



**higher education  
& training**

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

**NATIONAL CERTIFICATE**  
**CATERING THEORY AND PRACTICAL N6**

(10070346)

**9 June 2021 (X-paper)**  
**09:00–12:00**

**Nonprogrammable calculators may be used.**

**This question paper consists of 11 pages and 1 answer sheet.**

257Q1J2109

**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 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 (1.1.1–1.1.10) in the ANSWER BOOK.

1.1.1 Similar to a sweet potato, but sweeter and more moist:

- A Millet
- B Gourd
- C Yam
- D Melon



1.1.2 The laws of Kashruth forbid Jews to eat ...

- A fish with fins and detachable scales.
- B birds of prey.
- C chicken breasts.
- D any milk products.

1.1.3 Muslims do not eat or drink from dawn to sunset during this religious celebration:

- A Ramadan
- B Eid-ul-Fitr
- C Hajj
- D Yom Kippur



1.1.4 Vegetarians only eating fish:

- A Lacto-vegetarian
- B Vegan
- C Fruitarian
- D Pescatarian

1.1.5 Gnocchi, which was first eaten in ..., has become an international dish.

- A England
- B France
- C Germany
- D Italy



1.1.6 A freezing mixture used in ordinary ice-cream freezers:

- A Crushed ice and cornflour
- B Crushed ice and salt
- C Crushed ice and sugar
- D Crushed ice and flour

1.1.7 Decorator's icing is also known as ...

- A American icing.
- B royal icing.
- C flat icing.
- D glacé.



1.1.8 When making nougat the syrup is boiled to this stage:

- A Hard ball
- B Firm ball
- C Soft ball
- D Soft crack

1.1.9 Most soluble sugar:

- A Fructose
- B Sucrose
- C Glucose
- D Maltose









1.1.10 Crab is classified as ...

- A white fish.
- B oily fish.
- C crustaceans.
- D molluscs.



(10 × 1) (10)



1.2 Choose a term from COLUMN B that matches a sweet dish in COLUMN A. Write only the letter (A–G) next to the question number (1.2.1–1.2.5) in the ANSWER BOOK.

| COLUMN A |   | COLUMN B |   |
|----------|---|----------|---|
| 1.2.1    |    | A        | banana split  |
|          |   | B        | baked Alaska  |
|          |   | C        | parfait  |
|          |   | D        | peach Melba   |
|          |   | E        | crêpe suzette   |
| 1.2.2    |   | F        | cassata   |
|          |   | G        | pears Belle Hélène  |
| 1.2.3    |  |          |   |
| 1.2.4    |  |          |   |
| 1.2.5    |  |          |   |



(5 × 1) (5)


- 1.3 Choose the correct course from COLUMN B for each dish in COLUMN A. Write only the letter (A–G) next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

| COLUMN A |   | COLUMN B |   |
|----------|---|----------|---|
| 1.3.1    | Bouillabaisse   | A        | potage  |
| 1.3.2    | Escargots  | B        | poisson   |
| 1.3.3    | Darne de saumon grillé  | C        | entrée  |
| 1.3.4    | Roast leg of pork   | D        | relevé  |
| 1.3.5    | Zabaglione  | E        | rôti  |
|          |   | F        | entrement  |
|          |   | G        | hors d'oeuvre   |

(5 × 1)

(5)

- 1.4 Indicate whether the following statements are TRUE or FALSE by writing only 'True' or 'False' next to the question number (1.4.1–1.4.10) in the ANSWER BOOK.



- 1.4.1 Cutlery and covers are laid for a table d'hôte dinner as it is a set menu.
- 1.4.2 A function in the form of a dinner should always be formal.
- 1.4.3 The waiting staff forms part of the kitchen staff and has similar duties.
- 1.4.4 The total number of guests should be confirmed close to the date of a function. 
- 1.4.5 The menu dictates the cutlery and crockery requirements.
- 1.4.6 During silver service a waiter serves ten to twelve covers.
- 1.4.7 A gap of 46 cm should be allowed between the chair back and the table to allow for enough space for serving.
- 1.4.8 Stillroom staff prepare butters, sugar and beverages.
- 1.4.9 The dispense bar is a public bar.
- 1.4.10 Another name for the barker is the trancheur.

(10 × 1)

(10)


- 1.5 Choose ONE term from the list below for each of the following descriptions and write it next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

English breakfast; brunch; full afternoon tea; high tea; luncheon; dinner; à la carte menu; plat du jour menu; carte du jour menu; cyclic menu; selective menu; continental breakfast

- 1.5.1 Menus compiled to cover a given period, for example 3 weeks
- 1.5.2 Menu including two or more choices in each category 
- 1.5.3 Dish of the day
- 1.5.4 Meal served in the morning, consisting of several complex courses
- 1.5.5 Served in mid-afternoon, consisting of sandwiches, toasted teacakes, pastries, cakes, et cetera
- 1.5.6 Consists of interesting breakfast dishes followed by light lunch dishes
- 1.5.7 Regarded as principal meal where guests relax, enjoying the food, dining rituals and the atmosphere. More classical dishes can be chosen. 
- 1.5.8 Traditionally a working-class meal served on a high table at the end of the work day shortly after five pm
- 1.5.9 Menu with all dishes individually priced
- 1.5.10 Meal which includes coffee with rolls such as croissants or toast served with a selection of preserves

(10 × 1) (10)

- 1.6 Choose the correct term from those in brackets. Write only the answer next to the question number (1.6.1–1.6.10) in the ANSWER BOOK.

- 1.6.1 The (commis waiter/commis de salle) is responsible for serving light meals and beverages such as coffee, afternoon tea and after dinner coffee in the hotel lounge.
- 1.6.2 For a function of 200 covers, the number of food service staff can be calculated as (10/20). 
- 1.6.3 The KFC restaurant is a (fast food/institutional) restaurant.


- 1.6.4 Mebos is a sweet snack consisting of dried (apricots/grapes) made into a pulp and flavoured with salt and sugar.
- 1.6.5 (Lasagne/Bobotie) is a popular South African dish which the Cape Settlers used to make. 
- 1.6.6 African tribes ate food provided by the land and the food production was traditionally the responsibility of (women/men).
- 1.6.7 (Shaslyk/Stroganoff) is a Russian dish made from sautéed prime beef strips covered in a sauce of sour cream.
- 1.6.8 Clarified butter is called (ghee/curd).
- 1.6.9 (Hummus/Tahina) is a Mediterranean paste made of sesame seeds used as a dip. 
- 1.6.10 (Tandoor/Garam masala) is a mixture of spices; black cardamom, cinnamon, cloves, peppercorns and nutmeg.

(10 × 1)

(10)  
[50]**TOTAL SECTION A:****50****SECTION B****QUESTION 2**

- 2.1 The steps of a recipe testing procedure are given below in no specific order.

Rearrange the steps in the correct order by writing only the letter (A–J) in sequence in the ANSWER BOOK.

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

(10)



- 2.2 Study the information below and answer the questions. Round the answers to 2 decimals.



**FISHCAKES: SERVES 4**

| INGREDIENT             | QUANTITY | PRICE PER UNIT |
|------------------------|----------|----------------|
| Hake                   | 800 g    | R79,00/kg      |
| Potatoes               | 200 g    | R38,00/7 kg    |
| Lemon juice            | 120 ml   | R28,00/750 ml  |
| Bread crumbs           | 190 g    | R15,00/500 g   |
| Ground coriander       | 5 ml     | R18,00/100 ml  |
| Curry powder           | 5 ml     | R22,00/100 ml  |
| Cake flour             | 120 g    | R38,00/2,5 kg  |
| Eggs                   | 2        | R34,00/dozen   |
| Canola oil             | 60 ml    | R37,00/750 ml  |
| Fresh parsley, chopped | 30 g     | R5,00/50 g     |


- 2.2.1 Calculate the food cost of this recipe. Write the answer next to each ingredient in the ANSWER BOOK. (12)
- 2.2.2 Calculate the factor with which this recipe must be multiplied to serve 80 people. Show all calculations. (2)
- 2.2.3 Calculate the selling price of ONE fishcake and ONE portion of chips if the gross profit is 60%. The food cost of one serving of chips is R8. Show all calculations. (4)
- 2.3 List 10 factors to include in the profile of clientele for whom menus are planned. (10)
- 2.4 How can grey or streaked surfaces on chocolate be prevented when working with it? (5)
- 2.5 Define the following dishes from the menu of a Greek restaurant:
- 2.5.1 Baklava (4)
- 2.5.2 Spanakopita (3)

**[50]**

**QUESTION 3**

- 3.1 Describe how fondant should be used.  (3)
- 3.2 How could meat usually kept in a refrigerator be used during a long power failure? (6 × 2) (12)
- 3.3 Give FIVE examples of food one should pack when evacuation must take place. (5)
- 3.4 Compile a table d'hôte menu by using the food items in the list below.
- |   |
|---|
| croutons; fried potatoes; chocolate mousse; butternut soup;<br>glazed carrots; roasted leg of lamb; cream; broccoli au gratin; mint sauce |
|---|
- (14)
- 3.5 Name the advantages of using standardised recipes.  (10)
- 3.6 Give SIX reasons why a chef of a restaurant should have knowledge of ethnic cultures. (6)

**[50]****QUESTION 4**

- 4.1 Explain the following Japanese dishes:
- 4.1.1 Sukiyaki (3)
- 4.1.2 Sushi  (2)
- 4.2 Differentiate between THREE ways to fry shellfish and give examples of each. (9)
- 4.3 Describe the method for making Italian meringue icing. (4)
- 4.4 List FIVE types of business functions. (5)

- 4.5 Use the information below and complete the function order form on the attached ANSWER SHEET. Write your EXAMINATION NUMBER in the space provided and hand it in with the ANSWER BOOK.

Ms Delport cell 082 5367 793) is organising a charity function on 13 July 2019 at 19:00 to raise funds for the MTR Smit children's home. She contacts Ms Cele, who is responsible for function bookings at the Kelway Hotel. There are two menus to choose from:



Menu A (R250 per person)

Starter: Tuna cocktail

Relevés: Roasted leg of lamb

Potatoes: Fried

Vegetables: Green bean bundles and glazed carrots

Salad: Avocado and rocket salad

Dessert: Apple crumble and cream

Menu B (R200 per person)

Starter: Mushroom soup

Relevés: Roasted beef sirloin

Potatoes: Creamed

Vegetables: Roasted vegetables

Salad: Greek salad

Dessert: Pêche Melba

Ms Delport requested the following:

A 3-course meal for 200 guests (Menu B)

Portable bar

PA system

Meal time: 20:00



(14)

- 4.6 Poured sugar can be used to cast different shapes or patterns when doing sugar art work.

List the equipment needed when preparing casting sugar.



(6)

- 4.7 Explain the Maillard reaction which takes place when making sweets.

(3)

- 4.8 Name FOUR recommended foods for intake during pregnancy.

(4)

**[50]**

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

## CATERING THEORY AND PRACTICAL N6

### ANSWER SHEET

EXAMINATION NUMBER:

|  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|

#### QUESTION 4.5

#### FUNCTION FORM

Kelway Hotel  
Durban  
6000

Telephone: 053 6063000

|                                |                             |
|--------------------------------|-----------------------------|
| <b>Organisation:</b> .....     | <b>Function date:</b> ..... |
| <b>Contact person:</b> .....   | <b>Starting time:</b> ..... |
| <b>Telephone number:</b> ..... | <b>Dinner:</b> .....        |

| MENU                                   | SPECIAL REQUIREMENTS |
|--|----------------------|
| Starter: .....                         | Movie screen: [...]  |
| Relevé: .....                          | Rostrum: [...]       |
| Potato: .....                          | PA system: [...]     |
| Vegetable: .....                       | Piano: [...]         |
| Salad: .....                           | Other: .....         |
| Dessert: .....                         |                      |
| <b>BAR REQUIREMENTS:</b>               |                      |
| Portable bar:    Yes [...]    No [...] |                      |

**Signature of authorised representative:** .....

**Date:** .....

(14)

**NOTE:** Remember to hand in the ANSWER SHEET with the ANSWER BOOK.