

DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA
NATIONAL CERTIFICATE
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. Write neatly and legibly.
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1.2 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 (1.2.1–1.2.15) in the ANSWER BOOK.

- 1.2.1 The shells of ... should turn light pink when cooked.
- A mussels
 - B prawns
 - C oysters
 - D scallops
- 1.2.2 Coating chocolate is used for ...
- A making Easter eggs.
 - B fondant.
 - C lattice-making.
 - D covering fillings.
- 1.2.3 South African tribes believed that the provision of meat and milk was the responsibility of ...
- A women.
 - B men.
 - C women and daughters.
 - D men and boys.
- 1.2.4 Beer was traditionally made of ...
- A sorghum, millet and mealies.
 - B grapes, prunes and wheat.
 - C peaches, apricots and pineapples.
 - D flour, ginger and sugar.
- 1.2.5 A chef must know the ... of a recipe to calculate the number of portions.
- A method
 - B ingredients
 - C yield
 - D serving suggestion
- 1.2.6 Dining facilities in schools, hospitals and hostels fall under ... catering.
- A institutional
 - B outdoor
 - C commercial
 - D fast-food

- 1.2.7 At a banquet the ... calls the guests to move into the dining area from the reception area.
- A head waiter
 - B food-and-beverage manager
 - C toastmaster
 - D sommelier
- 1.2.8 This type of fish can be served at an English breakfast:
- A Sole
 - B Haddock
 - C Kingklip
 - D Hake
- 1.2.9 A fresh fruit salad with yoghurt is ideal to serve as a starter at a ...
- A brunch.
 - B lunch.
 - C dinner.
 - D supper.
- 1.2.10 A generally small, well-garnished dish accompanied by a very rich gravy or sauce:
- A Poisson
 - B Relevé
 - C Entrée
 - D Sorbet
- 1.2.11 A station waiter is in charge of approximately ... covers.
- A 5
 - B 10
 - C 15
 - D 20
- 1.2.12 This waiter is responsible for the serving of light meals, beverages and afternoon teas in a hotel lounge:
- A Commis de salle
 - B Chef de rang
 - C Commis waiter
 - D Chef d'etage

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1.2.13 For a function of 170 covers, the number of waiters to serve the food should be ...

- A 10.
- B 17.
- C 20.
- D 34.

1.2.14 Welsh rarebit can be served as a ...

- A fromage.
- B dessert.
- C roast.
- D savoureux.

1.2.15 Potatoes boiled in the skin, peeled, sliced and shallow fried:

- A Chou-fleur mornay
- B Pommes frites
- C Pommes sautées
- D Caneton rôti




(15 × 1) (15)

1.3 Choose a term from COLUMN B that matches a group of dishes 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	Moussaka, baklava, souvlaki	A rice
1.3.2	Risotto, paella, pilaff	B stews
1.3.3	Goulash, ragoût, navarin	C gelatine
1.3.4	Bisque, chowder, bouillabaisse	D choux pastry
1.3.5	Profiteroles, gougères, eclairs	E puff pastry
1.3.6	Rösti, Duchesse, Parmentier	F potatoes
1.3.7	Bobotie, cottage pie, lasagne	G cheese
1.3.8	Vol-au-vent, bouchée, mille-feuille	H soups
1.3.9	Bavarois, charlotte, mousse	I leeks
1.3.10	Roquefort, parmesan, Camembert	J Greek dishes
		K minced meat

(10 × 1) (10)

1.4 Choose the correct word or words from those given in brackets. Write only the word or words next to the question number (1.4.1–1.4.15) in the ANSWER BOOK.

- 1.4.1 (Couscous/Hummus) is a typical Middle-Eastern cereal.
- 1.4.2 A smörgåsbord is typically (German/Swedish). 
- 1.4.3 (Kingklip/Cape salmon) is an example of a white fish.
- 1.4.4 The (grillade/relevé) course consists of a joint of butcher's meat that requires carving.
- 1.4.5 A (chapatti/samosa) is a whole-wheat unleavened bread-like pancake.
- 1.4.6 A/An (Chelsea/Italian) bun is a yeast bun containing dried fruit.
- 1.4.7 Hard-boiled eggs covered in sausage meat, crumbed and deep-fried are known as (stuffed/Scotch) eggs.
- 1.4.8 A (Black Forest cake/Sachertorte) is a chocolate cake with bittersweet chocolate filling. 
- 1.4.9 (Camembert/Stilton) is a creamy round cheese with a white crust.
- 1.4.10 (Chantilly/Zabaglione) refers to a creamy mixture of egg yolks, sugar, wine and flavouring cooked over hot water and served in individual glasses.
- 1.4.11 (Cannelloni/Ravioli) are large squares of cooked pasta rolled around a filling and baked.
- 1.4.12 Grilled double-fillet steak is also known as (chop d'agneau grillé/chateaubriand).
- 1.4.13 (Bisque d'homard/Soupe á l'oignon) is a thick lobster-flavoured soup. 
- 1.4.14 (Carte/Plat) du jour means dish of the day.
- 1.4.15 A/An (afternoon/high) tea consists of a simple cooked meal and is served a little later in the afternoon.

(15 × 1)

(15)

[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

- 2.1 Explain what is meant by the *Laws of Kashrut* when cooking for Jewish people. (9)
- 2.2 Distinguish between the THREE basic types of buttercreams. (3 × 2) (6)
- 2.3 The following butternut-soup recipe makes 1,6 litres of soup. The ingredients with their respective quantities and the price of each commodity are as follows:

Ingredient	Quantity	Price per unit
Olive oil	30 ml	R45,00/750 ml
Chicken stock powder	15 g	R12,00/200 g
Dried oregano	7 g	R15,00/100 g
Tomatoes	250 g	R14,00/kg
Butternut	850 g	R9,00/kg
Carrots	200 g	R12,00/kg
Onions	180 g	R14,00/kg

- Calculate the selling price of ONE portion of soup if a portion of soup is 200 ml. Use 60% as gross-profit percentage in the calculations. Show ALL calculations. (14)
- 2.4 Differentiate between the characteristics of the following frozen desserts: ice cream, ice milk, sherbet and sorbet. (4 × 2) (8)
- 2.5 Explain the correct method to melt coating chocolate. (10)
- 2.6 A trifle is popular to serve at a South African Christmas dinner.
- 2.6.1 Define the term *trifle*. (2)
- 2.6.2 From which country does trifle originate? (1)

[50]

QUESTION 3

- 3.1 Read the following final orders from Mr and Mrs Winson for their daughter's wedding at Lakeside Wedding and Conference Centre. It is their only daughter so Mr Winson (telephone number: 075 623 8206) does not mind paying to get the best wedding for his daughter.

Wedding of couple Sanders: Saturday 30 July 2019
 Starting time: 16:00
 Meal time: 19:00

Bread and cocktails will be served in the reception area while waiting for the couple's return after their photo session.

Menu: Four-course option (R300 per cover)

MENU
Prawn-and-avocado cocktail
Butternut soup
Leg of lamb Pork roll
Roasted potatoes Pumpkin fritters Green bean bundles Broccoli au gratin
Greek salad
Strawberry cheesecake Malva pudding and custard
Coffee/Tea served with wedding cake at 22:00

- A cash bar is required.
- 2 bottles white wine and 2 bottles red wine per table
- 2 bottles sparkling wine per table
- Wedding table seats 10 persons
- Rest of guests 190 (19 tables seat 10 per table)

Other needs:

- Colours of wedding: Pink and lilac
- Easel and microphone
- Flowers: Centrepiece for each table: Option 3
- Notice board in reception area for table seating plan
- Balloons to be released when couple leaves at 23:00

Take note: This venue closes strictly at 24:00.

Complete the order form for this wedding on the ADDENDUM (attached) by using all the given information.

(25)

- 3.2 List the SIX criteria which indicate that a function is formal. (6)
- 3.3 State the important information that should be communicated to the waiting staff prior to a function. (10)
- 3.4 Which type of function is each of the following:
- 3.4.1 Matric farewell
- 3.4.2 Conference (2 × 1) (2)
- 3.5 Name and explain THREE crucial factors regarding the choice of food during an evacuation. (3 × 2) (6)
- 3.6 Name ONE type of food to pack when an evacuation must take place. (1)
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QUESTION 4

- 4.1 Discuss TEN points to consider when designing a printed menu. (10)
- 4.2 Formulate helpful hints to a young mother on how to introduce new food to her baby. (7)
- 4.3 When should the elderly have their main meal and why? (2)
- 4.4 Name the TWO main breakfast categories. (2)
- 4.5 Which THREE costs are added up to form the gross-profit percentage of a business? (3)