higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N80(E)(N13)H
NOVEMBER EXAMINATION

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

13 November 2014 (X-Paper)
09:00–12:00

Calculators may be used.

This question paper consists of 10 pages.

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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 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 What does the word 'canapé' indicate?

A Specific garnish
B Russian cake
C Cushion for food
D Sliced sausage

1.1.2 An item which should NOT appear on a continental breakfast menu:

A Variety of cold meat
B Fresh fruit
C Breakfast cereals
D Sautéed mushrooms

1.1.3 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

1.1.4 The following item may be served as an entremet:

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

1.1.5 The space allowed for a table setting is ...

A 30 cm.
B 45 cm.
C 60 cm.
D 90 cm.

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1.1.6 A Greek dessert consisting of baked phyllo pastry with nuts, sugar and spice:

A Tahini
B Mortadella
C Blini
D Baklava

1.1.7 A typical Middle-Eastern bread:

A Pitta
B Tortilla
C Poppadum
D Bap

1.1.8 A traditional Scottish dish:

A Finnan Haddie
B Steak and kidney pie
C Leek pie
D Yorkshire pudding

1.1.9 An example of a crustacean:

A Mussel
B Shrimp
C Eel
D Squid

1.1.10 Which ONE of the following has a rose pink colour and grows to 18 cm in length?

A Crawfish
B Langoustine
C Shrimp
D Prawn

(10 × 1) (10)

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 When making marshmallow sweets, the syrup is boiled to a higher temperature than for fondant.

1.2.2 A complete oyster has only one shell.

1.2.3 Shellfish may be served as a main course item.

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1.2.4 Apéritifs are normally served at the end of a meal.

1.2.5 Hindus do not eat beef.

1.2.6 A round table with a diameter of 1,5 metres can seat ten guests comfortably.

1.2.7 Chicken à la Kiev is a traditional French dish.

1.2.8 Vine leaves stuffed with rice are called dolma.

1.2.9 The Chinese diet is characterised by the absence of dairy products.

1.2.10 Coverture chocolate has higher cocoa butter content than cooking chocolate.

(10 × 1) (10)

1.3 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 An ingredient which ensures a smooth texture in ice-cream

1.3.2 Fruit or vegetable purée used as a sauce

1.3.3 A Swiss dish consisting of melted cheese and white wine, into which chunks of bread are dipped and then eaten

1.3.4 A type of pear-shaped pumpkin, which serves as a food as well as a utensil for storing liquids in the rural black household

1.3.5 Light coloured clear soup

1.3.6 Roe of sturgeon fish (fish eggs), eaten as an hors d'oeuvre

1.3.7 Hard boiled eggs covered in sausage meat, crumbed and deep fried

1.3.8 A set of menus rotated at definite intervals

1.3.9 The country with which 'shortbread' is associated

1.3.10 The browning of sugar caused by heat

(10 × 1) (10)

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1.4 Choose TWO statements from COLUMN B that are applicable to a religion in COLUMN A. Write only the letter (A–H) next to the question number (1.4.1–1.4.4) in the ANSWER BOOK.

COLUMN A		COLUMN B
1.4.1	Christianity	A hot cross buns and Easter eggs are consumed
1.4.2	Judaism (Kosher)	B strictly forbidden to eat dairy products and meat together
1.4.3	Muslims	C alcohol and products containing alcohol are forbidden
1.4.4	Hindus	D bread and wine are served at holy communion
		E banana fudge is eaten at a celebration festival
		F no shellfish or snails may be eaten
		G the food eaten must be halaal
		H do not believe that any food requiring killing should be eaten

(4 × 2) (8)

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1.5 Choose TWO dishes from COLUMN B that are suitable to serve to the vegetarian in COLUMN A. Write only the letter (A–M) next to the question number (1.5.1–1.5.6) in the ANSWER BOOK.

COLUMN A		COLUMN B
1.5.1	Vegan	A mint pea soup
1.5.2	Lacto vegetarian	B cheese vegetable chowder
1.5.3	Ovo-lacto vegetarian	C devilled eggs
1.5.4	Ovo vegetarian	D herbed cream roulade
1.5.5	Pescatarian	E crab and lentil soup
1.5.6	Fruitarian	F rolled sole with leeks
		G boiled egg chutney
		H stuffed baby marrow slices
		I vegetable lasagne
		J mushroom soufflé
		K fawl
		L baklava
		M compote

(6 × 2) (12)
[50]

TOTAL SECTION A: 50

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SECTION B

QUESTION 2

2.1 How should a woman adjust her diet during pregnancy? (8)

2.2 How can cooking methods be altered/changed to save fuel during an emergency situation? (6)

2.3 Name ONE method to purify water. (2)

2.4 Study the menu below and answer the questions.

MENU FORMAL DINNER

Prawn Cocktail

****

Consommé Royale

****

Beef Wellington with Red Wine Sauce
Duchess Potatoes
Glazed Vegetables

****

Mixed Berry Jelly with Glace Vanille

****

Tea/Coffee

2.4.1 Explain why the menu above is suitable for a formal dinner. (4)

2.4.2 Give the characteristics of raw and cooked prawns used for the prawn cocktail. (2)

2.4.3 State FOUR other uses than the bisque mentioned in the menu. (4)

2.4.4 Explain, in tabular form, the difference between *crustaceans* and *molluscs*. (10)

2.4.5 What are the characteristics of a high quality 'Glacé Vanille'? (6)

2.4.6 Give the THREE factors on which the time required for freezing refrigerator desserts depends. (3)

2.4.7 Which FIVE characteristics make a formal function different from any other style of service? (5)
[50]

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QUESTION 3

3.1 Indicate the sequence of service for the function in QUESTION 2.4. The menu used will be the one in QUESTION 2.4. (12)

3.2 What are the disadvantages of standardised recipes? (6)

3.3 What are the aims of portion control? (2)

3.4 If the preparation cost of the menu in QUESTION 2.4 is R150,00, what will the selling price be if you want to obtain a gross profit of 50%?

Show ALL the calculations. (10)

3.5 What would the total cost of the recipe below be, if you enlarge it to serve 80 guests? Show ALL the calculations and tabulate your answer.

Each ingredient, the amounts for 80 portions as well as the cost of each individual item must be shown.

Classic prawn cocktail: Serves 4

INGREDIENT	QUANTITY	PRICE/UNIT	80 PORTIONS	COST PER ITEM
Prawns	400 g	R150,00/Kg		
Lettuce	100 g	R15,0/120 g		
Mayonnaise	75 mℓ	R25,00/800 mℓ		
Tomato chutney	75 mℓ	R27,00/400 mℓ		
Worcestershire sauce	10 mℓ	R15,00/250 mℓ		
Creamed horseradish	10 mℓ	R35,00/150 mℓ		
Tabasco sauce	1 mℓ	R69,00/150 mℓ		
Lemon juice	2 mℓ	R16,00/500 mℓ		
Paprika	1 mℓ	R17,00/100 mℓ		
Chives	1 g	R12,00/30 g		

(20)
[50]

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QUESTION 4

4.1 State the factors that will influence the size of the crystals when making fudge. (5)

4.2 How can crystallisation be prevented in the making of sweets? (2)

4.3 Which THREE factors determine the length of a cycle menu? (3)

4.4 The following items will be served at a banquet:

angels on horseback; bortsch; Chateaubriand; choufleur mornay; crepe Suzette; espinards en branches; moules mariniere; pommes lyonnaise; roti; sole veronique

Write the table d'hote menu in the correct sequence. (15)

4.5 What must be kept in mind when planning a platter for a function? (5)

4.6 What are the additional factors the caterer must make sure of before doing an outside function? (8)

4.7 The local nursery asked you to advise the mothers of the toddlers (1–3 years old) on sensible eating habits for their children.

What advice will you give them? (12)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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