



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

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

18 NOVEMBER 2016

This marking guideline consists of 10 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	Sosatie	(13 × 1)	(13)
	1.1.2	Latkes		
	1.1.3	Cruditees		
	1.1.4	Table d' hote		
	1.1.5	Baked alaska		
	1.1.6	Crustaceans		
	1.1.7	Tutti fruti		
	1.1.8	Sorbet		
	1.1.9	Couilis		
	1.1.10	Fondue		
	1.1.11	Bombe		
	1.1.12	Non cystalline		
	1.1.13	Haggis		
1.2	1.2.1	False	(12 × 1)	(12)
	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	False		
	1.2.9	True		
	1.2.10	False		
	1.2.11	True		
	1.2.12	True		
1.3	1.3.1	C	(10 × 1)	(10)
	1.3.2	C		
	1.3.3	B		
	1.3.4	C		
	1.3.5	D		
	1.3.6	D		
	1.3.7	B		
	1.3.8	C		
	1.3.9	D		
	1.3.10	B		

1.4	1.4.1.	D		
	1.4.2	E		
	1.4.3	A		
	1.4.4	B		
	1.4.5	C		
			(5 × 1)	(5)
1.5	1.5.1	D		
	1.5.2	H		
	1.5.3	G		
	1.5.4	E		
	1.5.5	B		
	1.5.6	A		
	1.5.7	F		
	1.5.8	K		
	1.5.9	C		
	1.5.10	I		
			(10 × 1)	(10)
				[50]
TOTAL SECTION A:				50

SECTION B

QUESTION 2

- 2.1 Time of the year:
- The prevailing temperature should be considered as certain dishes suitable for cold weather may not be acceptable in mid-summer.
 - Foods in season are usually in good supply and more reasonably priced.
 - Special dishes on certain days, e.g. Christmas, Passover, etc.

Time of the day:

- Whether breakfast, brunch, lunch, tea, high tea, dinner, supper, snack or special function.

No repetition of wines:

- If using wine in the cooking of more than one course, make sure that a different type is used.

Sensible nutritional balance:

- If a selection of dishes with varying nutritional contents are offered, customers can make their own choices.

No repetition of commodities

- Never repeat basic ingredients, e.g. mushrooms, tomatoes, peas, bacon on one menu. If a basic ingredient is used in one course it should not reappear in any other course on the same menu

No repetition of flavours:

- If using strong seasoning like onions, garlic or herbs such as thyme, sage or bay-leaf, do not repeat in more than one course.

No repetition of colours

- Colour of food is important to give appetite appeal, but avoid repetition of colour. At least one or two colourful food should be included on the each menu. A green vegetable adds colour to an otherwise colourless combination of boiled fish and creamed potatoes.

Texture of courses:

- Texture refers to the structure of foods and can best be detected by the feel of foods in the mouth. Crisp, soft, smooth and chewy are adjectives describing food texture. Ensure variation is given, e.g. food should not be all soft or crisp, but balanced.

Sauces:

- If different sauces are served on one menu, the foundation ingredients of each sauce should vary. For example: reduced stock, demi-glace, veloute, cream, buttered - thickened sauce, yogurt etc.

Consistency:

- This is the way foods adhere together, their degree of firmness, density or viscosity and may be described as firm, thick, thin or gelatinous. Serving two creamed foods on the plate would be unattractive.

Shape:

- Shape of food plays a big part in eye appeal. One way to add interest to the menu is to vary the way in which vegetables are cut, e.g. carrots cut into julienne strips or circles, cubed or shredded; green beans served whole, cut or French cut.

Flavour combinations:

- Flavour combinations are important in menu planning. In addition to the basic flavours of sweet, sour, bitter and salty, vegetables may be thought of as strong and mild flavoured; chilli or other food as spicy or highly seasoned.
- Certain food combinations complement each other, such as turkey and cranberries, roast beef and horseradish sauce, or pork and applesauce.

Variety in preparation:

- Variety in preparation should be considered in menu planning and two foods prepared in the same way should not be included in the same meal. Variety may be introduced by marinating or stir-frying foods in addition to the traditional fried, broiled, baked, braised or steamed. Foods can be varied further by serving them creamed, buttered or escalloped, or by adding a variety of sauces.

Number of courses:

- The number of courses will vary according to all prior considerations.

Correct sequence of courses:

- Important if the menu is to achieve a good balance.

Appropriate languages:

- Always use language which customers can understand. If writing in French, support each item with an English description. (16)

2.2		Fruit juice Compote of fruits Sliced fresh seasonal fruits Variety of breakfast cereals Smoked kipper Kedgeree Scrambled egg Crispy back bacon Beef sausage Sautéed mushrooms Grilled tomato Muffins and croissants Tea and coffee	(16)
2.3	2.3.1	Spatchcock – splitting a chicken against the backbone leaving breastbone intact	(1)
	2.3.2	C Seafood Risotto E Fettuccini with Pesto sauce	(2)
	2.3.3	(D) as a relevé	(1)
	2.3.4	B Mille-feuille with summer fruit H Vol-au-vent Forestière	(2)
	2.3.5	Omelette	(1)
	2.3.6	Spinach	(1)
	2.3.7	Italy	(1)

- 2.3.8 A popular South African dish made of minced lamb and/or beef mixed with bread, rice or mashed potatoes, onions, garlic and curry powder. The ingredients are blended with an egg-and-milk mixture before being baked. Partway through the baking process additional egg-milk mixture is poured over the top. Bobotie is served in squares or wedges. (3)
- 2.3.9 Entree (1)
- 2.3.10 E Fettuccini with Pesto sauce (1)
- 2.4 Muslims do not eat or drink from dawn to sunset. The end of the fast is celebrated with a feast called Eid-ul-Fitar, with special foods. (2)
- 2.5 Pigs are regarded as unclean and are not allowed to be eaten. All intoxicating drinks are forbidden (2)
- [50]**

QUESTION 3

- 3.1 3.1.1 Antipasto: Italian starters which consist of marinated vegetables, seafood and slices of salami or other cold meats (2)
- 3.1.2 Tortilla: A Spanish flat omelette of potatoes, onions and garlic, served hot or cold Mexico's everyday bread, the unleavened tortilla is round and flat - it resembles a very thin pancake. (1)
- 3.1.3 Smörgäsbord: Term for 'buffet', including many dishes particularly those using fresh, smoked and pickled herrings and other fish, shrimps and prawns (2)
- 3.1.4 Garam masala: literally a mixture of spices: hot spices, black cardamom, cinnamon, cloves, peppercorns and nutmeg (2)
- 3.2
- Count
 - Weight
- (2)
- 3.3 3.3.1 0,0125 l
- 3.3.2 0,025 kg
- (2 × 1) (2)
- 3.4 3.4.1 AP – amount purchased
- 3.4.2 EP – edible portion
- (2 × 1) (2)

3.5 When a specific food service unit has tested the particular recipe for a specific quantity and it always gives the same quality end result. (3)

- 3.6
- Accurate cost control
 - Standard buying, issuing and recording
 - Consistent yield
 - Uniformity of size and quality
 - Standard costing and selling price
 - Quick production resulting from the use of streamlined, familiar standard methods
 - Replacement staff can prepare the recipes and achieve the same quality
 - Useful in training of new staff
- (8)

- 3.7
- The type of establishment
 - The type of consumer
 - The desired selling price
 - The particular characteristics of the food item
- (4)

3.7 64 portion (2)

3.9

INGREDIENTS		INCREASED QUANTITY
3.9.1	Gelatine	150 ml (75 g)
3.9.2	Cold water	625 ml
3.9.3	Castor sugar	2100 g
3.9.4.	Boiling water	625 ml
3.9.5	Red food colouring	5 ml
3.9.6	Egg whites	20
3.9.7	Vanilla essence	50 ml
3.9.8	Icing sugar in which to roll sweets	250 g

(8 × 1) (8)

3.10

INGREDIENTS		COST
3.10.1	Gelatine	R21,00
3.10.2	Castor sugar	R46,20
3.10.3	Red food colouring	R01,00
3.10.4	Egg whites	R53,33
3.10.5	Vanilla essence	R03,75
3.10.6	Icing sugar in which to roll sweets	R06,25
3.10.7	Total price	R131,53

(7 × 1) (7)

3.11 $SP = \frac{\text{Food cost} \times 100}{100 - \text{required gross profit}}$
 $\frac{4,11 \times 100}{50}$
 = R8.22 (5)
[50]

QUESTION 4

- 4.1
- That all costs are known.
 - The sizes of the portions are uniform.
 - The entire product is utilised.
 - Labour-saving.
 - Saves time - no preparation required.
 - The use of standard portions and standard buying patterns, allows for standard costing.
 - Purchasing these items eliminates a lot of unnecessary work for the caterer.
- (7)
- 4.2
- Plan your platter ahead by making a sketch.
 - Divide the platter into six or eight equal parts to avoid lopsided or crooked arrangements.
 - A good design makes your eyes move across the platter following the lines of the design you have set up.
 - Most food for platters consists of single small portions arranged in rows or lines. By curving or angling the lines, you will be able to create movement.
 - Every design should have a focal point which emphasises and strengthens the design by giving direction and height.
 - The centerpiece is not always in the center although it is called centerpiece. Due to it's height it should be put at the back or towards the side so it does not hide the food. It is not necessary for each platter on the buffet to have a centrepiece.
 - Items should be kept in proportion. Items such as meat slices should look like the main items. The centerpiece should not be so large that it totally dominates the platter. Garnish should never be overwhelming to the size, height or quantity of the main item, but should enhance the dish. The number of portions of garnish should be in proportion to the amount of the main item.
 - The size of the platter should be in proportion to the amount of food.
 - Keep enough space between items or between rows so that the platter does not look confusing.
- (Any 6 × 1) (6)
- 4.3
- Visual appeal
- An attractive presentation of foods has the effect of lavishness and ample quantity, and careful arrangement and garnish suggest quality as well.
- Efficiency
- The buffet allows the caterer to serve a large number of people in a short time with relatively few service staff.
- Adaptability
- Buffet service is adaptable to nearly every kind of food and to all price ranges, occasions, restaurant styles and local food customs.
- (6)

- 4.4
- Replace all equipment in the sideboard according to the sideboard checklist.
 - Wipe down the sideboard and trolleys, clearing all dirty equipment to the wash-up area.
 - Clear down tables and crumb down. Relay tablecloths and slip cloths as appropriate.
 - Switch off and clean sideboard hotplates.
 - Return special equipment to appropriate work areas.
 - Return any surplus china and silver to store cupboards.
 - Remove plugs having switched off all electrical sockets.
 - Return food/drink check pads and menus to the drawer in the head waiter's desk.
 - Check your area of responsibility with your head waiter/supervisor.
- (Any 4 × 1) (4)
- 4.5
- Cooking to very high temperatures so that the flashed product hardens before the crystals have a chance to form
 - Adding such large amounts of interfering substances that the crystals cannot form
 - Combining high temperatures with large amounts of interfering substances
- (3)
- 4.6
- 4.6.1 Hard-ball (1)
- 4.6.2 When dropped into cold water, it forms a hard ball that retains its shape but is still pliable. (2)
- 4.7
- Put the sugar, water and cream of tartar in a small heavy-based saucepan and heat gently, stirring frequently, until sugar has dissolved.
 - Boil steadily without stirring until it reaches 120°C.
 - Whisk the egg white until stiff peaks form.
 - Remove the sugar syrup from the heat and pour it on to the egg white in a thin stream, whisking continuously, until the frosting is thick and just ginning to go dull.
 - Pour the frosting immediately on to a cake and spread evenly over the top and sides.
 - Make swirls with the back of a spoon.
 - Serve the cake within 24 hours.
- (7)
- 4.8
- Choose a nice cool day.
 - Room temperature should be 15–20° C.
 - Air should be warm and dry.
 - Prevent steam and damp as this will make the chocolate dull.
 - Draughts should be avoided.
- (5)
- 4.9
- Ice creams
 - Ice milks
 - Sherbets
 - Water ices (sorbets)
- (4)

- 4.10
- Clean the flesh with a small knife by cutting away the viscera attached to it.
 - Discard the viscera and remove the dark fringe around the meat.
 - Wash the meat, scrubbing off the black mucus with a brush.
 - Cut the meat into 2 to 3 rounds. Put the slices between two sheets of cling wrap and pound with a mallet to tenderise.
 - Alternatively, butterfly the meat by slitting it lengthwise, opening it out and
 - Pounding it flat.
 - With a swift, sharp movement, push the spoon, rounded side up, under the stem muscle, cutting it from the shell.
 - Free the abalone meat from the shell by sliding a metal spoon around the edge of the flesh and between the flesh and the shell. (Any 5 × 1) (5)
- [50]**

TOTAL SECTION B: 150
GRAND TOTAL: 200