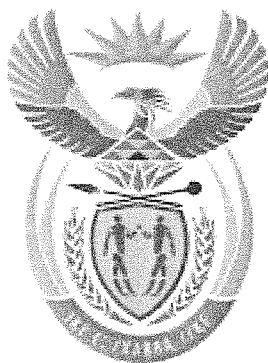
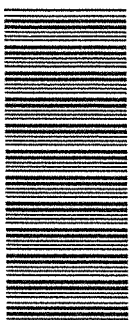


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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

**N100(E)(J9)H
JUNE EXAMINATION**

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

**9 June 2014 (X-Paper)
09:00–12:00**

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. Marks will NOT be allocated for copying directly from textbooks.
 5. Neatness and a systematic presentation of facts are required.
 6. Write neatly and legibly.
-

SECTION A**QUESTION 1**

- 1.1 Various possible options are provided as answers to the following questions. Choose the correct 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 ... is used to order stock from the storeroom.

- A A receipt
- B A requisition form
- C An invoice
- D A delivery note

1.1.2 ... are an ingredient in a Waldorf salad.

- A Peanuts
- B Cashew nuts
- C Coconuts
- D Walnuts

1.1.3 A highly sophisticated method of service:

- A Plate
- B Buffet
- C Gueridon
- D Cafeteria

1.1.4 Vegan meals include ...

- A meat and legumes.
- B nuts and legumes.
- C eggs and dairy products.
- D eggs and vegetables.

1.1.5 The actual price that is paid for ONE ingredient is referred to as the ...

- A total cost.
- B portion cost.
- C selling price.
- D unit price.

1.1.6 A religious group that prepares gammon on Christmas day:

- A Jews
- B Christians
- C Hindus
- D Muslims

- 1.1.7 Gross profit is the difference between the selling price and the ...
- A total cost.
 - B overhead cost.
 - C food cost.
 - D labour cost.
- 1.1.8 ONE of the following is NOT a course on a formal dinner menu:
- A Hors d'oeuvres
 - B Dessert
 - C Entrée
 - D Tea and coffee
- 1.1.9 This course consists of a joint of butcher's meat that requires carving:
- A Grillade
 - B Relevé
 - C Entrée
 - D Rösti
- 1.1.10 The most likely person to be responsible for the compilation of a menu:
- A Banqueting head waiter
 - B Food and beverage manager
 - C Commis/assistant chef
 - D Banqueting administrator

(10 x 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 (1.2.1–1.2.10) in the ANSWER BOOK.

- 1.2.1 A plat du jour menu should always consist of prepared dishes.
- 1.2.2 Moussaka is a traditional Hungarian dish.
- 1.2.3 Peanut brittle is an amorphous (non-crystalline) type of sweet.
- 1.2.4 When making fudge the syrup solution is boiled to a higher temperature than for toffee.
- 1.2.5 The higher the temperature at which crystallisation begins, the coarser the crystals.
- 1.2.6 People of the Hindu faith eat beef but not pork.
- 1.2.7 A special function menu is normally an à la carte menu.

1.2.8 If pasta is not served as a starter, it is normally served before the fish.

1.2.9 If two soups are included on a menu, the thin soup is listed first.

1.2.10 A dinner menu should not include more than three courses.

(10 x 1) (10)

1.3 Give the correct word/term for each of the following descriptions. Write only the word/term next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 A finely textured spread, for example minced chicken livers

1.3.2 A religious group that consumes only food that is halaal

1.3.3 A place setting for one person at a table

1.3.4 Goose livers finely minced and served as an hors d'oeuvre

1.3.5 The type of menu where the cutlery for all courses of the meal are placed on the table before the guests arrive

1.3.6 The name given to a formal dinner held in celebration of a special event

1.3.7 The food that is grown in the area that you live in

1.3.8 The French term for a vanilla egg custard sauce

1.3.9 The label on Jewish food products indicating that dairy products have been used

1.3.10 The name given to sour milk which is consumed by members of various black nationalities in South Africa

(10 x 1) (10)

- 1.4 Choose a description from COLUMN B that matches a word/an item in COLUMN A. Write only the letter (A–G) next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

COLUMN A		COLUMN B
1.4.1	Pescatarians	A meat and all food produced must have the halaal sign
1.4.2	Vegans	B only fish is eaten
1.4.3	Jews	C beef is forbidden as cows are considered to be sacred
1.4.4	Africans	D boiled tripe and pap is one of the traditional dishes on the menu
1.4.5	Hindus	E all animal foods are excluded from their diet
		F a group that will consume food that is only kosher
		G only dairy and dairy products are eaten

(5 x 1)

(5)

- 1.5 Choose a definition from COLUMN B that matches a term in COLUMN A. Write only the letter (A–H) next to the question number (1.5.1–1.5.5) in the ANSWER BOOK.

COLUMN A TERMS		COLUMN B DEFINITIONS	
1.5.1	Canapé	A	a small crêpe served with sour cream and caviar
1.5.2	Blini	B	a sweetbread with roast tomatoes and feta cheese
1.5.3	Croûte	C	fish rolled with rice, wrapped with nori leaves and sliced into rounds
1.5.4	Caviar	D	toasted bread cut into different shapes and sizes and served as appetizers
1.5.5	Sushi	E	fish roe from sturgeon fish
		F	cubes of fried bread served with soup
		G	a finely textured spread of minced chicken livers served with Melba toast
		H	a slice of bread with a savoury topping

(5 x 1)

(5)

- 1.6 What do each of the following grouped items have in common:

- 1.6.1 Bavarois, charlotte, mousse
- 1.6.2 Bisque, chowder, bouillabaisse
- 1.6.3 Bobotie, cottage pie, lasagne
- 1.6.4 Goulash, ragoût, navarin
- 1.6.5 Moussaka, baklava, souvlakia
- 1.6.6 Profiteroles, gougere, eclairs
- 1.6.7 Risotto, paella, pilaff
- 1.6.8 Roquefort, parmesan, camembert

- 1.6.9 Rösti, duchesse, pamentier
- 1.6.10 Vol-au-vent, bouchée, mille-feuille

(10 x 1) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1

The head chef is preparing a cocktail party for a friend's 21st birthday. The friend has a budget of R30 per person. The head chef calculated the cost of the dishes below.

DISHES REQUESTED	FOOD COST FOR EACH DISH (10 PORTIONS EACH)
A Petit medallions on croûte	R50
B Marinated mini beef kebabs with pepper sauce	R40
C Spicy meatballs	R28
D Vegetarian spring rolls	R15
E Basil pesto palmiers	R10

- 2.1.1 Calculate the total food cost per person. Show ALL calculations (4)
- 2.1.2 Calculate the selling price of the menu for one person if the profit percentage is 40%. Show ALL calculations. (4)
- 2.1.3 Determine whether it is possible to prepare this menu to suit the friend's budget. Motivate your answer (2)
- 2.1.4 Name TWO expenses other than food costs. (2)

- 2.2 Use the quantities below and use the factor method to increase the ingredients of the ice cream recipe to be enough to serve 50 guests. Write only the question number with your answer in the ANSWER BOOK.

Factor = 2.2.1 (4)

ICE CREAM YIELD FOR 4 PORTIONS:

INGREDIENTS	QUANTITY	INGREDIENTS FOR 50 GUESTS	
Double-thick cream	500 ml (2 cups)	2.2.2	(1)
Crème fraîche	400 g	2.2.3	(1)
Milk	300 ml	2.2.4	(1)
Egg yolks	6 large	2.2.5	(1)
Castor sugar	210 g (1 cup)	2.2.6	(1)
Peanut butter	90 ml	2.2.7	(1)

- 2.3 To assure the success of the recipe, you should use a standardised recipe.
Name TWO objectives of a standardised recipe. (2)
- 2.4 Name SEVEN essential points that must be recorded on a standard recipe card. (7)
- 2.5 What factors should be considered when drawing up the seating plan for the function? (7)
- 2.6 Name FOUR points to consider when planning menus for functions. (4)
- 2.7 Look at the ice cream ingredients given in QUESTION 2.2 and indicate which of the ingredients will aid the formation of small ice crystals when preparing the ice cream. (3)
- 2.8 Which other factors besides using the above interfering substances could be applied to aid the formation of small ice crystals? (5)
- [50]

QUESTION 3

- 3.1 Two finalists at a budding chef's competition are given the following ingredients in a mystery basket. They are expected to prepare a main course and each product may only be used once.

Mystery basket ingredients:

Murogo/Mfino, potato, fish, springbok, chicken, pork fillet, samp and green beans

From the above list, select the ingredients that the contestants should use for the following:

- 3.1.1 Main course for a pesco-vegetarian
- 3.1.2 Main course using local South African products for a tourist (2 x 3) (6)
- 3.2 Name THREE factors which influence traditional eating habits and give ONE example of each. (3 x 2) (6)
- 3.3 Name FOUR popular South African sweet or dessert items inherited from the Cape Settlers. (4)
- 3.4 There are THREE main types of table plans.
Name and discuss them briefly. (3 x 2) (6)
- 3.5 Write down the order in which you will plan the dishes for a cycle menu. (7)

- 3.6 Name ELEVEN factors to keep in mind when you choose appropriate dishes for a menu. (11)
- 3.7 How will you write out a table d'hôte menu? (10)
[50]

QUESTION 4

- 4.1 Give an alternative to use as cooking liquid in case of a water crisis. (1)
- 4.2 Discuss the space which should be allowed for efficient service when planning the layout of the room for a function. (5)
- 4.3 Discuss the attributes which make a buffet a popular method of catering. (6)
- 4.4 Discuss THREE duties of each of the following staff members at a function:
- 4.4.1 Banqueting dispense bar manager
- 4.4.2 Head waiter
- 4.4.3 Station waiter
- (3 x 3) (9)
- 4.5 Explain the difference between:
- 4.5.1 Coverture (4)
- 4.5.2 Coating chocolate (3)
- 4.6 Why are cakes sometimes iced? (3)
- 4.7 List FIVE guidelines for using fondant. (5)
- 4.8 Classify shellfish and give TWO examples of each type. (6)
- 4.9 Describe the process of preparing fried calamari rings from a whole fresh squid. (8)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200