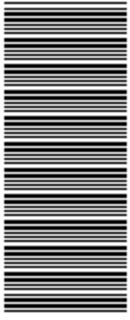


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higher education
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Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N100(E)(J3)H
JUNE EXAMINATION

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

3 June 2016 (X-Paper)
9:00–12:00

This question paper consists of 10 pages.

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA**

**NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N6**

TIME: 3 HOURS

MARKS: 100

INSTRUCTIONS AND INFORMATION

1. This question paper consists of TWO sections:

SECTION A:	SHORT QUESTIONS	50 marks
SECTION B:	LONG QUESTIONS (3 × 50)	150 marks
GRAND TOTAL:		200 marks

2. Answer ALL the questions.
3. Read ALL the questions carefully.
4. Number the answers according to the numbering system used in this question paper.
5. Write neatly and legibly.

SECTION A**QUESTION 1**

- 1.1 Select the food item in COLUMN B which is best suited to the various courses or sections of the classical French menu listed in COLUMN A. Write only the letter (A-K) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.1.1	Entremets	A	rice dish
1.1.2	Poisson	B	cheese
1.1.3	Legumes	C	consommé julienne
1.1.4	Dessert	D	sole meunière
1.1.5	Relevé	E	roast duck
1.1.6	Potage	F	avocado ritz
1.1.7	Rôtis	G	veal escalope
1.1.8	Hors d'oeuvre	H	braised ham
1.1.9	Fromage	I	chocolate profiteroles
1.1.10	Entrée	J	vegetables
		K	fresh fruit

(10 x 1)

(10)

1.2 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.2.1–1.2.13) in the ANSWER BOOK.

- 1.2.1 The French term for 'the menu of the day'.
- 1.2.2 Roe of sturgeon fish (fish eggs), eaten as a hors d'oeuvre.
- 1.2.3 Hard boiled eggs covered in sausage meat, crumbed and deep fried.
- 1.2.4 The tendency that sugar has, to absorb moisture from the atmosphere.
- 1.2.5 The frozen dessert type which is made from soya-bean curd and is used to replace ice-cream in vegetarian diets.
- 1.2.6 The traditional name given to a set menu at a set price.
- 1.2.7 A set of menus rotated at definite intervals
- 1.2.8 The country with which 'shortbread' is associated.
- 1.2.9 The browning of sugar caused by heat.
- 1.2.10 Traditional Italian ice-cream containing chopped nuts and fruit.
- 1.2.11 The control of the size, quantity and mass of the food served to each customer
- 1.2.12 The serving of a meal to a number of people at a set time in a room or suite.
- 1.2.13 A person employed by some restaurants to greet guests and allocate tables.

(13 x 1) (13)

1.3 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

- 1.3.1 Nougat is a non-crystalline sweet
- 1.3.2 Hake is a suitable fish to use when making a mock crayfish cocktail
- 1.3.3 Fudge has a smoother texture than fondant
- 1.3.4 When making crystalline candies the syrup is heated to a higher temperature than for non-crystalline candies
- 1.3.5 Seven minute icing contains no shortening
- 1.3.6 Shellfish is easily digested
- 1.3.7 Shellfish is regarded as kosher food
- 1.3.8 Cold meats and cheese may be included in a Continental Breakfast Menu. egg should be served
- 1.3.9 If 'eggs and bacon' were to appear on a breakfast menu, then more than one
- 1.3.10 An entrée is always served with vegetables

(10 x 1) (10)

1.4 Select the dish from COLUMN B which best matches the country of origin in COLUMN A. Write only the letter (A-H) next to the applicable question number.

COLUMN A		COLUMN B	
1.4.1	Russia	A	cock-a-leekie
1.4.2	Italy	B	chowder
1.4.3	Spain	C	brown onion soup
1.4.4	United States of America	D	gazpacho
1.4.5	Scotland	E	herring soup
1.4.6	India	F	minestrone
1.4.7	France	G	borsht
		H	mulligatawny

(7 x 1) (7)

1.5 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 (1.5.1–1.5.10) in the ANSWER BOOK.

1.5.1 What does the word 'canapé' indicate?

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

1.5.2 Which ONE ingredient is found in the sweet dish, Hélène?

- A Apples
- B Cherries
- C Peaches
- D Pears

1.5.3 An English blue-veined cheese known as the 'king of cheeses'

- A Stilton
- B Edam
- C Cheshire
- D Camembert

1.5.4 Space allowed per cover at a banquet:

- A 0-40 cm
- B 0-50 cm
- C 70-80 cm
- D 50-60 cm

1.5.5 A waiter at a banquet is generally expected to serve ... covers on a station.

- A 10 12
- B 14 16
- C 18 20
- D 20 22

1.5.6 A Greek dessert consisting of baked phyllo pastry with nuts, sugar and spice:

- A Tahina
- B Mortadella
- C Blini
- D Baklava

1.5.7 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

1.5.8 A typical swiss dish:

- A Blinis
- B Gnocchi
- C Baklava
- D Rösti

1.5.9 A Russian pancake:

- A Rösti
- B Sachertorte
- C Baklava
- D Blini

1.5.10 A traditional Scottish dish:

- A Finnan Haddie
- B Steak and kidney pie
- C Leek pie
- D Yorkshire pudding

(10 x 1) (10)
[50]

TOTAL SECTION A: 50

QUESTION 2

- 2.1 Which production factors should be taken into account when planning a menu? (7)
- 2.2 Define a *menu*. (3)
- 2.3 Use the following list of items to compile a FIVE course dinner menu. Write it in the correct format.
- Mediterranean pilaf R10,00/portion
 Minted petite pois R10,00/portion
 Steak and kidney pie R15,00/portion
 Iced rum and sultana parfait R30,00/portion
 Asparagus with hollandaise sauce R20,00/portion
 Braised oxtail. R25,00/portion
 Pate en croûte with orange salad R20,00/portion
 Vichy carrots R10,00/portion
 Butternut and sweetcorn soup R7,00 portion
 Sole Meunière R30.00/portion
 Smoked salmon and spinach soufflé R30,00/portion
 Roast leg of venison R30,00/portion
 Hasselback potatoes R15,00/portion
 Steamed ginger pumpkin R10,00/portion (12)
- 2.4 If you were the waiter to novice guests, give them a brief explanation of the following menu items.
- 2.4.1 Petite pois
- 2.4.2 Parfait
- 2.4.3 Hollandaise
- 2.4.4 En croûte
- 2.4.5 Meunière
- 2.4.6 Venison
- 2.4.7 Pilaf (7 x 2) (14)
- 2.5 List THREE characteristics of an A la carte menu. (3 x 1) (3)
- 2.6 You are standardising your establishment recipes.
- List the information that should appear on the standardised recipes. (6)
- 2.7 Name FIVE disadvantages by using standardised recipes. (5)

[50]

QUESTION 3

- 3.1 Calculate how much of the ingredients you will need to prepare the butternut soup for 50 people. (Use the numbering (3.1.1–3.1.5) indicated on the TABLE in the ANSWER BOOK.)

Butternut and sweetcorn soup serves 4

INGREDIENTS	3.1	Price/Unit	3.2
1 small red onion, chopped (80 g)	3.1.1	R20.00	1 Kg 3.2.1
1 medium butternut peeled, seeded and diced (500 g)	3.1.2	R 15.00	Kg 3.2.2
vegetable stock (use 10g stock powder for every 300 ml water) 600 ml	3.1.3	R30.50	150 g 3.2.3
1 can whole kernel corn (410 g)	3.1.4	R14.00	410 g 3.2.4
15 ml chopped fresh parsley 5 g	3.1.5	R 8.00	50 g 3.2.5
		Total Cost	3.2.6

(5 x 1) (5)

- 3.2 Calculate the cost of the soup for 50 people. (Use the numbering (3.1.1–3.1.6) indicated on the table in the ANSWER BOOK.) (5 x 1) (6)
- 3.3 Use the cost price of the menu items listed in QUESTION 3.2 to determine the cost of the whole menu for 50 people. (10)
- 3.4 If you want to make a gross profit of 60 %, what would the selling price per person be? (8)
- 3.5 What are the duties of a banqueting dispense bar manager? (6)
- 3.6 List TEN tasks of the head waiter at the completion of a function. (10)
- 3.7 List the serving sequence of the items on a buffet table. (5)

[50]

QUESTION 4

- 4.1 Name FOUR considerations to keep in mind when you draw up a table plan for a function. (4 x 1) (4)
- 4.2 List SIX laws of Kashruth. (6 x 1) (6)
- 4.3 List FIVE types of vegetarians with ONE food item they normally exclude from their diet. (5 x 2) (10)
- 4.4 One of the ingredients in the iced rum and sultana parfait is ice cream
- 4.4.1 How can you prevent the formation of small ice crystals when you prepare the ice-cream?
- 4.4.2 What are the characteristics of a high quality ice-cream? (2 x 6) (12)
- 4.5 List FIVE factors that will affect the degree of sweetness when tasting sweet products. (5 x 1) (5)
- 4.6 How will you prepare an Italian meringue ice? (3)
- 4.7 Tabulate the differences between Crustaceans and mollusks. (10) [50]

TOTAL SECTION B: 150
GRAND TOTAL: 200