



**higher education  
& training**

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

# **MARKING GUIDELINE**

**NATIONAL CERTIFICATE**

**CATERING THEORY AND PRACTICAL N6**

**11 JUNE 2019**

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

**SECTION A****QUESTION 1**

1.1	1.1.1	True	(10 × 1)	(10)
	1.1.2	False		
	1.1.3	True		
	1.1.4	True		
	1.1.5	True		
	1.1.6	False		
	1.1.7	False		
	1.1.8	True		
	1.1.9	True		
	1.1.10	True		
1.2	1.2.1	B	(15 × 1)	(15)
	1.2.2	B		
	1.2.3	D		
	1.2.4	A		
	1.2.5	C		
	1.2.6	A		
	1.2.7	C		
	1.2.8	B		
	1.2.9	A		
	1.2.10	C		
	1.2.11	D		
	1.2.12	A		
	1.2.13	B		
	1.2.14	D		
	1.2.15	C		
1.3	1.3.1	J	(10 × 1)	(10)
	1.3.2	A		
	1.3.3	B		
	1.3.4	H		
	1.3.5	D		
	1.3.6	F		
	1.3.7	K		
	1.3.8	E		
	1.3.9	C		
	1.3.10	G		

1.4	1.4.1	Couscous		
	1.4.2	Swedish		
	1.4.3	Kingklip		
	1.4.4	relevé		
	1.4.5	chapatti		
	1.4.6	Chelsea		
	1.4.7	Scotch		
	1.4.8	Sachertorte		
	1.4.9	Camembert		
	1.4.10	Zabaglione		
	1.4.11	Cannelloni		
	1.4.12	chateaubriand		
	1.4.13	Bisque d'homard		
	1.4.14	Plat		
	1.4.15	high		
			(15 × 1)	(15)
				<b>[50]</b>
			<b>TOTAL SECTION A:</b>	<b>50</b>

## SECTION B

### QUESTION 2

- 2.1
- Food is never cooked or prepared on a Sunday/Sabbath.
  - Kosher meat must come from specially killed animals done in the presence of a rabbi.
  - Only meat from a warm-blooded animal that chews the cud and has a cloven hoof may be eaten. Pork, rabbit and ostrich may not be eaten.
  - Koshering of meat involves maximum blood loss. Carcasses are immediately salted and soaked in water to remove the remaining blood from the meat.
  - Milk and meat products may not be cooked or eaten together.
  - Only fish with fins and detachable scales are permitted. Eels and shellfish are forbidden.
  - It is forbidden to eat birds of prey.
  - Kosher food must be prepared in the presence of a Jewish person.
  - Many Jewish people follow Western eating habits, but adhere to their traditional customs during religious holidays.
- (9)

**2.2 Simple buttercream:**

- Fat and sugar are creamed together to the desired consistency and lightness.
- A small quantity of egg white may be whipped in.

**Meringue-type buttercream:**

- Egg whites are beaten and boiling syrup or just sugar is added.
- Soft butter is then mixed into the meringue.
- This is a very light, smooth icing.

**French buttercream (like the meringue type):**

- The foam is made with egg yolks and boiling syrup.
- A very rich, light icing.

(Any 3 × 2) (6)

**2.3**

Olive oil = R1,80✓

Chicken stock powder = R0,90✓

Dried oregano = R1,05✓

Tomatoes = R3,50✓

Butternut = R7,65✓

Carrots = R2,40✓

Onions = R2,52✓

TOTAL COST = R19,82✓

1,6 litre = 1 600 ml

1 portion = 200 ml therefore 1 600 ml = 8 portions✓

Cost per portion =  $R19,82 \div 8$ ✓ = R2,48✓Selling price of one portion =  $\frac{R2,48 \times 100}{(100 - 60)}$ ✓ = R6,20✓

(14)

**2.4****Ice cream:**

- Medium to high in milkfat and milk solids-non-fat
- With or without lesser amounts of egg products
- Without visible particles of flavouring materials

(Any TWO)

**Ice milk:**

- Low in fat
- With or without lesser amounts of egg products
- With or without chocolate, fruit, nuts or other flavour materials (Any TWO)

**Sherbet:**

- Low in milk solids-non-fat
- Tart flavour (sharp, pungent taste, sour)

**Sorbet (water ice):**

- No milk solids
- Tart flavour (sharp, pungent taste, sour)
- Fruit juices and sugar with or without fruit pulp

(Any TWO)

(Any 4 × 2) (8)

- 2.5
- Chocolate should be melted over medium heat.
  - Stir slowly to prevent the formation of air bubbles.
  - Use a dry wooden spoon.
  - Grate the chocolate or cut up into smaller pieces.
  - Place in the top part of a double boiler.
  - Water in the bottom half should be 55 °C.
  - Allow chocolate to melt.
  - Do not use dry heat or too high temperatures as the chocolate will form flakes.
  - No liquid should be added as this will result in the thickening of the chocolate.
  - Chocolate should be heated until it reaches body temperature (37 °C). (10)
- 2.6
- 2.6.1 A trifle is a cold dessert✓ made from layers of fruit, sponge cake, custard and cream.✓ (2)
- 2.6.2 England (1)
- [50]**

### 3.1

## FUNCTION ORDER FORM

Cash bar facilities: ☒ YES ✓ / NO  
(Any 25 × 1) (25)

- 3.2
- Toastmaster announces arrival of guests
  - Aperitifs presented on arrival
  - Formal table layout and seating arrangements
  - Guests served and tables cleared at the same time
  - Speeches during and after the meal
  - Permission for guests to smoke
- (6)
- 3.3
- Date and time of function
  - Number to be served
  - Where to assemble
  - When to serve
  - Menu details
  - Plan of tables
  - List of guests
  - Drinks, aperitifs, wines, liqueurs, spirits and whether preordered or cash
  - Cigars, cigarettes
  - Any other information, e.g. function programme
- (10)
- 3.4
- 3.4.1 Social function
- 3.4.2 Business function
- (2 × 1) (2)
- 3.5
- Light and small in volume: Important that one should be able to carry the food easily.
  - Concentrated: These foods have a higher satiety value so that it is not necessary to carry a large volume with you.
  - Not too salty: Food with a high salt content may cause thirst and water may not be freely available.
- (3 × 2) (6)
- 3.6
- Cheese
  - Biltong
  - Canned fish/meat
  - Ground nuts
  - Raisins/Dried fruit
  - Crackers/Dry cookies/Rusks
  - Sweets/Chocolates
  - Evaporated milk/Condensed milk/Milk powder
  - Teabags
  - Instant coffee
- (Any relevant 1 × 1) (1)
- [50]**

**QUESTION 4**

- 4.1
- There should be clear headings to indicate the various courses/groupings on the menu.
  - The courses should be arranged in the correct order/sequence.
  - Use the correct terminology and give brief explanations where necessary.
  - Spelling must be correct.
  - If using French, ensure the correct use of gender and plurals.
  - Design and colour should harmonise with the décor/design of the operation/food service.
  - The menu must be of a size which is easy to handle.
  - It should have a durable finish.
  - The type of print should be easy to read.
  - The language should be easy to understand by the prospective client. (10)
- 4.2
- Start with very small amounts of new food.
  - Introduce only one new food at a time. Allow the baby to become familiar with it before trying another.
  - Watch out for any allergic reactions.
  - Give the baby food of a thin consistency at first.
  - Using a small spoon, place the food on the middle of the tongue – it makes swallowing easier.
  - Never force the baby to eat.
  - If, after several attempts, it is clear the baby has an acute dislike for a food, leave it for a while and try it again later.
  - Gradually introduce a variety from each of the five food groups.
  - When the child can chew, gradually substitute foods of a coarser texture. (Any 7 × 1) (7)
- 4.3
- It is better for them to have a large meal in the afternoon and not at night.
  - Elder people become less active and less energy is required.
  - It also ensures a better night's rest. (Any 2 × 1) (2)
- 4.4
- Full English breakfast
  - Continental breakfast (2)
- 4.5
- Labour-cost percentage
  - Overheads percentage
  - Net-profit percentage (3)
- 4.6
- 4.6.1 Italy (1)
- 4.6.2 A thin slice of veal, ✓ crumbed and shallow fried ✓ served hot ✓ with a pickled white cabbage ✓ (4)
- 4.6.3 Phyllo pastry (1)
- 4.6.4 Greece (1)



4.7 The menu below is one example.

✓Starter

✓Meat

✓Starch

✓Vegetables

✓Pudding

✓All courses must be traditional South African.

Mealie soup
Bobotie
Yellow rice
Pumpkin fritters
Green beans
Vinegar pudding

(6)

4.8 Molluscs:

- Abalone
- Limpet
- Alikreukel
- Mussel
- Oyster
- Scallops
- Clam
- Cockle
- Periwinkle
- Snail
- Whelk

(Any FIVE)

Crustaceans:

- Lobster
- Prawns
- Scampi
- Crayfish
- Crab
- Shrimp
- Langoustines

(Any FIVE)

(Any 5 + 5)

(10)

4.9

- Melts
- Becomes brown
- Caramelises

(3)

[50]

**TOTAL SECTION B: 150**  
**GRAND TOTAL 200**