



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

28 NOVEMBER 2018

This marking guideline consists of 7 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	C	(10 × 1)	(10)
	1.1.2	A		
	1.1.3	D		
	1.1.4	A		
	1.1.5	C		
	1.1.6	B		
	1.1.7	D		
	1.1.8	C		
	1.1.9	D		
	1.1.10	D		
1.2	1.2.1	K	(10 × 1)	(10)
	1.2.2	H		
	1.2.3	J		
	1.2.4	D		
	1.2.5	F		
	1.2.6	B		
	1.2.7	C		
	1.2.8	I		
	1.2.9	A		
	1.2.10	G		
1.3	1.3.1	True	(10 × 1)	(10)
	1.3.2	False		
	1.3.3	False		
	1.3.4	True		
	1.3.5	True		
	1.3.6	False		
	1.3.7	True		
	1.3.8	False		
	1.3.9	False		
	1.3.10	True		
1.4	1.4.1	invert sugar	(10 × 1)	(10)
	1.4.2	Cream of tartar		
	1.4.3	Corn syrup		
	1.4.4	Golden syrup		
	1.4.5	Honey		
	1.4.6	Liquid glucose		
	1.4.7	Granulated sugar		
	1.4.8	Lactose		
	1.4.9	Castor sugar		
	1.4.10	Icing sugar		

1.5	1.5.1	beverages		
	1.5.2	Stilton		
	1.5.3	alcohol		
	1.5.4	bleach with sodium hypochlorite		
	1.5.5	18 months		
	1.5.6	25–40		
	1.5.7	1,8 m		
	1.5.8	8,3		
	1.5.9	speciality		
	1.5.10	125 g		
			(10 × 1)	(10)
				[50]
			TOTAL SECTION A:	50

SECTION B**QUESTION 2**

2.1	2.1.1	Glacé		
	2.1.2	Hors d'oeuvre		
	2.1.3	Salades		
	2.1.4	Entrée		
	2.1.5	Légumes		
	2.1.6	Fromage		
	2.1.7	Farineux		
	2.1.8	Potage		
	2.1.9	Poisson		
	2.1.10	Rôties		
			(10 × 1)	(10)
2.2	2.2.1	Butter = R22,08✓ Golden syrup = R7,20✓ Condensed milk = R28,00✓ Milk = R3,90✓ Sugar = R1,78✓ Cream of tartar = R0,44✓ Vanilla = R0,38✓ Total cost = R63,78✓✓		(9)
	2.2.2	$R63,78 \div 72 \checkmark = R0,89 \checkmark$		(2)
	2.2.3	Food cost of 6 squares = $6 \times R0,89 \checkmark = R5,34 \checkmark$ Selling price = $\frac{\text{food cost} \checkmark}{100 - 60 \checkmark} \times 100 \checkmark = \frac{R5,34 \checkmark}{40 \checkmark} \times 100 = R13,35 \checkmark$		(8)

2.2.4 $72 \div 6\checkmark = 12\checkmark$ (2)

2.2.5 $120 \text{ guests} \times 3 \text{ squares}\checkmark = 360 \text{ squares}\checkmark$

$$\text{Factor} = \frac{\text{desired}}{\text{known}} = \frac{360}{72} \checkmark = 5\checkmark$$

$$160 \text{ g butter} \times 5 = 800 \text{ g}\checkmark$$

$$75 \text{ ml syrup} \times 5 = 375 \text{ ml}\checkmark$$

$$397 \text{ g condensed milk} \times 5 = 1985 \text{ g}\checkmark$$

$$325 \text{ ml milk} \times 5 = 1625 \text{ ml/1,625 litre}\checkmark$$

$$120 \text{ g sugar} \times 5 = 600 \text{ g}\checkmark$$

$$2 \text{ ml cream of tartar} \times 5 = 10 \text{ ml}\checkmark$$

$$5 \text{ ml vanilla essence} \times 5 = 25 \text{ ml}\checkmark$$

(11)

2.3 Mix all the ingredients well,✓ heat the mixture and stir until the sugar has just dissolved.✓

Do not allow the syrup to boil until the sugar has dissolved.✓

Keep on washing the grains of sugar down from the sides of the saucepan with a pastry brush dipped in cold water.✓

Boil the mixture till it reaches soft ball stage (112 °C –116 °C).✓

Cool the boiled solution to 40 °C before starting to beat.✓

Continue beating until the whole solution has crystallised✓ – shiny appearance becomes dull.✓

(8)

[50]

QUESTION 3

3.1 Soup and beans (2)

3.2 3.2.1 KwaZulu-Natal: sugar products such as dried fruits, jams, 'konfyte', pickles, chutneys and mebos. (Any 2 × 1)

3.2.2 Free State: High quality mutton is roasted, deboned, stuffed and grilled as braai meat. Stews and 'sosaties'. (Any 2 × 1)

3.2.3 Gauteng: Excellent beef, steaks, 'boerewors', biltong. Good recipes for mealie bread, 'stywe pap', crumbly mealie meal porridge ('putupap'); where most of the country's maize is grown.

(Any 2 × 1)

(3 × 2)

(6)

- 3.3 A simple butter cream is made by creaming together fat✓ and sugar✓ to the desired consistency and lightness.✓ A small quantity of egg white may be whipped in.✓

Meringue-type butter creams are prepared by first beating egg whites✓ and adding boiling syrup or just sugar.✓ Soft butter✓ is then mixed into the meringue. This is a very light, smooth icing.✓

(8)

- 3.4 DINNER MENU✓

Chilled lemon✓

Consommé✓
Sole Véronique✓

Lamb cutlets✓
Glazed carrots✓
Broccoli au gratin✓

Peach Melba✓

12 December 2018✓

In centre of page✓

Space between 4 courses✓✓

(12)

- 3.5 The most important food groups for the toddler are the milk,✓ meat,✓ fruit and vegetable groups.✓

Toddlers require 1–2 g of protein per kilogram of body mass per day. This is a stage of rapid growth.✓

At one year old, the toddler should be consuming a mixed diet which contains all the nutrients in the correct proportions.✓

The toddler should be encouraged to drink water regularly instead of cool drinks.✓

Between meals, give fruit and fruit juice.✓ Fibre is essential to prevent constipation.✓

Use whole grain cereals, fresh fruit and vegetables.✓

Iron should be provided in the form of egg yolks and liver.✓

(10)

- 3.6 Allow a minimum space of 132–183 cm✓ between each table for chairs and for a space sufficiently wide for waiters to be able to serve.✓

For a 152 cm round table (seating 10), allow 3,53 m space and cut your template to that size.✓

Each cover requires 50–60 cm✓ to make sure that the guest is comfortable.✓

A gap of 46 cm✓ should be allowed between the chair back and the table.✓

There should be a gap of around 1 m✓ between the chair back and the wall to allow for a walkway.✓

Space should be allowed for the even distribution of service tables✓ around the room.

(10)

- 3.7 Molluscs✓ and crustaceans✓

(2)

[50]

QUESTION 4

- 4.1 Restaurant in large residential hotel.✓ Style may include a table d'hote dining room, à la carte (including gourmet level) and coffee shops.✓
- Dining rooms✓ in smaller residential hotels, inns or guest houses.✓
- Residential clubs✓ also offer restaurant services.✓
- Commercial restaurants✓ with no residential accommodation: traditional style.✓
- Speciality restaurants,✓ e.g. Chinese, Italian, Greek, Mexican, Kosher,✓ etc.
- Fast food restaurant✓ operating under a franchise, e.g. Kentucky Fried Chicken or operating as traditional cafes and snack bars.✓
- (6 × 2) (12)
- 4.2 4.2.1 Fruit: stewed fruit/fresh fruit salad (1)
- 4.2.2 Cereal: different types of cereals, e.g. cornflakes, and hot porridge such as oats. (1)
- 4.2.3 Fish: kipper/haddock/kedgeriee (1)
- 4.2.4 Main course: eggs✓ – boiled/scrambled/fried/poached/omelettes served with bacon, sausages, kidneys, potato fritters, grilled tomatoes, sautéed mushrooms.✓✓ (3)
- 4.2.5 Toast/Rolls: whole wheat/white toast, croissants, crackers, muffins, etc. (1)
- 4.2.6 Preserves: marmalade/honey/any type of jam or preserve (1)
- 4.2.7 Beverages: coffee/tea/hot chocolate (1)
- 4.3
- Number of guests
 - Special dietary requirements, e.g. vegetarian/kosher/halaal
 - Cost per head
 - Kitchen space and equipment available
 - Abilities of staff
- (Any 4 × 1) (4)
- 4.4 4.4.1 Passover: only✓ unleavened bread✓ may be eaten (Matzo). (2)
- 4.4.2 Pentecost: cheesecake is a traditional dish served at this celebration. (1)
- 4.4.3 Yom Kippur: it involves a 25 hour period of fasting. (1)
- 4.4.4 Chanukah: time of dedication in December✓ when pancakes✓ and potato dishes (potato latkes)✓ are usually eaten (3)

- 4.5
- Indian cooking involves the use of many flavourings, relishes and especially curries.
 - The cook mixes his/her own garam masala, or blend their own spices.
 - Rice is a staple food.
 - They often serve special flat bread – chapati, roti or bhakri.
 - The food is colourful and spicy.
 - 'Hot' food has a salty taste and is rich in protein.
 - A typical Indian meal might consist of a main curry dish accompanied by the following side dishes: yoghurt, sambals, salads, poppadum or chapati, coconut and chutneys (Any 5 × 1) (5)
- 4.6
- 4.6.1 Pasteurisation improves the flavour✓ and maintains quality.✓ It is used to destroy pathogenic organisms✓ and to aid in the blending of ingredients.✓
- 4.6.2 It is homogenised to finely divide the fat globules.✓ The texture✓ and palatability✓ of the ice cream are improved✓ by homogenisation. (2 × 4) (8)
- 4.7
- The concentration of the sweetener.
 - Temperature
 - pH
 - Presence of other substances
 - Sensitivity of the taster (Any 4 × 1) (4)
- 4.8 Gross profit % (1) [50]

TOTAL SECTION B: 50
GRAND TOTAL: 200