



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

9 June 2021

This marking guideline consists of 9 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	C	(10 × 1)	(10)
	1.1.2	B		
	1.1.3	A		
	1.1.4	D		
	1.1.5	D		
	1.1.6	B		
	1.1.7	B		
	1.1.8	A		
	1.1.9	A		
	1.1.10	C		
1.2	1.2.1	C	(5 × 1)	(5)
	1.2.2	F		
	1.2.3	E		
	1.2.4	A		
	1.2.5	B		
1.3	1.3.1	A	(5 × 1)	(5)
	1.3.2	G		
	1.3.3	B		
	1.3.4	D		
	1.3.5	F		
1.4	1.4.1	True	(10 × 1)	(10)
	1.4.2	False		
	1.4.3	False		
	1.4.4	True		
	1.4.5	True		
	1.4.6	True		
	1.4.7	True		
	1.4.8	True		
	1.4.9	False		
	1.4.10	False		

1.5	1.5.1	Cyclic menu		
	1.5.2	Selective menu		
	1.5.3	Plat du jour menu		
	1.5.4	English breakfast		
	1.5.5	Full afternoon tea		
	1.5.6	Brunch		
	1.5.7	Dinner		
	1.5.8	High tea		
	1.5.9	À la carte menu		
	1.5.10	Continental breakfast		
			(10 × 1)	(10)
1.6	1.6.1	commis de sale		
	1.6.2	20		
	1.6.3	Fast food		
	1.6.4	Apricot		
	1.6.5	Bobotie		
	1.6.6	women		
	1.6.7	stroganoff		
	1.6.8	ghee		
	1.6.9	Tahina		
	1.6.10	Garam masala		
			(10 × 1)	(10)
				[50]
TOTAL SECTION A:				50

SECTION B**QUESTION 2**

2.1	C	Analyse the recipe.		
	G	Rewrite the recipe on a standardised test sheet.		
	D	Assemble ingredients and utensils.		
	H	Record all the production data.		
	A	Decide on a suitable portion size.		
	F	Evaluate the menu item for suitability and quality.		
	B	Adapt the recipe in terms of changes.		
	E	Rewrite the revised recipe on a new test sheet and retest.		
	I	Increasing the recipe.		
	J	Finally check the recipe for the actual yield and portion size, cost, mixing, preparation and cooking times and preparation methods.		
				(10)

2.2 2.2.1

INGREDIENT	QUANTITY	PRICE
Hake	800 g	R63,20✓
Potatoes	200 g	R1,09✓
Lemon juice	120 ml	R4,48✓
Breadcrumbs	190 g	R5,70✓
Ground coriander	5 ml	R0,90✓
Curry powder	5 ml	R1,10✓
Cake flour	120 g	R1,82✓
Eggs	2	R5,67✓
Canola oil	60 ml	R2,96✓
Fresh parsley, chopped	30 g	R3,00✓
	TOTAL	R89,92✓✓

(12)

2.2.2 Factor = $80 \div 4$ ✓ = 20✓

(2)

2.2.3 $89,92 \div 4 = R22,48$ ✓

$$\text{Selling price} = \frac{\text{food cost}}{100 - 60} \times 100 \text{✓} = \frac{(R22,48 + R8,00) \text{✓}}{40} \times 100$$

$$= R76,20 \text{✓}$$

(4)

2.3

- Age
- Gender
- State of health
- Activity
- Cultural environment
- Economic environment
- Nutritional requirements
- Food habits
- Food preferences
- Occupation
- Lifestyle
- Social class

(Any relevant 10 × 1)

(10)

2.4

- Room temperature should be 15–20 °C.
- Keep chocolate at the correct temperature.
- Draughts should be avoided.
- Keep the air warm and dry.
- Stir sufficiently.
- Cool the chocolate as fast as possible

(Any 5 × 1)

(5)

2.5

2.5.1 Layers of phyllo pastry✓ with nuts,✓ sugar and spice✓ baked and finished with sugar✓ and lemon syrup.✓

(4)

2.5.2 Spinach pie✓ with phyllo pastry✓ and cheese✓

(3)

[50]

QUESTION 3

- 3.1
- Heat fondant over a warm water, stirring constantly to thin out the icing and make it pourable. Do not heat at higher than 38 °C or it will lose its shine.
 - If it is 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.
- (Any 3 × 1) (3)
- 3.2
- The surface of the meat should be kept as dry as possible.✓ Sprinkle it with pepper, tie it in a flour bag or in a muslin cloth and hang it in a draught.✓
 - The meat can also be cut into thin strips, sprinkled with salt and pepper✓ and hung to dry.✓
 - If you have the necessary apparatus,✓ meat can also be cured.✓
 - Pickled meat will keep for a considerable time,✓ but bear in mind that corned meat which is too salty will increase the need for drinking water.✓
 - Place the meat✓ in curry sauce.✓
 - Cooking it✓ can increase the keeping quality of meat.✓
- (6 × 2) (12)
- 3.3
- Cheese
 - Biltong
 - Canned fish
 - Canned meat or sausages
 - Ground nuts
 - Raisins
 - Dried fruit
 - Crackers, dry cookies, rusks
 - Chocolates, sweets
 - Evaporated or condensed milk
 - Teabags and instant coffee
 - Milk powder and packs of instant soup
 - Baby food if there is a baby in family
 - Pet food if pet is going with
 - Water
 - Diet-related food, for example for diabetics
- (Any relevant 5 × 1) (5)

3.4

<p style="text-align: center;">MENU✓ DINNER✓</p> <p style="text-align: center;">Butternut soup✓ served with croûtons✓</p> <p style="text-align: center;">Roasted leg of lamb✓ with mint sauce✓ Fried potatoes✓ Glazed carrots✓ Broccoli au gratin✓</p> <p style="text-align: center;">Chocolate mousse✓ and cream✓</p>
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Date✓

Space between courses✓✓

(14)

3.5

- Accurate cost control
- Purchasing, issuing and recording
- Constant yield
- Optimal equipment utilisation
- Uniform size and quality
- Customer satisfaction
- Standard costing and selling price
- Quick production due to familiar streamlined, standard methods
- Casual staff able to prepare same quality products
- Useful for training new staff

(10)

3.6

- Clients are from different cultures and like food they enjoy.
- Various religions observe certain food customs which should be respected.
- Many establishments serve ethnic dishes which are in public demand.
- A variety of foods from distant places are available.
- It boosts career opportunities because a lack of knowledge is a barrier.
- Knowledge of the food habits of other ethnic groups promotes racial harmony.

(6)

[50]

QUESTION 4

- 4.1 4.1.1 Sautéed, sliced beef✓ with vegetables,✓ tofu, noodles and soya sauce✓ (3)
- 4.1.2 Cooked, cold rice,✓ seasoned with rice vinegar, with raw or cooked fish✓ (2)
- 4.2 Shallow frying✓
- Shellfish cooked in a pan on top of the stove in oil or fat covering half of portion being cooked✓
 - Suitable for small portions requiring a short cooking time such as prawns✓
- Stir-frying✓
- Small pieces of shellfish✓
 - Cooked quickly in a wok or frying pan with other recipe ingredients✓
- Deep-frying✓
- Suitably prepared shellfish entirely submerged in oil or fat in deep fryer✓
 - Make sure frying medium is hot enough or fish will stick to bottom and become soggy✓ (3 × 3) (9)
- 4.3 • Heat sugar and water (boil until 115 °C–120 °C)
- Beat egg whites until soft peak stage
 - While beating, slowly add hot syrup
 - Continue beating until meringue forms firm peaks (4)
- 4.4 • Conferences
- Exhibitions
 - Product launches
 - Training seminars
 - Public relations (Any relevant 5 × 1) (5)

4.5

FUNCTION FORM

Kelway Hotel
Durban
6000

Telephone: 053 6063000

Organisation: <i>MTR Smith Children's Home</i> ✓ Contact person: <i>Ms. Delport</i> ✓ Telephone number: <i>0825367779</i> ✓	Function date: <i>13 July 2021</i> ✓ Starting time: <i>19:00</i> ✓ Dinner: <i>20:00</i> ✓
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MENU	SPECIAL NEEDS
Starter: <i>Mushroom soup</i> ✓	Movie screen: [...]
Relevé: <i>Roasted beef sirloin</i> ✓	Rostrum: [...]
Potato: <i>Creamed</i> ✓	PA system: [x] ✓
Vegetable: <i>Roasted vegetables</i> ✓	Piano: [...]
Salad: <i>Greek salad</i> ✓	Other:
Dessert: <i>Pêche Melba</i> ✓	
BAR REQUIREMENTS:	
Portable bar: Yes [x] ✓ No [...]	

Signature of authorised representative: *Ms Cele*✓

Date: *Exam date*✓

(Any 14 × 1) (14)

4.6

- Kitchen scale
- Good, heavy, medium-to-large saucepan, preferably copper
- Small, fine-meshed strainer
- Natural bristle pastry brush in glass of warm water
- Accurate candy thermometer, digital or glass
- Moulds or equipment to shape sugar

(Any 6 × 1) (6)

4.7

Nonenzymatic reaction✓ between sugars and proteins✓ occurring with heating, causing browning of some foods✓

(3)

- 4.8
- 500 ml–1l milk per day
 - Daily consumption of whole wheat bread and cereals
 - Green leafy and yellow vegetables
 - Fresh and dried to provide additional mineral substances, vitamins and fibre
 - Selection of food sources of iron and folic acid such as liver, egg yolk, whole-wheat products and citrus
 - No alcohol
 - 6–8 glasses of water per day
 - Decaffeinated products
- (Any 4 × 1) (4)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200