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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

**N80(E)(N7)H
NOVEMBER EXAMINATION
NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N6**

(10070346)

**7 November 2013 (X-Paper)
09:00–12:00**

Calculators may be used.

This question paper consists of 11 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. Write neatly and legibly.
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SECTION A**QUESTION 1**

1.1 Give ONE term for each of the following descriptions. Write only the term next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

- 1.1.1 A South African kebab
- 1.1.2 Jewish potato pancakes
- 1.1.3 A platter of raw vegetables cut into bite-size pieces
- 1.1.4 A fixed price menu with few or no choices
- 1.1.5 An entremet consisting of ice-cream on a sponge cake base, covered with meringue and browned for a few minutes in a hot oven
- 1.1.6 Seafood that has a segmented body and jointed legs
- 1.1.7 The Italian term for chopped, mixed, candied fruit often served in or with ice-cream
- 1.1.8 The type of frozen dessert which consists of fruit juices, gelatine, whipped egg white and a stabiliser, and contains no dairy products
- 1.1.9 Fruit or vegetable purée used as a sauce
- 1.1.10 A Swiss dish consisting of melted cheese and white wine, into which chunks of bread are dipped and then eaten
- 1.1.11 A type of frozen dessert normally set in a smooth domed mould and consisting of two layers of contrasting ice-cream
- 1.1.12 Turkish delight and marshmallows are classified under this group of candies
- 1.1.13 The traditional Scottish dish which consists of the sheep's stomach stuffed with chopped sheep's liver, lungs and heart combined with oatmeal and seasoning

(13 × 1) (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 (1.2.1–1.2.12) in the ANSWER BOOK.

- 1.2.1 Caramels are firm crystalline candies.
- 1.2.2 To obtain snowy white fondant, add cream of tartar.
- 1.2.3 Chocolate for dipping should be melted over boiling water.
- 1.2.4 The higher the concentration of sugar, the higher the boiling point of a sugar solution would be.
- 1.2.5 Mellorine contains no milk fat in its composition.
- 1.2.6 A complete oyster has only one shell.
- 1.2.7 Stews may be included on a dinner menu.
- 1.2.8 Chilli con carne is a traditional Portuguese dish.
- 1.2.9 Apart from the top table, no precedence is given to rank or sex at banquets.
- 1.2.10 Shellfish is not easily toughened by high temperatures.
- 1.2.11 If two soups are included on a menu, the thin soup is listed first.
- 1.2.12 Income from sales minus cost of food sold = gross profit. (12 × 1) (12)

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 A round table of diameter 1,5 m can seat ... persons quite comfortably at a banquet.

- A 4
B 12
C 8
D 10

1.3.2 The number of guests allocated to each wine waiter at a function where various drinks are to be served, is ... people.

- A 5–10
B 10–15
C 20–25
D 40–50

- 1.3.3 A continental breakfast may include the following items:
- A Oats porridge, fried eggs, bacon and whole-wheat rolls
 - B Fruit juice, croissants ,toast, preserves, coffee and tea
 - C Stewed fruit, muesli, omelette, whole-wheat bread, coffee and tea
 - D Yoghurt, corn flakes, kippers, potato cakes, croissants and toast
- 1.3.4 'Poisson' is the French term used for ...
- A chicken.
 - B potatoes.
 - C fish.
 - D soup.
- 1.3.5 Sole meunière is ...
- A sole baked in a bonne femme sauce.
 - B poached sole served with Mornay sauce.
 - C sole in a veloute sauce with mushrooms.
 - D prepared by sautéing and served with browned butter, lemon juice and parsley.
- 1.3.6 A dinner menu is normally compiled for a banquet and could include the following item:
- A Vegetable lasagne
 - B Beef stroganoff
 - C Chili con carne
 - D Sole Mornay
- 1.3.7 A characteristic of a table d'hôte menu:
- A Each menu item cooked to order
 - B A set number of courses
 - C Each dish priced separately
 - D A waiting time allowed
- 1.3.8 This is the first of the meat courses which is not roasted or grilled:
- A Rôti
 - B Hors d'oeuvre
 - C Entrée
 - D Farinaceous

1.3.9 This course includes all types of fresh fruit and nuts served in a basket or on a platter:

- A Hors d' oeuvre
- B Entremet
- C Entrée
- D Dessert

1.3.10 The following item may be served as an entremet:

- A Smoked salmon
- B Crêpes suzette
- C Sauté of chicken
- D Quiche Lorraine

(10 × 1) (10)

1.4 Choose from COLUMN B the dish/food item which best matches the course in COLUMN A. Write only the letter (A–F) next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.4.1	Poisson	A	meringue glacée
1.4.2	Fromage	B	cock-a-leekie
1.4.3	Entremet	C	mixed grill
1.4.4	Potage	D	filet de plie frite
1.4.5	Entrée	E	camembert
		F	contrefilet de boeuf

(5 × 1) (5)

- 1.5 Select from COLUMN B the dish which best matches the country of origin in COLUMN A. Write only the letter (A–K) next to the question number (1.5.1–1.5.10) in the ANSWERBOOK.

COLUMN A		COLUMN B
1.5.1	Morocco	A quesadillas
1.5.2	Italy	B moussaka
1.5.3	Scotland	C sukiyaki
1.5.4	Russia	D harira
1.5.5	Greece	E shashlyk
1.5.6	Mexico	F quiche
1.5.7	France	G oatcakes
1.5.8	Spain	H salami
1.5.9	Japan	I doughnut
1.5.10	USA	J apfelstrudel
		K tapas

(10 × 1) (10)

TOTAL SECTION A: 50

SECTION B**QUESTION 2**

2.1 Catering establishments have to review their menus periodically.

State and discuss the factors which have to be considered when compiling new menus. (8 × 2) (16)

2.2 The following items normally form part of a brunch menu.

Rearrange the food items so that they are in the correct order and write the menu in the correct format. (ALL the items must appear on the neatly presented menu. The correct menu layout is of the utmost importance.)

Stuffed tomato
Sangria
Muffins and croissants
Tea and coffee
Liver cakes
Sautéed mushrooms
Sliced fresh seasonal fruits
Crispy back bacon
Apple tart
Scrambled egg
Smoked kipper
Beef sausage
Creamed spinach

2.3 Study the list below of possible courses for a luncheon menu and answer the questions.

- A Paella
- B Mille-feuille with summer fruit
- C Seafood Risotto
- D Sliced smoked duck served with orange vinaigrette
- E Ravioli au gratin
- F Bobotie with saffron rice
- G Poached Salmon Florentine
- H Vol-au-vent Forestière
- I Roast loin of lamb
- J Mushroom and marog soup
- K Creamy Spinach Frittata

2.3.1 Explain the term *paella*. (1)

2.3.2 Identify TWO courses which are classified as farinaceous dishes. (2)

2.3.3 Would you serve (D) as (an hors d'oeuvre/a relevé/an entremet)? (1)

- 2.3.4 Identify TWO dishes where puff pastry is used. (2)
- 2.3.5 What dish is a frittata similar to? (1)
- 2.3.6 'Florentine' refers to a dish containing ... (1)
- 2.3.7 With which country do we associated 'risotto'? (1)
- 2.3.8 Describe *bobotie*. (3)
- 2.3.9 During which course on the menu will you serve I? (1)
- 2.3.10 Which ONE of the abovementioned dishes is not suitable for dinner? (1)
- 2.4 What restrictions do Muslims have to abide by during the holy month of Ramadan? (2)
- 2.5 Name TWO things which you would not serve to Muslims. (2)
- [34]

QUESTION 3

- 3.1 Explain the following traditional dishes:
- 3.1.1 Antipasto (2)
- 3.1.2 Tortilla (1)
- 3.1.3 Smörgäsbord (2)
- 3.1.4 Garam masala (2)
- 3.2 Measurement is one way of determining portion size. State TWO other ways of deciding what the size of a portion should be. (2)
- 3.3 Rewrite the quantities of the following TWO ingredients in standard form (kilograms and litres):
- 3.3.1 12,5 ml (golden syrup) (1)
- 3.3.2 25 g corn flour (1)
- 3.4 Give the meaning of the following TWO abbreviations which are often used in standardised recipes:
- 3.4.1 AP (1)
- 3.4.2 EP (1)

- 3.5 When is a recipe regarded as standardised? (3)
- 3.6 What are the advantages of using standard recipes? (7)
- 3.7 List the factors which play an important role in determining the size of a portion. (4)
- 3.8 Use the nougat recipe to answer the following questions.

Nougat

Ingredients		3.8.2	Price	Unit	3.8.3
Sugar	400 g	3.8.2(a)	R26,00	2.5 kg	3.8.3(a)
Golden syrup	300 g	3.8.2(b)	R30,00	907 g	3.8.3(b)
Water	250 ml	3.8.2(c)			
Egg whites	3	3.8.2(d)	R 45,00	2 ½ dozen	3.8.3(c)
Vanilla essence	5 ml	3.8.2(e)	R29,00	500 ml	3.8.3(d)
Glazed cherries	80 g	3.8.2(f)	R19,00	75g	3.8.3(e)
Blanched almonds	100 g	3.8.2(g)	R22,00	100g	3.8.3(f)
Pecan nuts	75 g	3.8.2(h)	R30,00	100g	3.8.3(g)
				Total cost	3.8.3(h)

(8 × 2) (16)

- 3.8.1 The nougat is set in a dish, 1,5 cm deep, 24 cm long and 24 cm wide.

How many portions will it yield if you cut it into 3 cm × 3 cm squares?

(2)

- 3.8.2 Increase the recipe by means of the factor method to yield 320 nougat squares. Use the number system (see table: 3.8.2(a)– 3.8.2(h) to write your answer in the ANSWER BOOK.

(8)

- 3.8.3 Calculate the cost price of the increased nougat recipe. Use the number system (see table: 3.8.3(a)–3.8.3(h)) to write your answer in the ANSWER BOOK.

(8)

- 3.8.4 What would the selling price be if you sell the nougat in packets of 10 each, with a gross profit of 50%?

(5)

[66]

QUESTION 4

- 4.1 What are the advantages of using pre-portioned items? (7)
- 4.2 What should be remembered when you design a platter for a buffet table? (6)
- 4.3 Why is a buffet such a popular way of entertaining? (6)
- 4.4 List FOUR tasks of a station waiter at the end of service before he goes off duty. (4)
- 4.5 How will you prevent the formation of crystals when you prepare the nougat in QUESTION 3? (3)
- 4.6 4.6.1 To what stage should you boil the sugar syrup when preparing nougat? (1)
- 4.6.2 What should the results be if you do a cold water test at this stage? (2)
- 4.7 Write a method for preparing American frosting. (7)
- 4.8 List the most suitable conditions for the preparation of chocolates. (5)
- 4.9 List the FOUR main types of frozen desserts. (4)
- 4.10 How will you extract and clean raw abalone meat? (5)
- [50]

TOTAL SECTION B: 150
GRAND TOTAL: 200