



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N6

(10070346)

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Calculators may be used.

This question paper consists of 10 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. 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. Write neatly and legibly.
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SECTION A**QUESTION 1**


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

COLUMN A		COLUMN B
1.1.1	Non-crystalline and less sweet than the original sucrose	A maple syrup
1.1.2	Granulated sugar 	B icing sugar
1.1.3	Forms owing to the evaporation of the juice of the sugar	C chocolate sauce
1.1.4	Made from the liquid left after refined sugar has been crystallised	D golden syrup
1.1.5	Contains lesser amounts of corn starch to prevent the sugar from lumping	E butterscotch
1.1.6	Less sweet than sucrose and gives a glossy appearance to nougat 	F caramel 
1.1.7	Popular crystalline sweet	G liquid glucose
1.1.8	Hard, brittle sweet that solidifies before it has a chance to crystallise	H table sugar
1.1.9	Sweet with a special texture, containing egg white foam 	I marshmallow
1.1.10	Crystalline sugar product containing almond essence or a paste of almonds	J marzipan
		K fudge

(10 × 1)


(10)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.2.1–1.2.5) in the ANSWER BOOK.

1.2.1 Biltong and koeksisters are favourite delicacies with a certain South African, Western cultural group. 

1.2.2 Religious considerations do not affect the eating habits of the local cultures in South Africa.


1.2.3 Other nations such as the Germans who are known for establishing vineyards and making wines, brought diversity to South African cuisine.

1.2.4 The growing of grain and rice in the Cape was not so successful and it had to be imported. 

1.2.5 KwaZulu-Natal is noted for sugar products such as dried fruits, jams, 'konfyt' and other preserves, pickles, chutneys and mebos. (5 × 1) (5)

1.3 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 (1.3.1–1.3.15) in the ANSWER BOOK.


1.3.1 During freezing, the volume of an ice cream mix increases by 80 to 100%. This is attributed to ...





- A body. 
B crystal formation.
C ice formation.
D overrun.




1.3.2 Ice cream on a layer of cake, covered with soft meringue, and browned slightly in the oven for a few minutes before serving.

- A Baked Alaska
B Bombe
C Cassata
D Parfait

1.3.3 Rich, cooked, heavy and thick icings made out of sugar, water and shortening.





- A American icing 
B Flat icing
C Fudge type icing
D Royal icing

- 1.3.4 An Irish dish also known as 'bubble and squeak'.
- A Bacon and cabbage 
 - B Stew with vegetables, potatoes and lamb
 - C Fried mashed potato-and-cabbage cakes
 - D Dessert made of milk, eggs, sugar and dried seaweed
- 1.3.5 A Scottish dish known as cock-a-leekie.
- A Smoked haddock
 - B A soup of leek and chicken garnished with prunes
 - C Chopped sheep's liver, lungs and heart with oatmeal and seasoning
 - D Bread rolls lightly dusted with flour
- 1.3.6 The selling price of a meal on a menu consists of the food cost plus the ...
- A overheads.
 - B gross profit. 
 - C net profit.
 - D labour costs.
- 1.3.7 When setting a cover for a table d'hôte dinner, there are two ways in which glasses can be arranged:
- 
- A In a straight line or triangle across the tip of the knife.
 - B In a straight line or triangle across the tip of the fork.
 - C In a straight line or diagonal across the tip of the knife.
 - D In a straight line or diagonal across the tip of the fork.
- 1.3.8 The drawing up of the duty schedules of a restaurant is the responsibility of the ... waiter.
- 
- A wine
 - B lounge
 - C commis
 - D head
- 1.3.9 To ensure that a guest is comfortable at a dinner table, each cover should require ... cm.
- A 30–40
 - B 40–50
 - C 50–60
 - D 60–70

- 1.3.10 The following forms are used during a function briefing.
- A Function order form and function prospectus.
 - B Function order form and letter of quotation.
 - C Function booking form and dispatch list.
 - D Function cost sheet and function prospectus.
- 1.3.11 The best indicators of success with functions.
- A A good profit and minimum food spoilage.
 - B A good profit and repeat business.
 - C A good profit and no breakage. 
 - D A good profit and happy staff.
- 1.3.12 A pregnant woman must have ... portions of milk and dairy products daily.
- A 3 
 - B 4
 - C 5
 - D 6
- 1.3.13 A clear soup garnished with strips of savoury pancakes.
- A Consommé claire
 - B Consommé julienne
 - C Consommé en gelée
 - D Consommé célestine
- 1.3.14 The roe of sturgeon.
- A Oysters
 - B Snails 
 - C Caviar
 - D Shrimps
- 1.3.15 Sirloin steak with a red-wine sauce.
- A Steak Diane
 - B Entrecôte bordelaise
 - C Noisette d'agneau mascotte
 - D Châteaubriand

(15 × 1) (15)




1.4 Give ONE word or term for each of the following descriptions. Write only the correct word or words next to the question number (1.4.1–1.4.20) in the ANSWER BOOK.

- 1.4.1 Red cabbage. 
- 1.4.2 American potato soup.
- 1.4.3 An egg dish garnished with a chipolata sausage and a thread of tomato sauce.
- 1.4.4 A course considered to be a rest between courses.
- 1.4.5 A salad made of lettuce, watercress, cucumber and green pepper.
- 1.4.6 An egg-and-butter sauce.
- 1.4.7 A jam omelette. 
- 1.4.8 Coupes refer to this type of dish.
- 1.4.9 Baked jacket potatoes.
- 1.4.10 Stoned, cooked prunes stuffed with chutney, wrapped in bacon, and grilled on a skewer.
- 1.4.11 Blue cheese with a creamy texture from Italy.
- 1.4.12 Savoury filling on a biscuit base.
- 1.4.13 The structure of foods which can best be detected by the feel of foods in the mouth. 
- 1.4.14 Cold ham.
- 1.4.15 Coffee flavoured.
- 1.4.16 The service of a meal to many people at a set time and in a room or suite set aside for this purpose.
- 1.4.17 Drinks such as champagne, wine or sherry served as reception drinks.
- 1.4.18 The manager responsible for the provision of food and drink in a large hotel. 
- 1.4.19 This person must have a thorough knowledge of wine and drinks, their service and the laws affecting the sale of liquor.
- 1.4.20 The room where butter, sugar and beverages are prepared for service.

(20 × 1) (20)
[50]

TOTAL SECTION A: 50


SECTION B**QUESTION 2**

- 2.1 Mr Yali is appointed as the head chef of a hotel in a small town. As the only chef, he has many tasks. ONE of them is to compile menus.
- 2.1.1 Explain in what way a menu is a means of communication with guests.  (8)
- 2.1.2 Mr Yali's English-breakfast menu consists of several courses such as fruit, cereal, fish, main course, breads and drinks.
- Compile an English-breakfast menu with all mentioned courses included. Write the menu correctly in the ANSWER BOOK. (14)
- 2.2 Arrange the following courses of a classic menu in the correct sequence by writing only the letter (A–L) in the ANSWER BOOK.
- A Fromage
 - B Potage 
 - C Entrée
 - D Entremet
 - E Hors d'oeuvre
 - F Poisson
 - G Salads
 - H Beverages
 - I Grillade
 - J Légume
 - K Rôti
 - L Dessert
- (12)
- 2.3 Identify FIVE factors affecting the choice of dishes for a menu. (5)
- 2.4 Define a *table d'hôte menu*.  (2)
- 2.5 Is the following menu suitable for Muslim guests? Substantiate your answer.

MENU DINNER
Gammon with Mustard Sauce
Beef Fillet in a Red Wine Sauce Duchess Potatoes Roasted Vegetables
Brandy Pudding and Custard

(6)

2.6 Name the country of origin of each of the following dishes:

2.6.1 Sushi 

2.6.2 Beef Stroganoff

2.6.3 Paella

(3 × 1) (3)
[50]

QUESTION 3

3.1 List FIVE desirable characteristics of a high-quality ice cream product. (5)

3.2 Summarise the factors that aid in the formation of small ice crystals when preparing ice cream. (7)

3.3 Describe how you would serve each of the following seafood:

3.3.1 Oysters 

3.3.2 Prawns


3.3.3 Mussels


(3 × 2) (6)

3.4 Name EIGHT types of restaurants. (8)

3.5 The following carrot cake recipe provides eight slices. The ingredients with their respective quantities and the price of each commodity are as follows:




INGREDIENT	QUANTITY	PRICE PER UNIT
White sugar	200 g	R37,00/2,5 kg
Sunflower oil	250 ml	R58,00/2 l
Eggs	3	R40,00/18
Cake flour	200 g	R36,00/2,5 kg
Baking powder	10 ml/g	R18,00/200 g
Bicarbonate of soda	5 ml/g	R12,00/200 g
Carrots	125 g	R28,00/kg

3.5.1 Calculate the total cost of this recipe using the prices provided. Write the calculated cost of each ingredient clearly alongside the applicable item (round off to the nearest second decimal).  (9)

3.5.2 Calculate the selling price of one slice of cake if the gross profit is 45%.  (5)

3.5.3 Alter the quantities of the recipe to provide 104 persons with a slice of cake at a wedding as part of the dessert menu. (10)
[50]

QUESTION 4

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|-------|---|---------|-------------|
| 4.1 | What are the main functions of cake icing? | (3 × 2) | (6) |
| 4.2 | Describe TWO characteristics of fresh crayfish.  | (2 × 2) | (4) |
| 4.3 | Name the advantages of using standardised recipes. | | (10) |
| 4.4 | Distinguish between <i>vegans</i> , <i>pescatarians</i> and <i>ovo-vegetarians</i> . | (3 × 2) | (6) |
| 4.5 | How does Ramadan influence the eating pattern of Muslims? | | (2) |
| 4.6 | What are the factors that influence the choice of the table seating and plan for a function?  | | (7) |
| 4.7 | Explain the tasks of the following restaurant staff: | | |
| 4.7.1 | Commis waiter | | (4) |
| 4.7.2 | Food and beverage manager | | (4) |
| 4.7.3 | Carver | | (2) |
| 4.8 | List FIVE popular South African dessert dishes that were introduced to South Africa by Europeans.  | | (5) |
| | | | [50] |

TOTAL SECTION B:	150
GRAND TOTAL:	200