



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

29 NOVEMBER 2019

This marking guideline consists of 9 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	F	(10 × 1)	(10)
	1.1.2	H		
	1.1.3	A		
	1.1.4	D		
	1.1.5	B		
	1.1.6	G		
	1.1.7	K		
	1.1.8	E		
	1.1.9	I		
	1.1.10	J		
1.2	1.2.1	True	(5 × 1)	(5)
	1.2.2	False		
	1.2.3	False		
	1.2.4	True		
	1.2.5	True		
1.3	1.3.1	D	(15 × 1)	(15)
	1.3.2	A		
	1.3.3	C		
	1.3.4	C		
	1.3.5	B		
	1.3.6	B		
	1.3.7	A		
	1.3.8	D		
	1.3.9	C		
	1.3.10	A		
	1.3.11	B		
	1.3.12	B		
	1.3.13	D		
	1.3.14	C		
	1.3.15	B		

1.4	1.4.1	Choux rouges		
	1.4.2	Chowder		
	1.4.3	Oeufs sur le plat Bercy		
	1.4.4	Sorbet		
	1.4.5	Salade verte		
	1.4.6	Hollandaise		
	1.4.7	Omelette à la confiture		
	1.4.8	Ice cream		
	1.4.9	Pommes au four		
	1.4.10	Devils on horseback		
	1.4.11	Gorgonzola		
	1.4.12	Canapé		
	1.4.13	Texture		
	1.4.14	Jambon froid		
	1.4.15	Moka/Mocca		
	1.4.16	Banqueting		
	1.4.17	Aperitifs		
	1.4.18	Food and beverage manager		
	1.1.19	Sommelier		
	1.4.20	Stillroom		
			(20 × 1)	(20)
				[50]
			TOTAL SECTION A:	50

SECTION B**QUESTION 2**

- 2.1 2.1.1
- It informs guests of what is available.
 - It lets them know about the preparation styles currently in fashion.
 - It tempts guests to try something they might not have thought of trying.
 - It encourages conversation about your menu and style of food.
- (4 × 2) (8)

2.1.2

MENU✓ ENGLISH BREAKFAST✓ Fresh Fruit with✓ Yoghurt Assorted Cereals✓ Haddock/Kippers✓ Eggs: Fried/Scrambled/Boiled/Poached/Omelette✓ Sausage – Beef/Pork and/or Bacon/Macon✓ Mushrooms, Baked Beans, Tomatoes✓ Toast/Muffins/Scones✓ Jams/Cheese✓ Coffee/Tea✓

Mark as indicated in menu (11✓) and according to any other (3✓) of the criteria mentioned below.

- List foods in the order in which they will be served.
- Write only the first letter of each item with a capital letter.
- Specify the method of preparation such as baked, buttered, glazed or creamed.
- Avoid long descriptions.
- Do NOT include accompaniments such as cream and sugar, salt and pepper or condiments such as mustard, vinegar and Worcester sauce. Special sauces or dressings may be named, for example, chocolate sauce.
- Butter may be included with bread if desired.
- The DATE must appear on each menu.
- There should be sufficient spacing between courses.
- All items should be positioned in the centre of the page/card.

(Any 3 × 1) (14)

- 2.2 E
B
F
C
I
K
J
G
D
A
L
H (12)
- 2.3
- Time of year
 - Time of day
 - No repetition of wines
 - Sensible nutritional balance
 - No repetition of commodities
 - No repetition of flavours
 - No repetition of colours
 - Texture of courses
 - Sauces
 - Consistency
 - Shape
 - Flavour combinations
 - Variety in preparation
 - Number of courses
 - Correct sequence of courses
 - Appropriate languages (Any 5 × 1) (5)
- 2.4
- Fixed selling price for the whole meal.
 - It has a set number of courses, usually three or four at lunch and four or five at dinner.
 - It has a limited number of choices or no choice for each course.
 - It is usually ready for service at a set time.
 - It can be served buffet style. (Any 2 × 1) (2)
- 2.5 No✓
- Muslims cannot eat gammon because it is smoked leg of pork.✓
 - Pigs are regarded as unclean and are not allowed to be eaten.✓
 - The beef fillet in a red-wine sauce is also forbidden.✓
 - Intoxicating drinks are forbidden.✓
 - Therefore, the brandy pudding is also forbidden.✓ (6)
- 2.6
- 2.6.1 Japan
- 2.6.2 Russia
- 2.6.3 Spain (3 × 1) (3)
- [50]**

QUESTION 3

- 3.1
- Smooth
 - Creamy
 - Somewhat dry and stiff texture
 - Tiny crystals
 - Enough body so that the product melts slowly and uniformly
 - A sweet, fresh and characteristic flavour (Any 5 × 1) (5)
- 3.2
- The ice cream with the small ice crystals contains interfering substances such as evaporated milk, cream, egg, custard, whipped egg white, sugar and condensed milk.
 - It can also contain stabilisers or emulsifiers.
 - This ice cream was stirred constantly during the freezing process.
 - Air was included by using of whipped cream or beaten egg white.
 - Stored at a constant temperature of -18 °C.
 - A still frozen mixture needs to be frozen rapidly.
 - Mixtures that can be frozen most successfully without stirring are those rich in fat such as whipped cream.
 - Rapid agitation after the mixture is chilled not only incorporates much air, but also favours the formation of many nuclei and fine crystals.
 - It is difficult to obtain fine crystals in frozen ice cream without stirring. (Any 7 × 1) (7)
- 3.3
- 3.3.1
- Raw with lemon juice
 - Garnish on carpetbag steak
 - Steamed, poached, grilled and baked
 - Wrapped in bacon and grilled (angels on horseback) (Any other correct answer) (Any 2 × 1)
- 3.3.2
- Starter – whole on bed of crushed ice
 - Salads
 - Grilled or shallow fried (Any other correct answer) (Any 2 × 1)
- 3.3.3
- Soup – main ingredient
 - Ingredient for a fruit de mer mixture
 - Garnish for rice, pasta or fish dishes
 - Snack item – seasoned with vinegar
 - Popular mussel dishes include stuffed, curried, grilled, poulette and mussels à la marinière (Any other correct answer) (Any 2 × 1) (Any 3 × 2) (6)

- 3.4
- Restaurants in large residential hotels
 - Dining rooms in small residential hotels, inns or guest houses
 - Residential clubs
 - Other commercial restaurants with residential accommodation
 - Other speciality restaurants
 - Fast food restaurants and cafeterias
 - Outdoor catering
 - Travel catering
 - Industrial and staff restaurants
 - Institutional catering
- (Any 8 × 1) (8)
- 3.5
- 3.1.5
- White sugar = R2,96✓
 Sunflower oil = R7,25✓
 Eggs = R6,67✓
 Cake flour = R2,88✓
 Baking powder = R0,90✓
 Bicarbonate of soda = R0,30✓
 Carrots = R3,50✓
 Total of recipe = R24,46✓✓ (9)
- 3.5.2
- Cost price of one slice of cake = $R24,46 \div 8 = R3,06$ ✓✓
- Selling price of one slice of cake = $\frac{\text{food cost} \times 100\%}{100 - 45\%}$
- $= \frac{R3,06 \times 100}{55}$
- $= R5,56$ ✓ (5)
- 3.5.3
- Desired = factor $104 \div 8 = 13$ ✓✓
Known✓
- 2,6 kg white sugar✓
 3,250 l sunflower oil✓
 39 eggs✓
 2.6 kg cake flour✓
 130 ml baking powder✓
 65 ml bicarbonate of soda✓
 1,625 kg carrots✓ (10)
- [50]**

QUESTION 4

- 4.1
- Icings improve the keeping qualities of the cake.
 - They contribute flavour and richness to a baked product.
 - They improve the appearance of the product.
- (3 × 2) (6)
- 4.2
- Alive when purchased.
 - The tail will be tightly curled beneath it.
 - It should feel heavy for its size.
 - Dark red if raw, pink when cooked.
- (Any 2 × 2) (4)
- 4.3
- Ensures accurate cost control.
 - Ensures standardised purchasing, issuing and recording.
 - Ensures a constant yield.
 - Leads to optimal equipment utilisation.
 - Ensures uniformity in size and quality.
 - Ensures customer satisfaction.
 - Ensured standard costing and selling price.
 - Ensures quick production due to the familiar, standard methods.
 - Casual staff would be able to prepare the same quality products.
 - Useful for training inexperienced staff.
- (10)
- 4.4
- Vegans:
- Eat only plants – total vegetarians.
 - Exclude all animal foods from the diet.
- Pescatarians:
- Only eat fish.
 - Exclude all forms of meat from their diet.
- Ovo-vegetarians:
- Consume eggs.
 - Exclude all forms of meat, milk, fish and seafood.
- (3 × 2) (6)
- 4.5
- During Ramadan, which lasts a month, Muslims do not eat or drink✓ from dawn to sunset.✓
- (2)
- 4.6
- Type of function
 - Service points
 - Entrance and exit points
 - Varying sizes of tables
 - Table cloths
 - Room's size and shape
 - Number of people to be accommodated
- (7)

- | | | | |
|-----|-------|---|--------------------------------|
| 4.7 | 4.7.1 | <ul style="list-style-type: none"> • An assistant waiter who works with the station waiter by taking food orders to the kitchen. • Brings food to the waiter station/side board. • Helps with the service and to clear the table. • Clears the waiter station. | (4) |
| | 4.7.2 | <ul style="list-style-type: none"> • Responsible for purchasing food and drink. • Responsible for the control of food and drink. • Trains food and beverage staff. • Motivates food and beverage staff. • Achieves financial goals. | (Any 4 × 1) (4) |
| | 4.7.3 | <ul style="list-style-type: none"> • Carver carves hot joints or meat from a carving trolley at the guest's table. • Carve joints on a buffet. | (2) |
| 4.8 | | <ul style="list-style-type: none"> • Koeksisters • Pancakes • Puffs • Vinegar pudding • Milk tart • Brandy snaps ('Oblietjies') • Sweet biscuits ('Soetkoekies') • Wenteltjies • Pampoenkoekies • Mosbolletjies | (Any 5 × 1) (5)
[50] |

TOTAL SECTION B:	150
GRAND TOTAL:	200