



# higher education & training

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

## **MARKING GUIDELINE**

**NATIONAL CERTIFICATE**

**JUNE EXAMINATION**

**CATERING THEORY AND PRACTICAL N6**

**29 May 2013**

**This marking guideline consists of 10 pages.**

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

- 1.1      1.1.1      Plat du jour
- 1.1.2      Canapés
- 1.1.3      Baps
- 1.1.4      Hygroscopic
- 1.1.5      Tofutti
- 1.1.6      Selective menu
- 1.1.7      Cycle menu
- 1.1.8      England
- 1.1.9      Caramelisation
- 1.1.10      Cassata
- 1.1.11      Portion control
- 1.1.12      Banquet
- 1.1.13      Host/hostess

(13 × 1)      (13)

- 1.2      1.2.1      False
- 1.2.2      True
- 1.2.3      True
- 1.2.4      True
- 1.2.5      True
- 1.2.6      False
- 1.2.7      False
- 1.2.8      True
- 1.2.9      False
- 1.2.10      False

(10 × 1)      (10)

1.3	1.3.1	C
	1.3.2	C
	1.3.3	B
	1.3.4	D
	1.3.5	B
	1.3.6	D
	1.3.7	A
	1.3.8	B
	1.3.9	D
	1.3.10	D

(10 × 1)      (10)

1.4	1.4.1	G
	1.4.2	F
	1.4.3	D
	1.4.4	B
	1.4.5	A
	1.4.6	H
	1.4.7	C

(7 × 1)      (7)

1.5	1.5.1	K
	1.5.2	D
	1.5.3	B
	1.5.4	I
	1.5.5	H
	1.5.6	J
	1.5.7	E

1.5.8 G

1.5.9 C

1.5.10 F

(10 × 1) (10)  
[50]**TOTAL SECTION A: 50**

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

2.1 A detailed list ✓ of foods to be served ✓ at a meal or from which to order (3)

- 2.2
- Amount of money available
  - Equipment
  - Physical facilities
  - Personnel
  - Availability of food
  - Service
  - Food characteristics and combinations
- (7)

2.3

Menu✓  
Lunch✓

✓✓ spaces between courses  
✓✓ Correct sequence

1) Pâté Maison (R15,00/portion) or  
Cocktail Florida (R15,00/portion)

2) Petit marmite (R15,00/portion)

3) Butternut ravioli (R15,00/portion)

4) Omelette espagnole (R18,00/portion)

5) Homard Newburg (R30,00/portion)

6) Bief ragout or  
Steak and kidney pie (R15,00/portion)

7) Roasted chicken (R20,00/portion)  
Hasselback potatoes (R8,00/portion)  
Minted petite pois (R5,00/portion)  
Vichy carrots (R5,00 portion) or  
Steamed ginger pumpkin (R5,00/portion)

8) Iced rum and sultana parfait (R20,00/portion)

Date ✓

1 + 2 + 3 + 4/5/7 + 8

OR

1/2 + 3 + 4/5 + 7 + 8

OR

1/2 + 3 + 4/5 + 6 + 7 + 8

OR

2 + 3 + 4/5/6 + 7 + 8 = ✓✓✓✓✓

(12)

- 2.4      2.4.1      Ravioli – stuffed envelopes of pasta
- 2.4.2      Petit marmite – beef and chicken-flavoured consomme
- 2.4.3      Parfait – alternating layers of ice cream and fruit, nuts and syrup in a tall, narrow glass
- 2.4.4      Cocktail Florida – orange and grapefruit segments presented in the form of a fruit cocktail
- 2.4.5      Omelette espagnole – open Spanish omelette with onion, sweet peppers and tomato
- 2.4.6      Hasselback potatoes – Swedish version of baked potatoes. These baked potato fans were popularised as the namesake dish of the restaurant at the Hasselbacken hotel in Stockholm, Sweden
- 2.4.7      Beef ragout – the term ragout (French: ragoût) refers to a stew served as main dish  
(7 × 2)      (14)
- 2.5      • The menu shows all the dishes offered by an establishment (a wide selection).  
            • This is a menu where all the dishes are individually priced. Customers compile their own menu. Customers pay only for what is ordered.  
            • A true à la carte dish is cooked to order and the client should be prepared to wait for this service.  
(3)
- 2.6      • Recipe title  
            • Recipe code  
            • Name of the food-service unit  
            • Equipment  
            • Yield and portion size  
            • Baking time and temperature  
(6)
- 2.7      • Boredom resulting from repetitive methods  
            • Loss of interest and lack of attention to quality  
            • 'Item fatigue' for both producers and diners  
            • Lack of involvement of workers in production planning  
            • Limited opportunity to develop new skills or incorporate new ideas  
            • Reduction in the use of individual initiative  
(5)  
[50]

**QUESTION 3****BEEF RAGOUT (Serves 4)**

INGREDIENTS	PRICE/UNIT	3.1 50 PEOPLE	3.2 COST
500 g beef chuck/brisket	R65,00/kg	3.1.1 6 250 g	3.2.1 R406,25
1 small red onion, chopped (80 g)	R20,00/2 kg	3.1.2 1 000 g	3.2.2 R10,00
1 medium carrot peeled and finely diced (80 g)	R10,00/kg	3.1.3 1 000 g	3.2.3 R10,00
250 ml beef stock (use 10 g stock powder for every 300 ml water)	R18,00/150 g	3.1.4 104 g	3.2.4 R12,48
1 can tinned tomato (roughly chopped) (410 g)	R9,90/410 g	3.1.5 5 125 g	3.2.5 R123,75
1 clove of garlic finely chopped (5 g)	R20,00/80 g	3.1.6 62,5 g	3.2.6 R15,63
			3.2.7 R578,11
			3.2.8 R11,56
		(6)	(8)

**TABLE 1**

- 3.3 Butternut ravioli, beef ragout, cocktail Florida, 2 vegetables and iced rum and sultana parfait.

$$\begin{aligned}
 &R15,00 + R11,56 + R15,00 + R5,00 + R5,00 + R20,00 \checkmark \checkmark \\
 &= R71,56 \checkmark \times 12 \checkmark \\
 &= R858,72 \checkmark \checkmark
 \end{aligned}$$

(6)

- 3.4 Selling price

$$\begin{aligned}
 SP &= \frac{\text{food cost} \checkmark}{100 \checkmark - \text{required gross profit} \checkmark} \times 100 \checkmark \\
 &= \frac{71,56 \checkmark}{40 \checkmark} \times 100 \checkmark \\
 &= R178,90 \checkmark \checkmark
 \end{aligned}$$

(9)

- 3.5
- ✓ This job involves preparing all the bars for the functions, ordering stock and dealing with the tills and cash
  - ✓ Ensures that he has sufficient staff and organises them properly
  - ✓ Sets up satellite bars for various functions
  - ✓ Does the ordering and ensures that stocks are sufficient
  - ✓ Controls cash and stock during service
  - ✓ Does stocktaking after functions
  - ✓ Responsible for restocking the bar

(6)

- 3.6
- Makes sure that gas and electrical appliances are switched off and plugs removed from their sockets
  - Returns any special equipment to the appropriate work area
  - Sees that all wine lists, menus and check pads are collected and placed in the head waiter's desk
  - Removes the day's menu from the show/display case in the foyer and other areas
  - Secures all windows and checks fire exits
  - Sideboards to be checked and then locked
  - See that all plate warmers are empty, clean and switched off
  - Make sure that the bar area is clean and tidy
  - Check that the dispense bar is left clean and tidy with all restocking completed before the next service
  - See that all waste bins/ashtrays are emptied and clean for future use
- (10)
- 3.7
- Hot foods last
  - More expensive foods after the less expensive items
  - Sauces and dressings next to the items with which they are served
  - Dessert at a separate table
  - Plates must be placed at the starting point of the table. Silverware and serviettes at the end of the buffet table or set in place at the dining tables
- (5)  
[50]

#### QUESTION 4

- 4.1
- Type of function
  - Service points
  - Entrance and exit points
  - Varying sizes of tables
  - Table cloths
  - Room's size and shape
  - Number of guests to accommodate
- (Any 4 × 1) (4)
- 4.2
- Food is never cooked or prepared on the Sabbath.
  - Kosher meat must come from specially killed animals, done in the presence of a Rabbi. Only meat from an animal with a cloven hoof may be eaten. (Pork may not be eaten.)
  - Milk and meat products (this includes poultry but not fish) may not be cooked or eaten together. Three hours should elapse between eating food containing milk and food containing meat.
  - Only fish with scales and fins are permitted foods. Eels and shellfish are therefore forbidden.
  - It is forbidden to eat birds of prey.
  - Kosher food must be prepared in the presence of a Jewish person.
- (6)



- 4.3
- Lactovegetarians✓: Exclude: Meat, poultry, fish and eggs ✓
  - Lacto-ovovegetarians✓: Exclude: Meat, poultry, fish and seafood✓
  - Semi-vegetarians (wholefood eaters)✓: Exclude: Red meat✓
  - Pescatarians✓: Exclude: All forms of meat✓
  - Vegans✓: Exclude: ALL animal foods ✓
- (10)
- 4.4
- 4.4.1
- The addition of interfering substances with the ingredients such as evaporated milk, cream, egg custard, whipped egg white, sugar and condensed milk
  - The addition of stabilisers or emulsifiers
  - Stirring constantly during the freezing process
  - Inclusion of air by using whipped cream or beaten egg white
  - Storing at a constant temperature below -18°C (avoid fluctuation in the storage temperature)
  - A still frozen mixture needs to be frozen rapidly
- (6)
- 4.4.2
- Smooth
  - Creamy
  - Somewhat dry and stiff texture
  - Tiny crystals
  - Enough body so that the product melts slowly and uniformly
  - A sweet, fresh characteristic flavour
- (6)
- 4.5
- Concentration of sweetener
  - Temperature
  - pH
  - Presence of other substances
  - Sensitivity of taster
- (5)
- 4.6
- Heat sugar and water. (Boil until 115 °C - 120°C.)
  - Beat egg whites until soft-peak stage.
  - While beating, add hot syrup very slowly.
  - Continue beating until meringue forms firm peaks
- (Any 3 × 1) (3)

4.7

CRUSTACEANS	MOLLUSCS
1. Covered in a hard, horny, crustlike shell	1. Hard outer calcified shell: Hinged shells (bivalves) or Single shell (univalves)
2. Usually jointed limbs - legs, tail, claws, etc.	2. No limbs
3. Move easily	3. Limited mobility
4. Shell often changes colour when cooked, eg, the blue-black lobster turns bright red	4. Some examples, such as oysters, can be eaten raw.
5. Segmented body	5. Soft inner 'body'/flesh

(5 × 2)

(10)  
[50]

TOTAL SECTION B: 150  
GRAND TOTAL: 200