1 Bisque d'homard will be found in the following course on a classical menu:

- A Oeufs
- B Poisson
- C Potage
- D Entrée

1.1.2 The selection of fresh fruit and nuts are seen as ... on the classical menu.

- A dessert
- B entremets
- C légumes
- D buffet froid

1.1.3 Cheese sauce flavoured with ale on toast and gratinated:

- A Caneton rôti
- B Poulet sauté chasseur
- C Supreme de volaille
- D Welsh rarebit

1.1.4 Thé Indien is a type of ...

- A beverage.
- B cheese.
- C starch.
- D sweet.

1.1.5 Pasta filled with a variety of stuffing, such as chicken, beef and spinach:

- A Lasagne
- B Gnocchi
- C Ravioli
- D Spaghetti

- 1.1.6 The French term for cauliflower with a cheese sauce:
- A Chou-fleur Hollandaise
 - B Chou-fleur Mornay
 - C Chou-fleur au gratin
 - D Chou-fleur Bordelaise
- 1.1.7 Sauce to be served with leg of lamb:
- A Horseradish sauce
 - B Mustard sauce
 - C Apple sauce
 - D Mint sauce
- 1.1.8 A pregnant woman needs ... milk and other dairy products.
- A 2 portions
 - B 3 portions
 - C 4 portions
 - D 5 portions
- 1.1.9 If the elderly cannot afford to buy food such as meat, fish or chicken, it can be replaced with ...
- A pasta, rice and soup.
 - B cereals, samp and sweets.
 - C carrots, cabbage and peas.
 - D pulses, soya bean products and whole wheat cereals.
- 1.1.10 The minimum amount of drinking water per person per day is calculated at ...
- A 500 ml.
 - B 550 ml.
 - C 750 ml.
 - D 1000 ml.

(10 × 1) (10)

- 1.2 Choose the correct name from COLUMN B that matches the job description in COLUMN A. Write only the letter (A–K) next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.2.1	The person that invites people to the restaurant	A	directeur de restaurant
1.2.2	This is the person who carves the hot joints of meat from a carving trolley or on a buffet.	B	maître d'hôtel
1.2.3	This person must have a thorough knowledge of wines.	C	host
1.2.4	This person is in charge of a group of about 20 covers.	D	station waiter
1.2.5	This is the most junior waiter and often an apprentice in learning the trade.	E	runner
1.2.6	This person is in charge of the restaurant and the staff during mise en place and service.	F	commis débarrasseur
1.2.7	A person employed to greet guests and to allocate tables in the restaurant	G	commis de salle
1.2.8	This person is assigned to hors d'oeuvres trolleys, sweet trolleys or salad carts.	H	trancheur
1.2.9	The person in charge of all food service areas and service staff with mainly an administrative function	I	commis de wagon
1.2.10	This person is responsible for serving light meals and beverages such as afternoon tea and coffee in the hotel lounge.	J	sommelier
		K	barker

(10 × 1)

(10)

1.3 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

- 1.3.1 En brochette is a French kebab.
- 1.3.2 France is noted for its pastas, risottos, cheeses and pizzas.
- 1.3.3 Sachertorte is a chocolate cake with a very sweet filling.
- 1.3.4 Hard boiled eggs covered in sausage meat, crumbed and deep fried are known as Scotch eggs.
- 1.3.5 Fried fish and chips originated from England.
- 1.3.6 Clarified butter is called whey.
- 1.3.7 Dark soy sauce is suitable in Chinese stews and is known as superior soy.
- 1.3.8 Mirin is a type of sauce the Chinese use in cooking.
- 1.3.9 Greek lamb kebabs are called Spanakopita.
- 1.3.10 Vindaloo is a very hot curry.

(10 × 1) (10)

1.4 Complete the following sentences by using the words provided in the list below. Write only the word(s) next to the question number (1.4.1–1.4.10) in the ANSWER BOOK.

granulated sugar; icing sugar; castor sugar; honey; invert sugar; corn syrup; golden syrup; cream of tartar; liquid glucose; lactose

- 1.4.1 The hydrolysis of some sucrose to produce equal amounts of glucose and fructose is called ...
- 1.4.2 ... is the weak acid that accelerates the formation of invert sugar.
- 1.4.3 ... contains a high proportion of glucose and is sometimes used in fondant mixtures instead of cream of tartar.
- 1.4.4 ... is made from the liquid left after refined sugar has been crystallised and it enriches the flavour of toffee apples' caramel.
- 1.4.5 ... contains 40% fructose, 35% glucose and 8% sucrose.
- 1.4.6 ... is less sweet than sucrose and gives a glossy appearance to nougat.

- 1.4.7 ... is called table sugar.
- 1.4.8 ... is the sugar found in milk.
- 1.4.9 ... is very fine granulated sugar.
- 1.4.10 ... contains small amounts of corn starch to prevent the sugar from lumping.

(10 × 1) (10)

1.5 Choose the correct word or words from those given in brackets. Write only the word/s next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

- 1.5.1 In compiling menus, (hors d'oeuvres/beverages) are not counted as a course.
- 1.5.2 (Stilton/Camembert) is a blue-veined cheese.
- 1.5.3 A pregnant woman should not consume any form of (alcohol/chocolate).
- 1.5.4 Any household (bleach with sodium hypochlorite/bleach with sodium) can be used to purify water cheaply.
- 1.5.5 Tinned meat's maximum storage period for optimum quality is (6 months/18 months).
- 1.5.6 One wine waiter is allocated for each (25–40/15–20) guests if wine is pre-ordered inclusive in the function.
- 1.5.7 Ten covers are available around a table with a diameter of (1,5 m/1,8 m).
- 1.5.8 To increase a recipe of 12 portions to 100 portions, the factor will be (8,3/8,5).
- 1.5.9 A Chinese restaurant is a (fast food/speciality) restaurant.
- 1.5.10 One cup of flour is equal to (225 g/125 g) in metric weight.

(10 × 1) (10)
[50]**TOTAL SECTION A: 50**

SECTION B**QUESTION 2**

2.1 Name the heading/course on the à la carte menu under which you will place the following dishes:

- 2.1.1 Vanilla ice cream
- 2.1.2 Prawn cocktail
- 2.1.3 Greek salad
- 2.1.4 Sirloin steak with red wine sauce
- 2.1.5 Potatoes boiled in skin, peeled, sliced and shallow fried
- 2.1.6 Brie cheese
- 2.1.7 Ravioli au gratin
- 2.1.8 Cream of mushroom soup
- 2.1.9 Sole bonne femme
- 2.1.10 Roast of lamb

(10 × 1) (10)

2.2 The following recipe makes 72 squares of fudge. The ingredients with their respective quantities and the price of each commodity alongside, are as follows:

INGREDIENT	QUANTITY	PRICE PER UNIT
Butter	160 g	R69/500 g
Golden syrup	75 ml	R48/500 ml
Condensed milk	397 g	R28/397 g
Milk	325 ml	R12/1 litre
Sugar	120 g	R37/2,5 kg
Cream of tartar	2 ml	R22/100 ml
Vanilla essence	5 ml	R38/500 ml

- 2.2.1 Calculate the food cost of this recipe. (9)
- 2.2.2 Calculate the cost of one square of fudge. (2)
- 2.2.3 Calculate the selling price of SIX squares of fudge (ONE packet) if the gross profit is 60%. (8)

2.2.4 How many packets (6 squares) of fudge will you get out of ONE recipe? (2)

2.2.5 You have to make this fudge for a wedding to put at each guest's cover as a gift. Each guest must receive a packet with THREE squares of fudge in it. There will be 120 guests at the wedding.

Increase the recipe so that you will have enough squares for the gift packets. Show ALL your calculations. (11)

2.3 Explain the method to follow when preparing this fudge recipe. (8)
[50]

QUESTION 3

3.1 Name the traditional food preference of the Nguni population of South Africa. (2)

3.2 Which TWO dishes will you serve in the traditional South African restaurant in each of the following provinces? Keep in mind that the chosen dishes must represent that province.

3.2.1 KwaZulu-Natal

3.2.2 Free State

3.2.3 Gauteng

(3 × 2) (6)

3.3 Distinguish between a simple butter cream and a meringue-type butter cream by explaining the preparation of each. (8)

3.4 Evaluate the following menu and rewrite it in the correct form:

Dinner menu
12 December 2018

Chilled lemon

Clear consommé

Grilled fillet of sole garnished with green grapes

Broccoli with white sauce, crumbs and cheese and gratinated

Lamb cutlets with salt and pepper.

Glazed carrots

Vanilla ice-cream topped with a peach, coated with raspberry jam sauce and decorated with cream (12)

3.5 What are the important requirements when it comes to the meal plan of a toddler? (10)

3.6 Discuss the space for serving that one should allow when setting the tables for a formal function. (10)

3.7 Shellfish are classified into TWO groups. Name the groups. (2)
[50]

QUESTION 4

- 4.1 Name SIX types of restaurants with an example of each type. (12)
- 4.2 Name a suitable dish/dishes to serve at a full English breakfast in each of the following courses/categories:
- 4.2.1 Fruit (1)
 - 4.2.2 Cereal (1)
 - 4.2.3 Fish (1)
 - 4.2.4 Main course (3)
 - 4.2.5 Toast/Rolls (1)
 - 4.2.6 Preserves (1)
 - 4.2.7 Beverages (1)
- 4.3 You are planning a sit-down dinner at night during the summer season at your restaurant.
- What other points should you consider when planning the menu for this function? (4)
- 4.4 What should you, as a chef catering for Jewish people, keep in mind during the following festivals or holy days?
- 4.4.1 Passover (2)
 - 4.4.2 Pentecost (1)
 - 4.4.3 Yom Kippur (1)
 - 4.4.4 Chanukah (3)
- 4.5 Explain what Indian cooking involves. (5)
- 4.6 Describe the functions of the following TWO actions in the preparation of ice-cream:
- 4.6.1 Pasteurisation
 - 4.6.2 Homogenisation
- (2 × 4) (8)

- 4.7 List FOUR factors that will affect the degree of sweetness when evaluating sweet products. (4)
- 4.8 What does one calculate when adding the labour cost %, the overheads % and the net profit %? (1)
- [50]**

TOTAL SECTION B: 50
GRAND TOTAL: 200

