



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

JUNE EXAMINATION

CATERING THEORY AND PRACTICAL N6

3 JUNE 2016

This marking guideline consists of 8 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	I		
	1.1.2	D		
	1.1.3	J		
	1.1.4	K		
	1.1.5	H		
	1.1.6	C		
	1.1.7	E		
	1.1.8	F		
	1.1.9	B		
	1.1.10	G		
			(10 x 1)	(10)
1.2	1.2.2	Carte du jour		
	1.2.3	Caviar		
	1.2.4	Scotch eggs		
	1.2.5	Hygroscopic		
	1.2.6	Tofutti.		
	1.2.7	Table d'hôte.		
	1.2.8	Cycle menu		
	1.2.9	Scotland		
	1.2.10	Caramelisation		
	1.2.11	Cassata		
	1.2.12	Portion control		
	1.2.13	Banquet		
		Host/Hostess		
			(13 x 1)	(13)
1.3	1.3.1	True.		
	1.3.2	True		
	1.3.3	True		
	1.3.4	False		
	1.3.5	True		
	1.3.6	False		
	1.3.7	False		
	1.3.8	True		
	1.3.9	False		
	1.3.10	False		
			(10 x 1)	(10)

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1.4	1.4.1	G		
	1.4.2	F		
	1.4.3	D		
	1.4.4	B		
	1.4.5	A		
	1.4.6	H		
	1.4.7	C		
			(7 x 1)	(7)
1.5	1.5.1	C		
	1.5.2	D		
	1.5.3	A		
	1.5.4	D		
	1.5.5	C		
	1.5.6	D		
	1.5.7	A		
	1.5.9	D		
	1.5.9	D		
	1.5.10	A		
			(10 x 1)	(10) [50]
TOTAL SECTION A:				50

SECTION B**QUESTION 2**

- 2.1
- Amount of money available
 - Equipment
 - Physical facilities
 - Personnel
 - Availability of foods
 - Service
 - Food characteristics and combinations
- (7 x 1) (7)

- 2.2 A detailed list of foods to be served at a meal or from which to order. (3)

- 2.3
- MENU
DINNER

Asparagus with hollandaise sauce or Pate en croute with orange salad
xx

Butternut and sweetcorn soup
xx

Sole Meuniere
xx

Roast leg of venison
Hasselback potatoes
Minted petite pois
Vichy carrots
xx

Iced rum and sultana parfait or Smoked salmon and spinach soufflé
xx

Coffee/Tea
- (12)

- 2.4
- 2.4.1 A savoury rice.
- 2.4.2 Young peas.
- 2.4.3 Alternating layers of ice cream and fruit, nuts or syrup in a tall narrow glass.
- 2.4.4 This is the basic warm egg and butter emulsion.
- 2.4.5 Describes a food (usually partially cooked) that is wrapped in pastry and baked.
- 2.4.6 Floured and sautéed in butter
- 2.4.7 Game animals a term applied to wild animals that are deemed suitable for human consumption.
- (7 x 2) (14)

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- 2.5
- The menu shows all the dishes offered by an establishment. (Has a wider selection)
 - This is a menu where all the dishes are individually priced. Customers compile their own menu. Customers pay only for what is ordered.
 - A true a la carte dish is cooked to order and the client should be prepared to wait for this service (3 x 1) (3)
- 2.6
- Ingredients type
 - Equipments and utensils
 - Work procedures and handling techniques
 - Temperature and preparation times
 - Total yield in weight, volume
 - Number of portions
 - Portion size in weight
 - Portioning and serving procedure (Any 6 x 1) (6)
- 2.7
- Boredom resulting from repetitive methods.
 - Loss of interest and lack of attention to quality.
 - 'Item fatigue' for both producers and diners.
 - Lack of involvement by workers, in production planning
 - Limited opportunity to develop new skills or incorporate new ideas
 - Reduction in the use of individual initiative (Any 5 x 1) (5)
- [50]**

QUESTION 3

- 3.1
- | | | | |
|--|-------|---------|-------------|
| | 3.1.1 | 1 000 g | |
| | 3.1.2 | 6 250 g | |
| | 3.1.3 | 250g | |
| | 3.1.4 | 5 125 g | |
| | 3.1.5 | 62.5g | |
| | | | (5 x 1) (5) |
- 3.2
- | | | | |
|--|-------|---------|-------------|
| | 3.2.1 | R20,00 | |
| | 3.2.2 | R93,75 | |
| | 3.2.3 | R50,83 | |
| | 3.2.4 | R175,00 | |
| | 3.2.5 | R10,00 | |
| | 3.2.6 | R349,58 | |
| | | | (6 x 1) (6) |

3.3	Asparagus with hollandaise sauce/Pate en crouete with orange salad	R20,00/portion
	Butternut and sweetcorn soup	R7,00/portion
	Sole Meuniere	R30,00/portion
	Roast leg of venison	R30,00/portion
	Hasselback potatoes	R15,00/portion
	Minted petite pois	R10,00/portion
	Vichy carrots	R10,00/portion
	Iced rum and sultana parfait or Smoked salmon and spinach soufflé	R30,00/portion

Total cost R152,00 x 50 = R7 600 (10)

3.4 Selling price

$$SP = \frac{\text{Food cost}}{100 - \text{Required gross profit}} \times 100$$

$$= \frac{152,00}{40} \times 100$$

$$= R380,00 \quad (8)$$

- 3.5
- Ensures that he has sufficient staff and organises them properly
 - Sets up satellite bars for various functions
 - Does ordering and ensures that stocks are sufficient
 - Controls cash and stock during
 - Does stocktaking after functions
 - This job involves preparing all the bars for the functions, ordering stock and dealing with the tills and cash.
 - Responsible for restocking the bar (Any 6 x 1) (6)

- 3.6
- Make sure that gas and electrical appliances are switched off and plugs removed from their sockets.
 - Return any special equipment to the appropriate work area.
 - See that all wine lists, menus and check pads are collected and placed in the head waiter's desk
 - Remove the day's menu from the show/display case in the foyer and other areas.
 - Secure all windows and check fire exits
 - Sideboards to be checked and then locked
 - See that all plate warmers are empty, clean and switched off
 - Make sure that the bar area is clean and tidy
 - Check that the dispense bar is left clean and tidy with all restocking completed before the next service.
 - See that all waste bins/ashtrays are emptied and clean for future use. (10 x 1) (10)

- 3.5
- Hot foods last
 - More expensive foods after the less expensive items.
 - Sauces and dressings next to the item with which they are to be served.
 - Dessert at a separate table
 - Plates must be placed at the starting point at the table. Silverware, serviettes at the end of the buffet table or set in place at the dining tables.
- (5 x 1) (5)
[50]

QUESTION 4

- 4.1
- Type of function
 - Service points
 - Entrance and exit points
 - Varying sizes of tables
 - Table cloths
 - Room's size and shape
 - Number of people to be accommodated (Any 4 x 1) (4)
- 4.2
- Food is never cooked or prepared on the Sabbath.
 - Kosher meat must come from specially killed animals, done in the presence of a rabbi. Only meat from an animal with a cloven hoof may be eaten (pork may not be eaten)
 - Milk and meat products (this includes poultry but not fish) may not be cooked or eaten together. Three hours should elapse between eating food containing milk and food containing meat.
 - Only fish with scales and fins are permitted foods. Eels and shellfish are therefore forbidden.
 - It is forbidden to eat birds of prey.
 - Kosher food must be prepared in the presence of a Jewish person. (6 x 1) (6)
- 4.3
- Lactovegetarians: Exclude: Meat, poultry, fish and eggs from their diet
 - Lacto-ovo vegetarians: Exclude: Meat, poultry, fish and seafood
 - Semi-vegetarians(wholefood eaters): Exclude: Red meat
 - Pescatarians: Exclude: ALL forms of meat
 - Vegans: Exclude: ALL animal foods from their diet (5 x 1) (5)
- 4.4
- 4.4.1
- The addition of interfering substances present in ingredients such as evaporated milk, cream, egg custard, whipped egg white, sugar and condensed milk.
 - The addition of stabilisers or emulsifiers.
 - Stirring constantly during the freezing process.
 - Inclusion of air by using whipped cream or beaten egg white.
 - Storing at a constant temperature below -18°C (avoid fluctuating in the storage temperature).
 - A still frozen mixture needs to be frozen rapidly. (5)

- 4.4.2
- Smooth
 - Creamy
 - Somewhat dry and stiff texture
 - Tiny crystals
 - Enough body so that the product melts slowly and uniformly
 - A sweet, fresh characteristic flavour
- (2 x 6) (12)

- 4.5
- Concentration of sweetener
 - Temperature
 - pH
 - Presence of other substances
 - Sensitivity of taster
- (Any 4 x 1) (4)

- 4.6
- Heat sugar and water (boil until 115 °C – 120°C.)
 - Beat egg whites until soft peak stage
 - While beating, add hot syrup very slowly
 - Continue beating until meringue forms firm peaks
- (Any 4 x 1) (4)

4.7

CRUSTACEANS	MOLLUSCS
<ul style="list-style-type: none"> • Covered in a hard, horny crustlike shell • Usually jointed limbs - legs, tail, claws et cetera. • Move easily • Shell often changes colour when cooked, for example, the blue-black lobster turns bright red • Segmented body 	<ul style="list-style-type: none"> • Hard outer calcified shell: • Hinged shells (bivalves)/Single shell (univalves) • No limbs • Limited mobility • Some examples, such as oysters, can be eaten raw • Soft inner 'body'/flesh

(5 x 2) (10)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200