



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

10 September 2020

This marking guideline consists of 9 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	C	(10 × 1)	(10)
	1.1.2	A		
	1.1.3	C		
	1.1.4	D		
	1.1.5	D		
	1.1.6	B		
	1.1.7	A		
	1.1.8	C		
	1.1.9	A		
	1.1.10	B		
1.2	1.2.1	food and beverage	(5 × 1)	(5)
	1.2.2	restaurant manager/directeur de restaurant		
	1.2.3	carver/rancheur		
	1.2.4	wine waiter/sommelier/chef de vin		
	1.2.5	barker/aboyeur		
1.3	1.3.1	K	(10 × 1)	(10)
	1.3.2	F		
	1.3.3	C		
	1.3.4	B		
	1.3.5	D		
	1.3.6	G		
	1.3.7	I		
	1.3.8	H		
	1.3.9	A		
	1.3.10	J		
1.4	1.4.1	True	(10 × 1)	(10)
	1.4.2	False		
	1.4.3	False		
	1.4.4	True		
	1.4.5	True		
	1.4.6	True		
	1.4.7	False		
	1.4.8	True		
	1.4.9	False		
	1.4.10	True		

1.5	1.5.1	Couscous		
	1.5.2	Hummus		
	1.5.3	Dolmades		
	1.5.4	Souvlakia		
	1.5.5	Keftedes		
	1.5.6	Fondue		
	1.5.7	Tortilla		
	1.5.8	Smörrebröd		
	1.5.9	Blinis		
	1.5.10	Breyani	(10 × 1)	(10)
1.6	1.6.1	buffet		
	1.6.2	trapezoid		
	1.6.3	Plates		
	1.6.4	business		
	1.6.5	prospectus	(5 × 1)	(5)
				[50]
TOTAL SECTION A:				50

SECTION B**QUESTION 2**

2.1	2.1.1	<ul style="list-style-type: none"> • Toastmaster announces the arrival of guests. • Aperitifs presented on arrival. • Formal table layout and seating arrangements. • Guests are served and tables cleared at the same time. • Speeches during and after the meal. • Permission being given for the guests to smoke. • Can be during lunchtime or in the evening. • Any other correct characteristic. 	(Any 6 × 1)	(6)
	2.1.2	<ul style="list-style-type: none"> • Informal functions can be held either during lunch or dinnertime. • The organisation is not so structured or fixed. • There will be few or no speeches. • Food is often served buffet-style. • Seating will be informal. • Any other correct characteristic. 	(Any 4 × 1)	(4)

2.2 Buffet has visual appeal:✓

An attractive presentation of foods has the effect of lavishness and ample quantity, and careful arrangement and garnish suggest quality as well.✓

Buffet is efficient:✓

It allows the caterer to serve many people in a short time with relatively few service staff.✓

Buffet service is adaptable:✓

To nearly every kind of food and to all price ranges, occasions, restaurant styles and local food customs.✓

(3 × 2) (6)

- 2.3
- Reproducible – it is written in such a way that it can be prepared repeatedly with consistent results.
 - Easily prepared – it involves a minimum number of steps, arranged in a logical sequence to produce final results. Ingredients used are in the easiest possible unit or measure.
 - Concise – it is brief without sacrificing clarity.
 - Interesting – it has a specific appeal, offers a certain amount of uniqueness and adds variety to the menu.
 - Pleasing to the senses – it has a stimulating and satisfying aroma and flavour combination with appropriate texture and mouth feel. It is visually appealing to look at and eat.
 - Economical – it has economical qualities, not only from a budgetary point of view, but it also involves the economical utilisation of both human and material resources.
- (6)

- 2.4
- The eating of meat that has not been slaughtered in accordance with the orthodox prescription is forbidden.
 - A stamp of halaal is put on the food by the Muslim Judicial Council to indicate that Muslims regard the food as clean and fit for use.
 - Muslims will eat kosher meat if halaal meat is not available.
 - Any birds that fly may be eaten except those that seize their prey in their talons.
 - Carcasses are always left to bleed white.
 - Pigs are regarded as unclean and are not allowed to be eaten.
 - All intoxicating drinks are forbidden.
- (Any 5 × 1) (5)

- 2.5
- 2.5.1
- Stabilisers interfere with ice crystal formation, helping to keep crystals small, inhibiting ice crystals to grow.
 - They also give body to the mixture.
- (2)
- 2.5.2
- Milk fat gives a desirable flavour to ice cream.
 - It improves the body and texture.
 - It results in a firm and smooth product.
- (3)
- 2.5.3
- An excess of sugar lowers the freezing point.
 - It retards freezing.
- (2)

2.6

MENU	
DINNER✓	
Pea and Bean Soup✓	
Chicken Pie✓ or Bobotie✓	
Yellow Rice✓	
Pumpkin Fritters✓	
Vinegar Pudding✓ or Koeksisters✓	

(8)

- 2.7
- Bivalve molluscs (hinged shells)✓ – a shell in two hinged parts.✓
 - Univalve molluscs (single shells)✓ – a shell with a single valve or piece.✓
- (2 × 2) (4)

- 2.8
- Bananas are split lengthways and placed in a boat-shaped glass dish.
 - Two scoops of vanilla ice cream are placed between the slices of banana.
 - Topped with hot fudge sauce.
 - A rosette of Chantilly cream on top.
- (4)
[50]

QUESTION 3

3.1 3.1.1

Castor sugar	R7,13✓
Eggs	R11,33✓
Oil	R12,32✓
Walnuts	R14,00✓
Cinnamon	R2,70✓
Nutmeg	R0,60✓
Bicarbonate of soda	R 0,24✓
Cake flour	R2,28✓
Baking powder	R0,50✓
Carrots	R1,40✓
Beetroot	R3,50✓
Crushed pineapple	R24,00✓
Total food cost	R80,00✓✓

(14)

3.1.2 $R24 + R80,00 = R104,00$ ✓
 $R104,00 \div 10$ ✓ = $R10,40$ ✓ (3)

3.1.3 Selling price = $\frac{\text{Food cost}}{100 - 60}$ ✓ $\times 100 = \frac{R10,40}{40}$ ✓ $\times 100 = R26,00$ ✓ (5)

- 3.2.1
- How much the potential customer is able and willing to pay.
 - This is particularly important when catering for the needs of nurses in hospitals, children in schools and workers in industry and offices.
 - Whatever level of catering or type of establishment, a golden rule should be to offer 'value for money'.
 - Any other correct influence. (Any 3 × 1) (3)
- 3.2.2
- If space is limited, or there are many customers (and control of the time the customer occupies the seat is needed)
 - The menu can be adjusted to increase turnover.
 - More self-service items can be offered.
 - Separate service for coffee, etc.
 - Any other correct influence. (Any 3 × 1) (3)
- 3.2.3
- This will influence the composition of the menu and production of dishes.
 - The menu-writer must be aware of any shortcomings or deficiencies in equipment and may be wary of offering dishes that are difficult to produce.
 - Certain items of equipment should not be overloaded by the menu requirements such as the salamander, steamers and deep-fat fryers.
 - Any other correct influence. (Any 3 × 1) (3)
- 3.2.4
- Be aware of what is offered by competitors, including their prices and particularly their quality.
 - Produce a menu quite different to those of nearby establishments.
 - Any other correct influence. (Any 2 × 1) (2)
- 3.2.5
- The customer selects his or her menu, not the caterer.
 - Analysis of dish popularity is necessary.
 - Not so popular dishes should not stay on the menu.
 - Customer demand must be considered.
 - Traditional dishes and modern trends in food fashions need to be considered.
 - Any other correct influence. (Any 5 × 1) (5)

- 3.3
- Bring the food to the boil and place it in a 'hay box' to cook slowly in its own heat.
 - Cook food until it is just done, even meat, although it may still be tough.
 - Save energy by cooking dumplings, potatoes or other vegetables with the meat.
 - Do not cook food which can be eaten raw, such as certain vegetables.
 - Eliminate the usage of heat altogether, like making fish salad from tinned fish.
 - Meat, porridge and griddle cakes can be cooked on top of the fire while potatoes, sweet potatoes and onions can be placed in the ashes.
 - Any other correct fuel saving hint. (Any 6 × 1) (6)
- 3.4
- Coffee with rolls, croissants or toast served with a selection of preserves
 - Cold meats
 - Cheese
 - Fresh fruit
 - Breakfast cereals (Any 4 × 1) (4)
- 3.5
- Schools
 - Colleges
 - Hospitals
 - Hostels
 - Any other institution (Any 2 × 1) (2)
- [50]**

QUESTION 4

- 4.1 4.1.1
- Mix the ingredients well.
 - Use sugar products such as glucose, invert sugar, corn syrup, honey, golden syrup and molasses.
 - Stir until the sugar has just dissolved, and then stop unless the recipe states otherwise.
 - Do not allow 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.
 - Cooling the boiled solution to $\pm 40^{\circ}\text{C}$ before starting to beat.
 - Continue beating until the whole solution has crystallised (shiny appearance becomes dull).
 - Pour the sweet mixture into a saucepan or into a greased container.
 - Do not scrape out the remainder – to ensure good results.
 - It is desirable to have a thermometer registering temperature of up to 220°C .
 - Any other correct precautionary measure. (Any 9 × 1) (9)
- 4.1.2 Soft ball stage (1)

4.2

MENU✓
TRADITIONAL ENGLISH LUNCH✓
Steak and Kidney Pie✓
Trifle✓

Space between two courses✓

Cantered✓

(6)

4.3

- Ice cream
- Ice milk
- Sherbet
- Water ice (Sorbet)

(4)

4.4

- Icings improve✓ the keeping qualities of the cake.✓
- They contribute flavour✓ and richness to a baked product.✓
- Improve✓ the appearance of the product.✓

(3 × 2)

(6)

4.5

MENU
DINNER
Consommé Julienne✓
Sole Meunière✓
Cuissot de Porc Rôti✓
Purée de Pommes✓
Petit Pois au Beurre✓
Crêpes Suzette✓

(6)

4.6

- Step 1:
Plan the main dish first. Plan the meats and other main dishes for the entire period.
- Step 2:
Plan the main items for breakfast.
- Step 3: Vegetables and Salads
The starchy vegetable menu items are now planned, followed by the vegetables and/or salads.
- Step 4: Soups and Sandwiches
If a soup and sandwich combination is to be a main course choice, it should be planned with the other main courses.
- Step 5: Desserts/Sweets
Plan a light dessert with a hearty meal and a richer dessert when the rest of the meal is not too filling.

- Step 6: Bread
Vary the kinds of bread offered or provide a choice of white or whole grain bread and hot bread.
- Step 7: Beverages
A choice of beverages that includes coffee, tea and low-fat milk are offered in most food services.
- Step 8:
Menus for the entire day should be considered as a unit and checked for adequacy and for repetition of food items. The day's menus are then compared with those for the previous and following days to be sure they are compatible. (8)

4.7	4.7.1	0,15 kg/0,150 kg		
	4.7.2	0,375 ℓ		
	4.7.3	0,025 kg		
	4.7.4	0,58 ℓ/0,580 ℓ		
	4.7.5	1,38 kg/1,380 kg	(5 × 1)	(5)

- | | | | |
|-----|--|-------------|-----|
| 4.8 | <ul style="list-style-type: none"> • Be light and easy to handle. • Have absence of underside protection (which might mark the chair top on which it stacks) • Have 'wall-saver' legs (extension behind back, keeps them away from walls). • Can stack it high. • Any other correct characteristic. | (Any 4 × 1) | (4) |
|-----|--|-------------|-----|

4.9	Lacto-ovo vegetarian/Ovo-lacto vegetarian	(1)
		[50]

TOTAL SECTION B:	150
GRAND TOTAL:	200