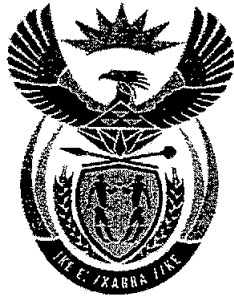


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education

Department:
Education
REPUBLIC OF SOUTH AFRICA

**N100(E)(M27)H
JUNE 2009**

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

**27 May (X-Paper)
09:00 – 12:00**

Calculators may be used.

This question paper consists of 9 pages and a 2-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.
-

SECTION A

QUESTION 1

1.1 Various possible options are provided as answers to the following questions. Choose the answer and make a cross (X) in the block next to the question number (1.1.1 - 1.1.26) on the attached ANSWER SHEET.

1.1.1 In the preparation of devils on horseback, prunes are stuffed with ...

- A prepared mustard.
- B chutney.
- C cottage cheese.
- D oysters.

1.1.2 What does the word 'canapé' indicate?

- A Specific garnish
- B Russian cake
- C Cushion for food
- D Sliced sausage

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- 1.1.3 What ingredient is found in the sweet dish, Hélène?
- A Apples
 - B Cherries
 - C Peaches
 - D Pears
- 1.1.4 Which ONE of the following main course dishes would be offered on a dinner menu?
- A Braised oxtail
 - B Roast duckling
 - C Chicken casserole
 - D Lancashire hotpot
- 1.1.5 An item which should NOT appear on a continental breakfast menu:
- A Variety of cold meat
 - B Fresh fruit
 - C Breakfast cereals
 - D Sautéd mushrooms
- 1.1.6 A Greek dessert consisting of baked phyllo pastry with nuts, sugar and spice:
- A Tahina
 - B Mortadella
 - C Blini
 - D Baklava
- 1.1.7 The TWO basic ingredients of 'hummus':
- A Chick peas and sesame seed paste
 - B Cabbage and bacon
 - C Flaked fish and sour cream
 - D Purée of spinach and feta cheese
- 1.1.8 A traditional Jewish unleavened crisp bread eaten during passover:
- A Challah
 - B Bap
 - C Pita
 - D Matzo

- 1.1.9 A Hungarian stew served with paprika:
- A Goulash
 - B Souvlakia
 - C Moussaka
 - D Pilaff
- 1.1.10 The country of origin of Ratatouille:
- A Hungary
 - B Italy
 - C France
 - D Greece
- 1.1.11 A typical Middle-Eastern bread:
- A Pitta
 - B Tortilla
 - C Poppadum
 - D Bap
- 1.1.12 A typical Swiss dish:
- A Blinis
 - B Gnocchi
 - C Baklava
 - D Rösti
- 1.1.13 Cornish pastry is typically ...
- A English.
 - B Welsh.
 - C Scottish.
 - D Irish.
- 1.1.14 This ingredient aids the formation of large crystals in candy making:
- A Corn syrup
 - B Sucrose
 - C Glucose
 - D Invert sugar
- 1.1.15 Conditions ideal for making chocolates:
- A Room should have a good draft
 - B High humidity
 - C Cool weather with temperature between 15 - 20 °C
 - D Warm weather with fairly high temperatures

- 1.1.16 An example of a crustacean:
- A Mussel
 - B Shrimp
 - C Eel
 - D Squid
- 1.1.17 An example of a white fish:
- A Kabeljou
 - B Mackerel
 - C Cape salmon
 - D Snoek
- 1.1.18 When making fondant or fudge the sugar syrup should be allowed to cool to a temperature of ... °C before being beaten.
- A 20
 - B 40
 - C 80
 - D 100
- 1.1.19 It is an example of a crystalline candy:
- A Toffee
 - B Fudge
 - C Marshmallows
 - D Barley sugar
- 1.1.20 Non-crystalline sugar is found in ONE of the following:
- A Marzipan
 - B Fruit gums
 - C Fondant
 - D Fudge
- 1.1.21 An example of an oily fish:
- A Kingklip
 - B Hake
 - C Mackerel
 - D Sole
- 1.1.22 An example of a bivalve mollusc:
- A Abalone
 - B Periwinkle
 - C Snail
 - D Oyster

1.1.23 Pêche Melba is traditionally served with ...

- A chopped almond.
- B hot chocolate sauce.
- C raspberry purée.
- D brandy sauce.

1.1.24 Which ONE of the following is the largest?

- A Crawfish
- B Langoustine
- C Shrimp
- D Prawn

1.1.25 Rollmops are ...

- A curled anchovies.
- B dainty bread rolls.
- C rolled herring fillets.
- D rolled kipper fillets.

1.1.26 A sorbet is a type of ...

- A sauce.
- B vegetable.
- C ice-cream with a high milk-fat content.
- D frozen water ice.

(26 × 1) (26)

1.2 Give a suitable description for each of the following words/terms. Write only the description(s) next to the question number (1.2.1 - 1.2.12) on the attached ANSWER SHEET.

- 1.2.1 Carte du jour (2)
- 1.2.2 Caviar (2)
- 1.2.3 Scotch eggs (2)
- 1.2.4 Hygroscopic (2)
- 1.2.5 Tofutti (2)
- 1.2.6 Table d' hôte (2)
- 1.2.7 Cycle menu (2)
- 1.2.8 Caremelization (2)
- 1.2.9 Casata (2)
- 1.2.10 Portion control (2)
- 1.2.11 Banquet (2)
- 1.2.12 Hostess (2)

TOTAL SECTION A: 50

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SECTION B

QUESTION 2

- 2.1 List the factors which should be confirmed in writing when a client has accepted the quote for a function. (10)
- 2.2 List the sequence of service for a formal function. (14)

Crustless Caramel Cheesecake: Yield:10 servings

INGREDIENT	QUANTITY	PRICE	2.3	2.4 COST
Castor sugar	100 g	R 10,95/kg		
Cream	125 ml	R 13,95/500 ml		
Cottage cheese	500 g	R 7,95/250 g		
Vanilla essence	5 ml	R 3,50/30 ml		
Lemon juice	10 ml	R 7,20/500 ml		
Eggs	5	R 4,90/6		
Strawberries	300 g	R 14,90/410 g		
Kirsch	100 ml	R 105,00/750 ml		
				R

- 2.3 Use the factor method to increase the recipe to serve 150 guests at the function. (16)
- 2.4 Calculate the cost of the increased recipe. (10)
[50]

QUESTION 3

- 3.1 What will the gross profit percentage be if you sell the cheesecake at R 15,00 per serving? (6)
- 3.2 State FOUR factors to keep in mind when you draw up a table plan for a function. (4)
- 3.3 List SIX laws of Kashruth. (6)
- 3.4 How will menu planning be affected by the following factors?
 - 3.4.1 Location of the establishment (2)
 - 3.4.2 Spending power of customers (2)
 - 3.4.3 Supplies and storage (2)
 - 3.4.4 Seat turnover (2)

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- 4.9 Explain the composition of the following types of cake icings:
 - 4.9.1 Fudge icing (2)
 - 4.9.2 Flat icing (2)
 - 4.9.3 Royal icing (2)

- 4.10 List FIVE factors that will affect the degree of sweetness when tasting sweet products. (5)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

