



higher education
& training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA



Tshwane South
TVET College

"achieve the future"

Food preparapparation 4	DATES	ACTIVITY
hot and cold sauces and dressings	15 June 2020	Read page 154-163
	16 June 2020	Read page 164-171
	17 June 2020	Read page 171-187
	18 June 2020	Read page 187-202
	19 June 2020	Do activitiy one

Activity one

- 1.1 If mayonnaise is not handled carefully it may curdle. Explain FIVE reasons why mayonnaise curdles during preparation (5)
- 1.2 Preparing stock is often seen as a difficult procedure. It is actually easy but rather time –consuming. Compile a detailed step by step method to be followed when preparing stock. Steps must be in the correct order. (10)
- 1.3 List THREE main ingredients used to prepare the béchamel sauce. (3)
- 1.4 You find weevils in the thickening agent, what will you do to ensure you still produce a dish of a high standard. (3)
- 1.5 Name FOUR ways of serving sauces. (4)
- 1.6 State THREE functions of aspic jelly. (3)
- 1.7 Give two examples of emulsified egg- based sauces (2)

