



**higher education  
& training**

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

**N100(E)(J11)H**

**NATIONAL CERTIFICATE**

**CATERING THEORY AND PRACTICAL N6**

**(10070346)**

**11 June 2019 (X-Paper)  
09:00–12:00**

**Calculators may be used.**

**This question paper consists of 11 pages and 1 addendum.**

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING**  
**REPUBLIC OF SOUTH AFRICA**  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N6  
TIME: 3 HOURS  
MARKS: 200




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**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 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

- 1.1.1 There is no need to include extra energy-yielding foods in the diet of a pregnant woman. 
- 1.1.2 It is very good for the image of a restaurant to have a menu printed only in French with no explanations of the dishes.
- 1.1.3 When in a water crisis, water from a swimming pool may also be used after it has been purified.
- 1.1.4 A brunch is a combination of breakfast and the midday meal.
- 1.1.5 The factor method is used to enlarge a recipe.
- 1.1.6 A recipe is standardised when all quantities of the ingredients are indicated in grams. 
- 1.1.7 Today all food-and-beverage services are basically self-service.
- 1.1.8 Communicating information is very important to ensure the success of a function.
- 1.1.9 Lactovegetarians will consume milk or milk products.
- 1.1.10 Slow agitation of an ice-cream mixture is desirable at the beginning of the freezing period. 

(10 × 1) (10)

1.2 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 (1.2.1–1.2.15) in the ANSWER BOOK.

1.2.1 The shells of ... should turn light pink when cooked.

- A mussels
- B prawns
- C oysters
- D scallops



1.2.2 Coating chocolate is used for ...

- A making Easter eggs.
- B fondant.
- C lattice-making.
- D covering fillings.

1.2.3 South African tribes believed that the provision of meat and milk was the responsibility of ...

- A women.
- B men.
- C women and daughters.
- D men and boys.



1.2.4 Beer was traditionally made of ...

- A sorghum, millet and mealies.
- B grapes, prunes and wheat.
- C peaches, apricots and pineapples.
- D flour, ginger and sugar.




1.2.5 A chef must know the ... of a recipe to calculate the number of portions.

- A method
- B ingredients
- C yield
- D serving suggestion

1.2.6 Dining facilities in schools, hospitals and hostels fall under ... catering.

- A institutional
- B outdoor
- C commercial
- D fast-food



- 1.2.7 At a banquet the ... calls the guests to move into the dining area from the reception area.
- A head waiter
  - B food-and-beverage manager
  - C toastmaster
  - D sommelier 
- 1.2.8 This type of fish can be served at an English breakfast:
- A Sole
  - B Haddock
  - C Kingklip
  - D Hake
- 1.2.9 A fresh fruit salad with yoghurt is ideal to serve as a starter at a ...
- A brunch.
  - B lunch.
  - C dinner.
  - D supper.
- 1.2.10 A generally small, well-garnished dish accompanied by a very rich gravy or sauce:
- A Poisson
  - B Relevé 
  - C Entrée
  - D Sorbet
- 1.2.11 A station waiter is in charge of approximately ... covers.
- A 5
  - B 10
  - C 15
  - D 20
- 1.2.12 This waiter is responsible for the serving of light meals, beverages and afternoon teas in a hotel lounge:
- A Commis de salle
  - B Chef de rang
  - C Commis waiter
  - D Chef d'etage 

1.2.13 For a function of 170 covers, the number of waiters to serve the food should be ...

- A 10.
- B 17.
- C 20.
- D 34.

1.2.14 Welsh rarebit can be served as a ...

- A fromage.
- B dessert.
- C roast.
- D savoureux.

1.2.15 Potatoes boiled in the skin, peeled, sliced and shallow fried:

- A Chou-fleur mornay
- B Pommes frites
- C Pommes sautées
- D Caneton rôti




(15 × 1) (15)

1.3 Choose a term from COLUMN B that matches a group of dishes in COLUMN A. Write only the letter (A–K) next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Moussaka, baklava, souvlaki	A	rice
1.3.2	Risotto, paella, pilaff	B	stews
1.3.3	Goulash, ragoût, navarin	C	gelatine
1.3.4	Bisque, chowder, bouillabaisse	D	choux pastry
1.3.5	Profiteroles, gougères, eclairs	E	puff pastry
1.3.6	Rösti, Duchesse, Parmentier	F	potatoes
1.3.7	Bobotie, cottage pie, lasagne	G	cheese
1.3.8	Vol-au-vent, bouchée, mille-feuille	H	soups
1.3.9	Bavarois, charlotte, mousse	I	leeks
1.3.10	Roquefort, parmesan, Camembert	J	Greek dishes
		K	minced meat

(10 × 1) (10)

1.4 Choose the correct word or words from those given in brackets. Write only the word or words next to the question number (1.4.1–1.4.15) in the ANSWER BOOK.

- 1.4.1 (Couscous/Hummus) is a typical Middle-Eastern cereal.
- 1.4.2 A smörgåsbord is typically (German/Swedish). 
- 1.4.3 (Kingklip/Cape salmon) is an example of a white fish.
- 1.4.4 The (grillade/relevé) course consists of a joint of butcher's meat that requires carving.
- 1.4.5 A (chapatti/samosa) is a whole-wheat unleavened bread-like pancake.
- 1.4.6 A/An (Chelsea/Italian) bun is a yeast bun containing dried fruit.
- 1.4.7 Hard-boiled eggs covered in sausage meat, crumbed and deep-fried are known as (stuffed/Scotch) eggs.
- 1.4.8 A (Black Forest cake/Sachertorte) is a chocolate cake with bittersweet chocolate filling. 
- 1.4.9 (Camembert/Stilton) is a creamy round cheese with a white crust.
- 1.4.10 (Chantilly/Zabaglione) refers to a creamy mixture of egg yolks, sugar, wine and flavouring cooked over hot water and served in individual glasses.
- 1.4.11 (Cannelloni/Ravioli) are large squares of cooked pasta rolled around a filling and baked.
- 1.4.12 Grilled double-fillet steak is also known as (chop d'agneau grillé/chateaubriand).
- 1.4.13 (Bisque d'homard/Soupe à l'oignon) is a thick lobster-flavoured soup. 
- 1.4.14 (Carte/Plat) du jour means dish of the day.
- 1.4.15 A/An (afternoon/high) tea consists of a simple cooked meal and is served a little later in the afternoon.

(15 × 1)

(15)  
[50]**TOTAL SECTION A: 50**

**SECTION B****QUESTION 2**

2.1 Explain what is meant by the *Laws of Kashrut* when cooking for Jewish people. (9)

2.2 Distinguish between the THREE basic types of buttercreams. (3 × 2) (6)

2.3 The following butternut-soup recipe makes 1,6 litres of soup. The ingredients with their respective quantities and the price of each commodity are as follows:

Ingredient	Quantity	Price per unit
Olive oil	30 ml	R45,00/750 ml
Chicken stock powder	15 g	R12,00/200 g
Dried oregano	7 g	R15,00/100 g
Tomatoes	250 g	R14,00/kg
Butternut	850 g	R9,00/kg
Carrots	200 g	R12,00/kg
Onions	180 g	R14,00/kg

Calculate the selling price of ONE portion of soup if a portion of soup is 200 ml. Use 60% as gross-profit percentage in the calculations. Show ALL calculations. (14)

2.4 Differentiate between the characteristics of the following frozen desserts: ice cream, ice milk, sherbet and sorbet. (4 × 2) (8)

2.5 Explain the correct method to melt coating chocolate. (10)

2.6 A trifle is popular to serve at a South African Christmas dinner.

2.6.1 Define the term *trifle*. (2)

2.6.2 From which country does trifle originate? (1)

**[50]**

**QUESTION 3**

- 3.1 Read the following final orders from Mr and Mrs Winson for their daughter's wedding at Lakeside Wedding and Conference Centre. It is their only daughter so Mr Winson (telephone number: 075 623 8206) does not mind paying to get the best wedding for his daughter.

Wedding of couple Sanders: Saturday 30 July 2019  
 Starting time: 16:00  
 Meal time: 19:00

Bread and cocktails will be served in the reception area while waiting for the couple's return after their photo session.

Menu: Four-course option (R300 per cover)

<b>MENU</b>	
Prawn-and-avocado cocktail	
Butternut soup	
Leg of lamb	
Pork roll	
Roasted potatoes	
Pumpkin fritters	
Green bean bundles	
Broccoli au gratin	
Greek salad	
Strawberry cheesecake	
Malva pudding and custard	
Coffee/Tea served with wedding cake at 22:00	

- A cash bar is required.
- 2 bottles white wine and 2 bottles red wine per table
- 2 bottles sparkling wine per table
- Wedding table seats 10 persons
- Rest of guests 190 (19 tables seat 10 per table)



Other needs:

- Colours of wedding: Pink and lilac
- Easel and microphone
- Flowers: Centrepiece for each table: Option 3
- Notice board in reception area for table seating plan
- Balloons to be released when couple leaves at 23:00


Take note: This venue closes strictly at 24:00.

Complete the order form for this wedding on the ADDENDUM (attached) by using all the given information.


(25)



- 3.2 List the SIX criteria which indicate that a function is formal.  (6)
- 3.3 State the important information that should be communicated to the waiting staff prior to a function. (10)
- 3.4 Which type of function is each of the following:
- 3.4.1 Matric farewell
- 3.4.2 Conference (2 × 1) (2)
- 3.5 Name and explain THREE crucial factors regarding the choice of food during an evacuation. (3 × 2) (6)
- 3.6 Name ONE type of food to pack when an evacuation must take place.  (1) [50]

#### QUESTION 4

- 4.1 Discuss TEN points to consider when designing a printed menu. (10)
- 4.2 Formulate helpful hints to a young mother on how to introduce new food to her baby. (7)
- 4.3 When should the elderly have their main meal and why? (2)
- 4.4 Name the TWO main breakfast categories.  (2)
- 4.5 Which THREE costs are added up to form the gross-profit percentage of a business? (3)

4.6 Study the following menu and answer the questions.

<b>MENU</b>
<b>Dinner</b>
Minestrone soup
Wiener schnitzel with sauerkraut

Baklava

- 4.6.1 With which country is the soup associated? (1)
- 4.6.2 Describe the main meal. (4)
- 4.6.3 Which pastry is used in the dessert? (1)
- 4.6.4 With which country is the dessert associated?  (1)
- 4.7 Design a three-course menu for a traditional South African restaurant which only serves South African dishes. (6)
- 4.8 Name FIVE types of molluscs and FIVE types of crustaceans from the two major categories of shellfish.  (5 + 5) (10)
- 4.9 Describe what happens when dry heat is applied to sugar. (3)
- [50]**

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

## ADDENDUM

### LAKESIDE WEDDING AND CONFERENCE CENTRE FUNCTION ORDER FORM

Wedding couple: ..... Function date: .....  
Person in charge: ..... Day: .....  
Contact number: ..... Starting time: .....  
Meal time: .....  
Vacated by: .....

**Guarantee** means the number of meals to be served.  
We will be prepared to serve 10% more without delay.  
Should the number served be less than the guarantee,  
the minimum charge will be for 95% of the guarantee.

**Guarantee figure:** .....

#### **MENU:**

Starter: .....  
Entrée/Soup: .....  
Main meats: .....  
.....  
Starch: .....  
Vegetables: .....  
.....  
.....  
Salad: .....  
Dessert: .....  
.....  
.....

Coffee/Tea, milk, rolls and butter  
included with all meals.

Price per cover: R .....  
Plus VAT and 15% gratuity

#### **ANY OTHER NEEDS:**

.....  
.....

#### **RECEPTION AREA:**

To be served: .....  
.....

#### **TABLE PLAN:**

Top table seats: .....  
Number of persons per table: .....  
Flowers order per table: .....

#### **Other instructions:**

.....  
.....  
.....

#### **BAR AND DRINKS:**

White wines: .....  
Red wines: .....  
Sparkling wines: .....  
Cash bar facilities: YES / NO