



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

**10 September 2020 (X-paper)
09:00–12:00**

Non-programmable pocket 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
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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. Start each question on a new page.
 5. Use only a black or blue pen.
 6. 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 The following dish should not be offered at a lunch function:

- A Sole Colbert
- B Pommes sautées
- C Welsh rarebit
- D Pavlova ☒

1.1.2 A yeast-leavened light sponge, shaped as a hollow ring, flavoured with liqueur:

- A Savarin
- B Crêpe Suzette
- C Tutti frutti
- D Pêche Melba

1.1.3 England's oldest cheese, available in red, white and blue varieties:

- A Emmenthal ☒
- B Edam
- C Cheshire
- D Mozzarella

1.1.4 When planning a menu with no choice to be offered, select the dessert as follows:

- A A rich dessert with a hearty meal
- B A rich dessert with a meal that is filling
- C A light dessert with a meal that is not so filling
- D A light dessert with a hearty meal

1.1.5 Do not plan dishes that take too long to prepare for the following type of menu:

- A Carte du jour menu
- B Table d'hôte menu
- C Cyclic menu ☒
- D À la carte menu

1.1.6 The French term for ham:

- A Huîtres
- B Jambon
- C Escargot
- D Saumon

1.1.7 Food that can help to prevent constipation during pregnancy:

- A Whole wheat bread
- B Poached eggs
- C Steamed fish
- D T-bone steak

1.1.8 Iron should be provided to toddlers in the form of ...

- A cupcakes.
- B ice cream.
- C egg yolks.
- D apples.

1.1.9 Type of fish ideal to serve in an English breakfast menu:

- A Kippers
- B Kingklip
- C Hake
- D Sole

1.1.10 A meal which is a combination of a breakfast and midday meal:

- A Continental breakfast
- B Brunch
- C Dinner
- D English breakfast

(10 × 1) (10)

1.2 Complete the following sentences by writing down the missing word or words next to the question number (1.2.1–1.2.5) in the ANSWER BOOK.

1.2.1 The ... manager is responsible for the provision of food and drink in a large hotel.

1.2.2 The ... oversees all food service areas and service staff in a restaurant.

1.2.3 The ... is employed by the establishment to carve hot joints or meat on a buffet.

1.2.4 The ... must have a thorough knowledge of wines and drinks, their service and the laws affecting the sale of liquor.

- 1.2.5 The ... controls the hotplate which is the connection between the kitchen and the restaurant.

(5 × 1)

(5)

- 1.3 Choose the correct soup term from COLUMN B that matches a description in COLUMN A. Write only the letter (A–K) next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

COLUMN A		COLUMN B
1.3.1	Clear turtle soup	A bouillabaisse
1.3.2	Clear soup garnished with strips of savoury pancakes	B borscht
1.3.3	Thick lobster-flavoured soup	C bisque de'homard
1.3.4	Duck- and beetroot-flavoured consommé	D chowder
1.3.5	American potato soup, normally incorporating fish	E cock-a-leekie
1.3.6	Spanish cold soup of cucumber, tomato and garlic	F consommé Celestine
1.3.7	Indian-currried chicken soup	G gazpacho
1.3.8	Traditional Italian vegetable soup	H minestrone
1.3.9	French soup; combination of fish, shellfish, wine and herbs	I mulligatawny
1.3.10	Beef- and chicken-flavoured consommé	J petite marmite
		K tortue claire

(10 × 1)

(10)

- 1.4 Indicate whether the following statements are TRUE or FALSE by writing 'True' or 'False' next to the question number (1.4.1–1.4.10) in the ANSWER BOOK.

- 1.4.1 A recipe is standardised only when it has been tested, evaluated and adapted for use under controlled conditions with consistent results.

- 1.4.2 When increasing a recipe with a yield of 6 portions to a yield of 80 portions, multiply all ingredient quantities of the recipe with 80.

- 1.4.3 Net profit is also known as kitchen profit.


- 1.4.4 Food cost is the material/ingredients used in the production of meals to be sold.
- 1.4.5 Gross profit is the difference between the price at which goods are sold and the price at which goods were bought.
- 1.4.6 Hot oysters may be placed on a bed of rock salt and cooked as the salt retains the heat from the oven and assists in keeping the food hot.
- 1.4.7 When holding hot cooked shellfish dishes, food must be kept above 25 °C.
- 1.4.8 Mussels and clams are usually boiled in a heavy pan, over a high heat, until their shells open.
- 1.4.9 When cleaning oysters, it is important to remove the alimentary tract.
- 1.4.10 Scampi is classified under crustaceans.

(10 × 1) (10)

- 1.5 Give ONE word or term for each of the following descriptions by choosing a word or term from the list below. Write only the word or term next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

 blinis; breyani; couscous; dolmades; fondue; hummus; keftedes;
 smörrebröd; souvlakia; tortilla

- 1.5.1 North African dish of cracked wheat, resembling semolina, cooked by steaming over stews.
- 1.5.2 A purée of chickpeas and sesame seeds, used as a dip.
- 1.5.3 Vine leaves stuffed with rice.
- 1.5.4 Greek lamb kebabs.
- 1.5.5 Fried minced meatballs with onion, oregano, mint and parsley.
- 1.5.6 Cheese melted with white wine, into which chunks of bread are dipped.
- 1.5.7 A flat omelette of potatoes, onions and garlic, served hot or cold.
- 1.5.8 Danish open sandwiches.


1.5.9 Thin pancakes, made with yeast batter and served with caviar and sour cream. 

1.5.10 Dish of meat, fish or chicken with rice, lentils, eggs and spices. (10 × 1) (10)

1.6 Choose the correct word or words from those given in brackets. Write only the word or words next to the question number (1.6.1–1.6.5) in the ANSWER BOOK.

1.6.1 The (banquet/buffet) is a popular and profitable form of food presentation in nearly every kind of food service operation.

1.6.2 A (trapezoid shape/circular shape) table has been developed for multi-purpose folding tables.

1.6.3 (Plates/Serviettes) must be placed at the starting point of a buffet table. 

1.6.4 A conference forms part of a (business/social) function.

1.6.5 The (function order form/function prospectus) gives detailed information of what is to be provided for a function. (5 × 1) (5)
[50]

TOTAL SECTION A: 50

SECTION B


QUESTION 2

2.1 A customer wants to book her 21st birthday function with your establishment. She cannot decide whether the function should be a formal or an informal function. Give her advice with the characteristics of the following functions:

2.1.1 Formal  (6)

2.1.2 Informal (4)

2.2 Explain THREE reasons why a buffet would be a popular choice for a 21st birthday function. (3 × 2) (6)

2.3 A well-developed standardised recipe is a positive mixture of important recipe characteristics. 

Name the characteristics of a standardised recipe. (6)

- 2.4 Which guidelines should you keep in mind when planning the menu of a function where most of the guests are Muslim? (5)
- 2.5 Discuss the effect that each of the following ingredients have on the quality characteristics of ice cream:
- 2.5.1 Stabilisers (2)
- 2.5.2 Cream (milkfat) (3)
- 2.5.3 Sugar (2)
- 2.6 Use the following typical South African dishes and compile a three-course dinner menu. Some of the courses allow choices between dishes. (8)
- koeksisters; pumpkin fritters; bobotie; vinegar pudding; yellow rice;
 pea and bean soup; chicken pie
- 2.7 Distinguish between the TWO types of mollusc. (2 × 2) (4)
- 2.8 How would you evaluate a banana split dessert in a cooking competition? (4)
- [50]**

QUESTION 3

- 3.1 Use the information below to answer QUESTION 3.1.1 TO 3.1.3. Round off your answers to the second decimal.

The recipe for the beetroot and carrot cake provides 10 slices. The ingredients, with their respective quantities and the price of each commodity alongside, are as follows:

INGREDIENT	QUANTITY	PRICE PER UNIT
Castor sugar	310 g	R23,00/kg
Eggs	4	R34,00/dozen
Oil	330 ml	R28,00/750 ml
Walnuts	100 g	R140,00/kg
Ground cinnamon	15 ml	R18,00/100 ml
Nutmeg	5 ml	R12,00/100 ml
Bicarbonate of soda	5 g	R24,00/500 g
Cake flour	150 g	R38,00/2,5 kg
Baking powder	10 ml	R10,00/200 ml
Carrots	100 g	R14,00/kg
Beetroot	350 g	R10,00/kg
Crushed pineapple	432 g	R24,00/432 g

- 3.1.1 Calculate the food cost of this recipe. Write your answer alongside each ingredient in the ANSWER BOOK. (14)

- 3.1.2 Calculate the selling price of a slice of cake if the mark-up (gross profit) is 60%. Show all calculations. (3)
- 3.1.3 The food cost of the icing for this cake is R24. Calculate the cost per slice of cake. Show all calculations. (5)
- 3.2 Describe the influence of the following factors on the planning of the menu for a new business:
- 3.2.1 The spending power of customers (3)
- 3.2.2 Seat turnover (3)
- 3.2.3 Space and equipment in kitchen (3)
- 3.2.4 Local competition (2)
- 3.2.5 Customer's requirements (5)
- 3.3 You are appointed as the main chef of a catering establishment.
- How would you handle the unexpected cut off of the electricity supply, keeping in mind that the gas burners will have to be used with discretion? (6)
- 3.4 What types of food can be included in a continental breakfast? (4)
- 3.5 Name TWO examples of institutional catering services. (2)
- [50]**

QUESTION 4

- 4.1 Successful fudge has a very smooth texture because of many fine crystals formed. (3)
- 4.1.1 What are the precautionary measures to prevent the formation of big crystals when making fudge? (9)
- 4.1.2 Name the stage that fudge should reach while boiling. (1)
- 4.2 Compile a traditional English lunch menu (two courses) with the following ingredients:
- puff pastry; sponge cake; steak; fruit; cream; kidneys; custard
- Rewrite the menu in the ANSWER BOOK. (6)
- 4.3 Name the FOUR main types of frozen desserts. (4)
- 4.4 What are the THREE main functions of cake icing? (3 × 2) (6)

- 4.5 Arrange the following courses for a dinner menu in the correct sequence. Rewrite the menu correctly in the ANSWER BOOK.

Sole Meunière

Crêpes Suzette

Petit Pois au Beurre

Cuissot de Porc Rôti

Purée de Pommes

Consommé Julienne

(6)

- 4.6 Describe the steps to follow when planning a cyclic menu. (8)

- 4.7 Rewrite the following quantities in standard form (kilogram and litres):

4.7.1 150 g

4.7.2 375 ml

4.7.3 25 g

4.7.4 580 ml

4.7.5 1 380 g

(5 × 1)

(5)

- 4.8 Describe the characteristics of a good quality stacking chair to be used in a function facility. (4)

- 4.9 What is the type of vegetarian consume milk or milk products and eggs, but exclude meat, poultry, fish and seafood from his/her diet?

(1)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200