



education

Department:
Education
REPUBLIC OF SOUTH AFRICA

N100(E)(N6)H
NOVEMBER 2009

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

6 November (X-Paper)
09:00 – 12:00

Electronic dictionaries may be used.

Calculators may be used.

This question paper consists of 6 pages and a 1-page answer sheet.

**DEPARTMENT OF EDUCATION
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 correctly according to the numbering system used in this question paper.
 4. Write neatly and legibly.
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SECTION A

QUESTION 1

You are completing your in-service training as a waiter at a restaurant. Explain the following dishes that appear on the restaurant menu:

- | | | | |
|-----|-------|-------------------|-----|
| 1.1 | 1.1.1 | Potted Shrimps | (2) |
| | 1.1.2 | Finnan Haddie | (2) |
| | 1.1.3 | Mortadella | (2) |
| | 1.1.4 | Black Forest cake | (2) |
| | 1.1.5 | Linzertorte | (2) |
| | 1.1.6 | Raclette | (2) |
| | 1.1.7 | Tapas | (2) |
| | 1.1.8 | Gravlax | (2) |

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1.1.9	Coulbiac	(2)
1.1.10	Spanakopita	(2)
1.1.11	Tahina	(2)
1.1.12	Dhal	(2)
1.1.13	Pakorras	(2)
1.1.14	Dim sum	(2)
1.1.15	Sushi	(2)

1.2 Cost the following recipe using the attached ANSWER SHEET.

BAKLAVA MAKES 1 TRAY OF 30 CM X 40 CM WITH ABOUT 20 PIECES

	INGREDIENT	QUANTITY	PRICE PER UNIT	COST	
1.2.1	Phyllo pastry, ready made	500 g	R7,50/ 100 g		(1)
1.2.2	Butter, melted	150 g	R17,00/ 500 g		(1)
	Filling				
1.2.3	Walnuts	400 g	R14,00/ 100 g		(1)
1.2.4	Caramel sugar	40 g	R8,00/ 750 g		(1)
1.2.5	Ground cinnamon	5 ml	R8,00/ 100 ml		(1)
	Syrup				
1.2.6	Castor sugar	300 g	R12,00/ kg		(1)
1.2.7	Honey	50 ml	R28,00/ 500 ml		(1)
1.2.8	Lemon juice	15 ml	R6,00/ 500 ml		(1)
1.2.9	Cinnamon sticks	2 sticks	R8,00/ 6 sticks		(1)
1.2.10	Cardamom pods	2 ml	R13,00/ 100 ml		(1)
1.2.11			TOTAL COST:		(2)
1.2.12			COST PER PORTION:		(3)

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- 1.3 Choose a description from COLUMN B to match an item in COLUMN A. Write only the letter (A – E) next to the question number (1.3.1 – 1.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Crayfish	A	sauce américaine
1.3.2	Lobster	B	nantua sauce
1.3.3	Oyster	C	stuffing for suprêmes of chicken
1.3.4	Scallop	D	used to colour soup
1.3.5	Squid	E	carpetbagger steak

(5)

TOTAL SECTION A: 50**SECTION B****QUESTION 2**

- 2.1 What is meant by the following terms:
- 2.1.1 Bill of fare (2)
 - 2.1.2 Café Complet (2)
 - 2.1.3 Carte du Jour (2)
 - 2.1.4 Entremet (2)
 - 2.1.5 Savoureux (2)
- 2.2 Write a meal plan of a full English Breakfast (with an example of each course). (14)
- 2.3 Give the right sequence of a SIX course dinner menu. (6)
- 2.4 Give ONE example of cheese from each of the following countries:
- 2.4.1 France (1)
 - 2.4.2 Italy (1)
 - 2.4.3 Switzerland (1)
 - 2.4.4 Greece (1)
 - 2.4.5 Netherlands (1)
 - 2.4.6 England (1)

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- 2.5 Indicate the duration of the following meals:
 - 2.5.1 Brunch (2)
 - 2.5.2 Champagne breakfast (2)
 - 2.6 There are several factors affecting menu planning. Name FIVE factors in the target market that can affect it. (5)
 - 2.7 Give FIVE hints that will help a young mother when she introduces new food to her baby. (5)
- [50]**

QUESTION 3

- 3.1 Name EIGHT points to consider when planning a menu for a function. (8)
 - 3.2 Name TWO examples of food to pack when you have to evacuate the building in case of an emergency. (2)
 - 3.3 Communication is very important in securing the success of a function. What information will you communicate to the waiting staff regarding a function? (10)
 - 3.4 When planning the seating plan and table plan, it is very important to space the equipment properly. Indicate how much space you will allow for the following:
 - 3.4.1 Between the tables (2)
 - 3.4.2 For each 'cover'/placesetting (2)
 - 3.4.3 Between the chairback and the table (2)
 - 3.4.4 The chairback and the wall (2)
 - 3.4.5 Two average length banqueting tables for the buffet (2)
 - 3.5 For off the premises catering you have to ascertain a number of details before the function. List 10 aspects. (10)
 - 3.6 Give the formulas to determine the following for your catering business:
 - 3.6.1 Selling price of food (3)
 - 3.6.2 Gross profit percentage (3)
 - 3.6.3 Kitchen percentage (2)
 - 3.6.4 Gross profit (2)
- [50]**

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QUESTION 4

- 4.1 Describe FIVE ways in which a formal function differs from an informal function. (5)
- 4.2 State the factors that should be considered when determining the portion size of food. (4)
- 4.3 State SIX advantages of standardised recipes. (6)
- 4.4 Give the quality characteristics to look for when you buy the following seafood:
- 4.4.1 Live bivalves (2)
 - 4.4.2 Live snails (2)
 - 4.4.3 Fresh lobster (2)
 - 4.4.4 Crab (2)
- 4.5 What does the term *ripening* imply in sweet making? (3)
- 4.6 Explain how you would melt chocolate according to the conventional method. (6)
- 4.7 What are the characteristics of high quality ice-cream? (6)
- 4.8 You received the following ingredients to prepare fudge. Write a step by step method to prepare the fudge:
- 800 g white sugar
 - 1 ml salt
 - 300 ml water
 - 37,5 ml golden syrup
 - 37,5 ml glucose syrup
 - 50 g butter
 - 1 tin (379 g) condensed milk
 - 5 ml vanilla essence (10)
- 4.9 How is crystallisation prevented in the making of non-crystalline sweets? (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200