



**higher education  
& training**

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

# **MARKING GUIDELINE**

**NATIONAL CERTIFICATE**

**CATERING THEORY AND PRACTICAL N6**

**19 JUNE 2018**

**This marking guideline consists of 9 pages.**

**SECTION A: SHORT QUESTIONS****QUESTION 1**

1.1	1.1.1	E	(10 × 1)	(10)
	1.1.2	G		
	1.1.3	C		
	1.1.4	A		
	1.1.5	D		
	1.1.6	I		
	1.1.7	F		
	1.1.8	H		
	1.1.9	J		
	1.1.10	K		
1.2	1.2.1	Relevé	(12 × 1)	(12)
	1.2.2	Poisson (fish)		
	1.2.3	Fromage		
	1.2.4	Legumes (vegetables)		
	1.2.5	Potage		
	1.2.6	Buffet froid (cold buffet)		
	1.2.7	Hors d'oeuvres		
	1.2.8	Oeufs (egg dishes)		
	1.2.9	Sweet/Entremets		
	1.2.10	Farineaux/Pasta		
	1.2.11	Poisson (fish)		
	1.2.12	Salades		
1.3	1.3.1	Crab	(5 × 1)	(5)
	1.3.2	Prawns		
	1.3.3	Lobster/Crayfish		
	1.3.4	Mussels		
	1.3.5	Oysters		
1.4	1.4.1	A	(12 × 1)	(12)
	1.4.2	D		
	1.4.3	D		
	1.4.4	B		
	1.4.5	C		
	1.4.6	D		
	1.4.7	B		
	1.4.8	A		
	1.4.9	D		
	1.4.10	B		
	1.4.11	D		
	1.4.12	B		

## CATERING THEORY AND PRACTICAL N6

1.5	1.5.1	True		
	1.5.2	False		
	1.5.3	False		
	1.5.4	True		
	1.5.5	True		
	1.5.6	False		
			(6 × 1)	(6)
1.6	1.6.1	omelette		
	1.6.2	Roast duckling		
	1.6.3	Chantilly		
	1.6.4	Chateaubriand		
	1.6.5	Sole bonne femme		
			(5 × 1)	(5)
				<b>[50]</b>
<b>TOTAL SECTION A:</b>				<b>50</b>

**SECTION B: LONG QUESTIONS****QUESTION 2****2.1 WEDDING RECEPTION DETAILS: SOUTH COAST HOTEL**

Name of bride and groom: *Josh and Lindy Swift*✓

Name, address, e-mail address and telephone number for correspondence:

*Mrs Jordan*

*Tel: 0834326501*

*E-mail address: jordanl@dacar.com*✓

Date of reception: *2 April 2018*✓ Time of marriage: *16:00*✓

Arrival at venue: *17:00*✓ Time of meal: *20:00*✓

Numbers: *160 guests*✓  
(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:

*Two bottles of dry white, two bottles of red and two bottles of sparkling wine per table*✓

Accommodation required: *The couple needs accommodation for one night only.*✓

Other comments: *Microphone for speeches*✓

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

(Any 15 × 1) (15)



## 3.2

**Christmas dinner menu**

Tuna cocktail

Stuffed turkey/Chicken pie

Brown rice

Butternut tart

Roasted green vegetables

Carrot salad

Potato salad

Trifle served with ice-cream

**25 December 2017**

NOTE: Student can give any other choices but the following must apply to the menu:

**Food for elderly:**

- Not a lot of carbohydrates
- Not too expensive
- Soft on the palate, because of false and decayed teeth
- Include fibre in their diet, e.g. whole-wheat starch
- Not too much sugar
- No unfamiliar food

**Menu writing:**

- Write the main dish of each course across the centre of the sheet.
- List food in order of serving.
- Write the first letter of each item with a capital letter.
- Specify the method of preparation such as baked, creamed, buttered or glazed.
- Avoid long descriptions.
- The words *menu* and *dinner* as well as the date must appear on menu.
- There must be spacing between courses.

(6 × 2) (12)

## 3.3

## 3.3.1

- Islam forbids the eating of meat that has not been slaughtered in accordance with the orthodox prescription.
- A stamp of halal is put on the food by the Muslim Judicial Council to indicate that Muslims regard the food as clean and fit for use.
- Muslims will eat kosher meat if halal meat is not available.
- Any birds that fly may be eaten except those that seize their prey in their talons.
- Carcasses are always left to bleed white.
- Pigs are regarded as unclean and are not allowed to be eaten.
- All intoxicating drinks are forbidden.

(Any FOUR)

- 3.3.2
- Kosher meat must come from specially killed animals, done in the presence of a rabbi.
  - Pork, rabbit and ostrich may not be eaten.
  - Milk and meat products (including poultry, but not fish) may not be cooked or eaten together.
  - Only fish with fins and detachable scales are permitted (no eels or shellfish).
  - It is forbidden to eat birds of prey, however flesh from duck, chicken and turkey are permitted.
  - Kosher food must be prepared in the presence of a Jewish person.
- (Any FOUR)  
(2 × 4) (8)
- 3.4
- Lightness and ease of handling
  - Absence of underside protection (which might mark the chair top on which it stacks)
  - Wall-saver legs (extension behind back, keeps them away from walls)
  - High stacking
- (4)
- 3.5
- Cut down on starches. Pregnant women are usually less active.
  - Avoid too much salt. The body retains salt during pregnancy.
  - Drink water freely.
  - Drink at least 500 ml milk every day. Milk contains calcium which is essential during pregnancy.
  - Make sure there is sufficient iron in her diet, such as green vegetables, liver and eggs.
  - Eat sufficient protein foods.
  - Make sure the diet contains enough vitamins.
  - Constipation can be avoided by including unrefined foods in the diet to provide sufficient fibre. Use whole-wheat bread and cereals.
  - Do not use alcohol.
  - Use decaffeinated products.
- (Any 8 × 1) (8)
- 3.6
- 3.6.1 Ice cream should have fine crystals and a smooth mouth-feel. Differences in crystal size depend on the fat content and the use of stabilisers. Interfering substances such as evaporated milk, cream, egg custard, whipped egg white, sugar and condensed milk all play a role in the forming of small crystals.
- 3.6.2 By stirring constantly during the freezing process, small ice crystals are formed.
- 3.6.3 Inclusion of air by using whipped cream or beaten egg white.
- 3.6.4 Store at a constant temperature below -18 °C (avoid fluctuations in the storage temperature).
- (4 × 2) (8)

**[50]**

**QUESTION 4**

- 4.1
- Shellfish (without a backbone)

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Molluscs✓

Crustaceans✓

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Univalves and bivalves✓✓
- Crustaceans: crabs, crayfish, lobster, shrimps, prawns, langoustines, scampi  
(Any TWO)
- Univalves: abalone, whelk, periwinkle, limpet  
(Any ONE)
- Bivalves: mussels, oysters, scallops, clams  
(Any ONE) (8)
- 4.2
- Smooth
  - Creamy
  - Somewhat dry and stiff texture
  - Tiny crystals
  - With enough body so that the product melts slowly and uniformly
  - With a sweet, fresh characteristic flavour (Any 4 × 1) (4)
- 4.3 The Chinese diet is characterised by cooking methods which preserve vitamins, the absence of dairy produce and a little meat. (3)
- 4.4
- 4.4.1 Sushi is cooked, cold rice seasoned with rice vinegar and made with raw or cooked fish.
- 4.4.2 Yakitoris are grilled chicken kebabs basted with soy sauce containing sake and mirin.  
(2 × 4) (8)
- 4.5
- Bacon
  - Beef/Pork sausages
  - Kidneys/Liver
  - Mince meat (4)
- 4.6
- The main cereal dish is served in a basket, calabash, wooden or clay container and the vegetable, meat or other relish in a smaller container.
  - There are also certain rules for sitting down. Women swing their legs to the side with one hand resting on the mat to support their bodies. Men sit with the legs crossed. One is not allowed to stand or walk while eating as this shows severe rudeness.
  - When the meal is served in the homestead, there are certain rules concerning the seating of family and guests.
  - Guests are normally served a very large portion and it is etiquette to leave a small amount of food on the plate, which is an indication that the guest has had a sufficient portion of food. (4)



- 4.7
- Dissolve all sugar before allowing the syrup to reach boiling point.
  - Do not stir once the syrup is boiling, but gently skim the skin which forms on the sides of the pan.
  - Remove grains of sugar from the sides of the saucepan with a pastry brush dipped in cold water.
  - Lower the temperature towards the end to prevent the syrup from heating above the correct temperature.
  - If the syrup exceeds the correct temperature, add a few drops of water to bring it to the correct temperature.
  - Let the fudge mixture only cool to a temperature of 50 °C before starting to beat it.
  - When crystallisation is almost complete, the initially glossy fudge becomes dull.
  - Use a dropper to add colouring or flavouring. (Any relevant 8 × 1) (8)
- 4.8
- 4.8.1 A pescatarian only eats fish. They exclude all other animal foods from their diet.
- 4.8.2 A vegan eats only plants (total vegetarian). They exclude all animal foods from their diet.
- 4.8.3 A lacto-ovo vegetarian will consume milk or milk products and eggs. They exclude meat, poultry, fish and seafood from their diet. (3 × 1) (3)
- 4.9
- Hors d'oeuvres/Soup
  - Fish course
  - Entrée
  - Main course with vegetables and starch/salad
  - Sweet
  - Savoury (6)
- 4.10 Pickles are fresh, raw or lightly cooked vegetables or fruit, preserved in brine or spiced vinegar, while chutney is a thick, piquant puree of fruit and/or vegetables, usually served as a condiment. (1 + 1) (2)
- [50]**
- TOTAL SECTION B: 150**  
**GRAND TOTAL: 200**