



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE
JUNE EXAMINATION
CATERING THEORY AND PRACTICAL N6

9 JUNE 2014

This marking guideline consists of 8 pages.

SECTION A**QUESTION 1**

- | | | |
|-----|--------|----|
| 1.1 | 1.1.1 | B✓ |
| | 1.1.2 | D✓ |
| | 1.1.3 | C✓ |
| | 1.1.4 | B✓ |
| | 1.1.5 | D✓ |
| | 1.1.6 | B✓ |
| | 1.1.7 | A✓ |
| | 1.1.8 | D✓ |
| | 1.1.9 | B✓ |
| | 1.1.10 | B✓ |

(10 x 1) (10)

- | | | |
|-----|--------|--------|
| 1.2 | 1.2.1 | False✓ |
| | 1.2.2 | False✓ |
| | 1.2.3 | True✓ |
| | 1.2.4 | False✓ |
| | 1.2.5 | False✓ |
| | 1.2.6 | False✓ |
| | 1.2.7 | False✓ |
| | 1.2.8 | False✓ |
| | 1.2.9 | True✓ |
| | 1.2.10 | False✓ |

(10 x 1) (10)

- | | | |
|-----|--------|-----------------|
| 1.3 | 1.3.1 | Pâté✓ |
| | 1.3.2 | Muslim✓ |
| | 1.3.3 | Cover✓ |
| | 1.3.4 | Foie grass✓ |
| | 1.3.5 | Table d'hôte✓ |
| | 1.3.6 | Banquet/gala✓ |
| | 1.3.7 | Local produce✓ |
| | 1.3.8 | Crème anglaise✓ |
| | 1.3.9 | Milchik✓ |
| | 1.3.10 | Magau✓ |

(10 x 1) (10)

- | | | |
|-----|-------|----|
| 1.4 | 1.4.1 | B✓ |
| | 1.4.2 | E✓ |
| | 1.4.3 | F✓ |
| | 1.4.4 | D✓ |
| | 1.4.5 | C✓ |

(5 x 1) (5)

- 1.5 1.5.1 H✓
 1.5.2 A✓
 1.5.3 D✓
 1.5.4 E✓
 1.5.5 C✓

(5 x 1) (5)

- 1.6 1.6.1 Desserts containing gelatine✓
 1.6.2 All soups✓
 1.6.3 Dishes containing minced meat✓
 1.6.4 All stews✓
 1.6.5 Greek dishes✓
 1.6.6 Choux paste✓
 1.6.7 Rice dishes✓
 1.6.8 Cheeses✓
 1.6.9 Potatoes✓
 1.6.10 Puff pastry✓

(10 x 1) (10)
[50]**TOTAL SECTION A: 50****SECTION B****QUESTION 2**

- 2.1 2.1.1 $R50 + R40 + R28 + R15 + R10$ ✓
 = $R143$ ✓ ÷ 10✓
 = $R14,30$ ✓

(4)

- 2.1.2 $R14,30 \times 0,4 / R14,30 \times 40 / 100$ ✓
 = $R14,30$ ✓ + $R5,72$ ✓
 = $R20,02 / R20,00$ ✓

(4)

- 2.1.3 Yes ✓ it is possible to do the menu within the budget of $R30,00$ ✓

(2)

- 2.1.4 Labour✓
 Overheads: ✓ Property rent✓
 Tax✓
 Water and electricity✓
 Equipment✓
 Cleaning materials✓
 Stationary✓
 Post, telephone, internet services✓
 Advertising✓
 Hire✓

(Or any other relevant alternative answer) (Any 2 x 1) (2)

- | | | | | |
|-----|---|--|---|-----------------|
| 2.2 | 2.2.1 | Factor = desired yield/known yield✓
= 50 ✓/ 4✓
= 12,5✓ | | (4) |
| | 2.2.2 | 6 250 ml | ✓ | (1) |
| | 2.2.3 | 5 000 g | ✓ | (1) |
| | 2.2.4 | 3 750 ml | ✓ | (1) |
| | 2.2.5 | 75 | ✓ | (1) |
| | 2.2.6 | 2 625 g | ✓ | (1) |
| | 2.2.7 | 1 125 ml | ✓ | (1) |
| 2.3 | ✓ | It enables the food service institution to predict the quality, quantity and portion cost of the finished product. | | |
| | ✓ | It simplifies purchasing. | | (2) |
| 2.4 | ✓ | Recipe title | | |
| | ✓ | Recipe code | | |
| | ✓ | Name of food service unit | | |
| | ✓ | Equipment | | |
| | ✓ | Yield and portion size | | |
| | ✓ | Baking time and temperature | | |
| | ✓ | Ingredients and quantities | | |
| | ✓ | Preparation | | (7) |
| 2.5 | ✓ | Type of function | | |
| | ✓ | Service points | | |
| | ✓ | Entrance and exit points | | |
| | ✓ | Varying sizes of tables | | |
| | ✓ | Table cloths | | |
| | ✓ | Room's size and shape | | |
| | ✓ | Number of people to be accommodated | | (7) |
| 2.6 | ✓ | Nature of function | | |
| | ✓ | Time of the day | | |
| | ✓ | Number of guests | | |
| | ✓ | Type of service e.g. sit down or buffet | | |
| | ✓ | Special diet requirements | | |
| | ✓ | Cost per head | | |
| | ✓ | Venue | | |
| | ✓ | Kitchen space | | |
| | ✓ | Abilities of staff | | (Any 4 x 1) (4) |
| 2.7 | Milk✓, cream✓, sugar✓ and peanut butter ✓ | | | (Any 3 x 1) (3) |
| 2.8 | ✓ | The addition of stabilisers or emulsifiers | | |
| | ✓ | Stirring constantly during the freezing process | | |
| | ✓ | Inclusion of air by using whipped cream or beaten egg white | | |
| | ✓ | Storing at a constant temperature below -18°C (avoid fluctuating in the storage temperature) | | |
| | ✓ | A still frozen mixture needs to be frozen rapidly | | (5) |
- [50]**

QUESTION 3

3.1 3.1.1 Potato✓, fish✓ green beans✓

3.1.2 Murogo/Mfino✓, springbok✓, samp✓

(2 x 3) (6)

3.2 ENVIRONMENTAL FACTORS✓ + 1 example✓

Climatic conditions affect the basic foods grown or produced. (Crops such as fruit, vegetables or grain and various livestock all do better in specific regions.)
Foods that are plentiful, easily available and in good condition are reasonably priced.

RELIGIOUS FACTORS✓ + 1 example✓

Religious considerations affect eating habits.
 Some people's diets are restricted daily by their religion, others are influenced by what they eat on special occasions.
 Fasts, feasts, celebrations and anniversaries are important happenings in the lives of many people in various communities.

CULTURAL FACTORS: ✓ + 1 example✓

It can be difficult to distinguish between religious and cultural influences on eating habits since religion and culture are often part of each other. Immigrants tend to apply their own cooking methods when preparing foods purchased locally. In this way they enrich traditional cooking.

(3 x 2) (6)

3.3 Koeksisters✓, pannekoek, ✓ poffertjies✓, asynpoeding✓, soetkoekies, ✓ wenteltjies✓, melktert, ✓ moskonfyt, ✓ oblietjies✓

(Any 4 x 1) (4)

3.4 **Formal layout:** ✓ Involves lines of long tables. In some of them 'sprigs' (lines of long tables) run at right angles to a top table. Waiters can work more easily if space is left between the top table and the sprigs. ✓**Informal layout:** ✓ Seated guests at separate/individual tables. ✓**Cabaret/dinner and dance layout:** ✓ Arrange smaller tables (round ten-seaters are common) often leaving space for dancing or entertainment. ✓

(3 x 2) (6)

- 3.5
1. Main dish
 2. The main menu items for breakfast are planned next
 3. Vegetables and salads
 4. Soups and sandwiches
 5. Desserts/sweets
 6. Breads
 7. Beverages

(7)

- 3.6
- ✓ Time of year
 - ✓ Time of day
 - ✓ No repetition of wines
 - ✓ Sensible nutritional balance
 - ✓ No repetition of commodities
 - ✓ No repetition of flavours
 - ✓ No repetition of colours
 - ✓ Texture of courses
 - ✓ Sauces
 - ✓ Consistency
 - ✓ Shape
 - ✓ Flavour combinations
 - ✓ Variety in preparation
 - ✓ Number of courses
- (Any 11 x 1) (11)
- 3.7
1. Write the main dish of each course across the centre of the sheet.
 2. List food in the order in which they will be served, listing the beverages last.
 3. Write the first letter of each item with a capital.
 4. Specify the method of preparation such as baked, buttered, glazed or creamed.
 5. Avoid long descriptions.
 6. Do not include accompaniments, but special sauces or dressings may be named.
 7. Butter may be included with bread if desired.
 8. The word MENU as well as the TYPE OF MEAL and the DATE must appear on each menu.
 9. There should be sufficient spacing between courses.
 10. All items should be positioned in the centre of the card.
- (10)
[50]

QUESTION 4

- 4.1 Fruit juice / beer / wine / milk ✓ (1)
- 4.2
- ✓ Between the tables: 132 cm–183 cm
 - ✓ For each cover: 50–60 cm
 - ✓ Between the chair back and the table: 46 cm
 - ✓ The chair back and the wall: 1 m
 - ✓ Two average banqueting tables for the buffet: 4 m
- (5)

- 4.3
- ✓ Visual appeal - An attractive presentation of foods has the effect of lavishness and ample quantity, and careful arrangement and garnishes suggest quality as well.
 - ✓ Efficiency - The buffet allows the caterer to serve a large number of people in a short time with relatively few service staff.
 - ✓ Adaptability - Buffet service is adaptable to nearly every kind of food and to all price ranges, occasions, restaurant styles and local food customs.
- (6)
- 4.4
- 4.4.1
- ✓ This job involves preparing all the bars for the functions, ordering stock and dealing with the tills and cash
 - ✓ Ensures that he has sufficient staff and organises them properly
 - ✓ Sets up satellite bars
 - ✓ Does ordering and ensures that stocks are sufficient
 - ✓ Controls cash and stock
 - ✓ Does stocktaking after functions
 - ✓ Responsible for restocking
- (Any 3 x 1) (3)
- 4.4.2
- ✓ Make sure that gas and electrical appliances are switched off and plugs removed from their sockets
 - ✓ Return any special equipment to the appropriate work area
 - ✓ See that all wine lists, menus and check pads are collected and placed in the head waiter's desk
 - ✓ Remove the day's menu from the show/display case in the foyer and other areas
 - ✓ Secure all windows and check fire exits
 - ✓ Sideboards to be checked and then locked
 - ✓ See that all plate warmers are empty, clean and switched off
 - ✓ Make sure that the bar area is clean and tidy
 - ✓ Check that the dispense bar is left clean and tidy with all restocking completed before the next service
 - ✓ See that all waste bins/ashtrays are emptied and clean for future use
- (Any 3 x 1) (3)
- 4.4.3
- ✓ Assist with setting up the room
 - ✓ Laying tables
 - ✓ In charge of a group of tables of about 20 covers
 - ✓ Takes orders
 - ✓ Serve dishes
 - ✓ Responsible for efficiency and cleanliness of his station
- (Any 3 x 1) (3)
- 4.5
- 4.5.1
- Coverture:** Has to be tempered ✓ as the cocoa butter contains two types of fat globules ✓. The one fat globule has a lower melting point at 28 °C while the second one melts at 34 °C. Tempering includes the melting of both types of fat globules. The chocolate is melted and then cooled and agitated ✓ to allow the fat globules to solidify. The mixture is heated a second time to allow the second type of fat globule to melt. ✓
- (4)

4.5.2 **Coating chocolate:** No special preparation is necessary✓.
Coating chocolate should be melted between 32 °C–40°C✓. At the lower temperatures the chocolate is denser and at the higher temperatures it runs more easily. Stir well to allow the cocoa butter to mix well.✓

(3)

- 4.6 ✓ To improve the keeping quality
 ✓ To add flavour and richness
 ✓ To improve appearance

(3)

- 4.7 ✓ Heat fondant over a warm-water bath, stirring constantly to thin out the icing and make it pourable.
 ✓ Do not heat over 38 °C or it will lose its shine.
 ✓ If still too thick, thin out with a little simple sugar syrup or water (simple syrup blends in more easily).
 ✓ Flavour and colour as desired.
 ✓ To make chocolate fondant, stir melted bitter chocolate into warm fondant. Chocolate will thicken the fondant, so the icing may require more thinning with sugar syrup.
 ✓ Apply fondant by pouring over the item or by dipping items into it.

(5)

4.8 Crustaceans✓ : crabs, crayfish, lobsters, shrimps, prawns, langoustine, scampi✓✓

Molluscs✓ : Univalve - abalone, whelk, periwinkle, limpet, alikreukel✓
 Bivalves - mussels, oysters, scallops, clams✓

(1 mark for each example)

(6)

- 4.9 1. Holding the fish over a dish to catch the ink, pull the body from the head and tentacles, gently but firmly. If the ink sac is unbroken, pierce it so that the ink drains into a dish.
 2. The ink of squid can be used in the finished dish.
 3. Open the tentacles to reveal the 'beak' in the centre. Squeeze out the beak, cut it off and discard it. Cut the tentacles from the head and intestines, discarding them too.
 4. To clean the squid pouch: Discard the semi-transparent 'pen' that emerges from it.
 5. Pull off the purplish skin covering the pouch. Wash the meat thoroughly, turning it to reach the inside.
 6. Drain them thoroughly on absorbent paper.
 7. Cut into rings.
 8. Dip into a batter or flour, egg and breadcrumbs.
 9. Deep-fry in oil at 190 °C until golden brown 2–4 minutes.
 10. Drain and serve with tartare sauce or lemon.

(8)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200