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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

**N100(E)(M29)H
JUNE EXAMINATION**

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

**29 May 2013 (X-Paper)
09:00–12:00**

This question paper consists of 9 pages.

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

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. Marks will NOT be allocated for copying directly from textbooks.
 5. Neatness and a systematic presentation of facts are required.
 6. Write neatly and legibly.
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SECTION A**QUESTION 1**

1.1 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.1.1–1.1.13) in the ANSWER BOOK.

- 1.1.1 The French term for 'dish of the day'
- 1.1.2 Savoury filling on a bread or biscuit base
- 1.1.3 Scottish bread rolls lightly dusted with flour
- 1.1.4 The tendency that sugar has to absorb moisture from the air
- 1.1.5 The frozen dessert type which is made from soya-bean curd and is used to replace ice cream in vegetarian diets
- 1.1.6 A menu which includes two or more choices in each menu category
- 1.1.7 A set of menus rotated at definite intervals
- 1.1.8 The country with which apple pie is associated
- 1.1.9 The browning of sugar caused by heat
- 1.1.10 Traditional Italian ice cream containing chopped nuts and fruit
- 1.1.11 The control of the size, quantity, and mass of the food served to guests
- 1.1.12 The serving of a meal to a number of people at a set time in a room or suite set aside for this purpose
- 1.1.13 A person employed by some restaurants to greet guests and allocate tables

(13)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

- 1.2.1 Fudge is a non-crystalline sweet.
- 1.2.2 Hake is a suitable fish to use when making a mock crayfish cocktail.
- 1.2.3 Fondant has a smoother texture than fudge.
- 1.2.4 When making non-crystalline candies, the syrup is heated to a higher temperature than for crystalline candies.

- 1.2.5 Fudge icing contains shortening.
- 1.2.6 Shellfish is easily digested.
- 1.2.7 Shellfish is regarded as kosher food.
- 1.2.8 Sangria is a good choice to serve as a drink at a continental breakfast.
- 1.2.9 If 'bacon and eggs' are served on a breakfast menu, you should serve more than one egg.
- 1.2.10 Farinaceous food is suitable for a dinner menu. (10)

1.3 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 (1.3.1–1.3.10) in the ANSWER BOOK.

- 1.3.1 What does the word 'mocca' indicate?
- A Specific garnish
 - B Russian cake
 - C Coffee flavour
 - D Chocolate
- 1.3.2 What ingredient is found in the sweet dish, Melba?
- A Apples
 - B Cherries
 - C Peaches
 - D Pears
- 1.3.3 A French blue cheese:
- A Stilton
 - B Roquefort
 - C Gorgonzola
 - D Cremezola
- 1.3.4 Space allowed per cover at a banquet:
- A 0–40 cm
 - B 0–50 cm
 - C 70–80 cm
 - D 50–60 cm

- 1.3.5 A waiter at a banquet is generally expected to serve ... covers at a table.
- A 10–12
 - B 14–16
 - C 18–20
 - D 20–22
- 1.3.6 An Italian dessert consisting of fried pastry filled with ricotta and icing sugar:
- A Caneloni
 - B Mortadella
 - C Gnocchi
 - D Cannoli
- 1.3.7 The two basic ingredients of 'hummus':
- A Chick peas and sesame seed paste
 - B Cabbage and bacon
 - C Flaked fish and sour cream
 - D Purée of spinach and feta cheese
- 1.3.8 A typical Swiss dish:
- A Blinis
 - B Raclette
 - C Baklava
 - D Tapas
- 1.3.9 An Indian biscuit made from dhal:
- A Rösti
 - B Sachertorte
 - C Pakoras
 - D Poppadums
- 1.3.10 A Mediterranean meatball:
- A Souvlakia
 - B Shish
 - C Borek
 - D Keftedes

(10)

- 1.4 Choose an item from COLUMN B that matches a country in COLUMN A. Write only the letter (A–H) next to the question number (1.4.1–1.4.7) in the ANSWER BOOK.

| COLUMN A | | COLUMN B |
|----------|---------|--------------------|
| 1.4.1 | Russia | A cock-a-leekie |
| 1.4.2 | Greece | B miso |
| 1.4.3 | Spain | C brown onion soup |
| 1.4.4 | Japan | D gazpacho |
| 1.4.5 | Ireland | E herring soup |
| 1.4.6 | India | F avgolemono |
| 1.4.7 | France | G borsht |
| | | H mulligatawny |

(7 × 1)

(7)

- 1.5 Select the dish from COLUMN B, which is the most suitable food item for the course on the classical French menu in COLUMN A. Write only the letter (A–K) next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

| COLUMN A | | COLUMN B |
|----------|---------------|------------------------|
| 1.5.1 | Entremets | A risotto |
| 1.5.2 | Poisson | B haricots verte |
| 1.5.3 | Legumes | C cheese |
| 1.5.4 | Dessert | D scallops |
| 1.5.5 | Relevé | E roasted turkey |
| 1.5.6 | Potage | F steak Diane |
| 1.5.7 | Rôtis | G chilled melon |
| 1.5.8 | Hors d'oeuvre | H roasted beef ribs |
| 1.5.9 | Fromage | I nuts |
| 1.5.10 | Entrée | J cream of tomato soup |
| | | K crêpes |

(10 × 1)

(10)

TOTAL SECTION A: 50

SECTION B**QUESTION 2**

You started a job as kitchen manager at a local restaurant. Keep this in mind when you answer the questions that follow.

The restaurant owner asked you to compile a new menu.

2.1 Define the term *menu*. (3)

2.2 Which production factors should you take into account when you plan the menu? (7)

2.3 After you studied the feedback you gained from client questionnaires, you made the following list of popular dishes.

| | |
|------------------------------|----------------|
| Butternut ravioli | R15,00/portion |
| Minted petite pois | R5,00/portion |
| Steak and kidney pie | R15,00/portion |
| Iced rum and sultana parfait | R20,00/portion |
| Cocktail Florida | R15,00/portion |
| Roasted chicken | R20,00/portion |
| Pâté maison | R15,00/portion |
| Vichy carrots | R5,00/portion |
| Petit marmite | R15,00/portion |
| Homard Newburg | R30,00/portion |
| Omelette espagnole | R18,00/portion |
| Beef ragout | |
| Hasselback potatoes | R8,00/portion |
| Steamed ginger pumpkin | R5,00/portion |

Using the list of items to compile a FIVE-course lunch menu. Write out the menu correctly, paying special attention to the format. (12)

2.4 Give a brief explanation of the following menu items:

2.4.1 Ravioli

2.4.2 Petit marmite

2.4.3 Parfait

2.4.4 Cocktail Florida

2.4.5 Omelette espagnole

2.4.6 Hasselback potatoes

2.4.7 Beef ragout

(7 × 2) (14)

- 2.5 List THREE characteristics of an à la carte menu. (3)
- 2.6 State the information that should appear under the heading 'Standardised recipe'. (6)
- 2.7 State FIVE disadvantages of standardised recipes. (5)
- [50]

QUESTION 3

BEEF RAGOUT (SERVES 4)

In TABLE 1 a list of ingredients for preparing beef ragout for 4 persons is given.

| INGREDIENTS | PRICE UNIT | 3.1 50 PEOPLE | 3.2 COST |
|--|--------------|------------------|----------|
| 500 g beef chuck/brisket | R65,00/kg | 3.1.1 | 3.2.1 |
| 1 small red onion, chopped (80 g) | R20,00/2 kg | 3.1.2 | 3.2.2 |
| 1 medium carrot peeled and finely diced (80 g) | R10,00/kg | 3.1.3 | 3.2.3 |
| 250 ml beef stock (use 10 g stock powder for every 300 ml water) | R18,00/150 g | 3.1.4 | 3.2.4 |
| 1 can tinned tomato (roughly chopped) (410 g) | R9,90/410 g | 3.1.5 | 3.2.5 |
| 1 clove garlic, finely chopped (5 g) | R20,00/80 g | 3.1.6 | 3.2.6 |
| | | Total cost | 3.2.7 |
| | | Cost per portion | 3.2.8 |

TABLE 1

- 3.1 Calculate how much ingredients you would need to prepare the beef ragout for 50 people. Write only the quantity of each ingredient next to the question number (3.1.1–3.1.6) in the ANSWER BOOK. (6)
- 3.2 Calculate the cost of the beef ragout for 50 people. Write only the amount that each ingredient will cost next to the question number in the ANSWER BOOK. (8)
- 3.3 A client booked a table for his staff (12 people). As they have limited time to eat, they decided on a set menu of butternut ravioli, beef ragout, cocktail Florida, 2 vegetables and iced rum and sultana parfait.
- Use the cost price of the menu items listed in QUESTION 2.2 and TABLE 1 to determine the total cost of the menu for the client. (6)
- 3.4 If you want to make a gross profit of 60%, what would be the selling price per person? (9)
- 3.5 What are the duties of a banquet dispense bar manager? (6)

- 3.6 State 10 tasks of the head waiter at the completion of a function. (10)
- 3.7 State the serving sequence of the items on a buffet table. (5)
- [50]

QUESTION 4

- 4.1 Name FOUR considerations to keep in mind when drawing up a table plan for a function. (4)
- 4.2 State SIX laws of Kashruth. (6)
- 4.3 Name FIVE types of vegetarians with ONE food item they normally exclude from their diet. (10)
- 4.4 One of the ingredients in the iced rum and sultana parfait is ice cream.
- 4.4.1 How can the formation of large ice crystals be prevented when ice cream is prepared? (6)
- 4.4.2 What are the characteristics of a good quality ice cream? (6)
- 4.5 List FIVE factors that will affect the degree of sweetness when tasting sweet products. (5)
- 4.6 How should an Italian meringue be prepared? (3)
- 4.7 Tabulate FIVE differences between crustaceans and molluscs. (5 × 2) (10)
- [50]

TOTAL SECTION B: 150
GRAND TOTAL: 200