



N160(E)(N13)H
NOVEMBER 2001

**DEPARTMENT
OF
EDUCATION**

NATIONAL CERTIFICATE

**CATERING THEORY AND
PRACTICAL N6**
(10070346)

EXAMINER:
Mrs S. Spies
MODERATOR:
Mrs A. Laas

13 November (X-Paper)
09:00 - 12:00

Answer **ALL** the questions.

INSTRUCTIONS

1. The question paper comprises **TWO** sections:

SECTION A (Short questions)	:	50
SECTION B (Long questions)	:	<u>150</u>
GRAND TOTAL	:	200
2. Ensure that the answers are numbered **CORRECTLY**.
3. **ALL FOUR** questions carry equal marks, namely 50 marks each.
4. Leave a line between every **SUBSECTION**, for example between **QUESTION 2.1** and **QUESTION 2.2**.
5. Start each of the **FOUR** questions on a new page.
6. Ensure that your handwriting is clear.

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SECTION A: SHORT QUESTIONS

QUESTION 1

1.1 Indicate whether the following statements are TRUE or FALSE. Write down only 'true' or 'false' next to the corresponding question number in the answer book.

- 1.1.1 Haggis is a traditional German dish.
- 1.1.2 Nougat is an example of a crystalline sweet.
- 1.1.3 The limpet is classified as a cephalopod mollusc.
- 1.1.4 Tiramisu is a traditional Italian dessert.
- 1.1.5 Liqueur is served as an apéritif.
- 1.1.6 Tofu is a highly nutritious curd made from soya beans.
- 1.1.7 A timbale is normally cup-shaped.
- 1.1.8 A blini is very similar to a spring roll.
- 1.1.9 Cantonese is one of the four main styles of Chinese cuisine.
- 1.1.10 Baklava is traditionally cut into triangular shapes.

1.2 MULTIPLE-CHOICE QUESTIONS

Choose the correct answer and write down only the letter (a - d) next to the corresponding question number (1.2.1 - 1.2.20) in the answer book.

1.2.1 The shellfish type which is normally eaten raw:

- (a) Mussel
- (b) Abalone
- (c) Shrimp
- (d) Oyster

1.2.2 The crustacean that has no claws:

- (a) Crawfish
- (b) Lobster
- (c) Crab
- (d) Langoustine

- 1.2.3 A small piece of bread or biscuit garnished with a savoury topping:
- (a) Cruidité
 - (b) Canapé
 - (c) Gnocchi
 - (d) Bouchée
- 1.2.4 The Italian equivalent of hors d'oeuvre:
- (a) Antipasto
 - (b) Zabuska
 - (c) Tapas
 - (d) Mortadella
- 1.2.5 A thin unleavened Indian bread:
- (a) Challah
 - (b) Pitta
 - (c) Chapati
 - (d) Focaccia
- 1.2.6 Italian potato dumplings:
- (a) Gnocchi
 - (b) Profiteroles
 - (c) Rösti
 - (d) Latkes
- 1.2.7 A satay is
- (a) a condiment containing chillies and onion.
 - (b) ✓ cubed meat or fish on a skewer.-
 - (c) a round tender piece of meat.
 - (d) a type of pie made with phyllo pastry.-
- 1.2.8 The cheese that is traditionally used when making a fondue:
- (a) Emmenthal
 - (b) Roquefort
 - (c) Gouda
 - (d) Feta
- 1.2.9 A famous Russian beetroot soup:
- (a) Zabuska
 - (b) Gazpacho
 - (c) ✓ Mulligatawny
 - (d) Borscht

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- 1.2.10 A paste of sesame seeds used as a dip or condiment:
- (a) Pesto
 - (b) Foie grass
 - (c) Tahina
 - (d) Marzipan
- 1.2.11 Rollmops are ...
- (a) bacon-wrapped chicken livers.
 - (b) prunes wrapped in bacon.
 - (c) spring rolls filled with shredded vegetables.
 - (d) pickled herrings.
- 1.2.12 The spice that can be used in place of saffron to add colour to a dish:
- (a) Turmeric
 - (b) Paprika
 - (c) Cayenne pepper
 - (d) Allspice
- 1.2.13 Beluga, Osetra and Sevruga are all types of ...
- (a) cheese.
 - (b) wine.
 - (c) caviar.
 - (d) oranges.
- 1.2.14 If a recipe required chicken suprêmes, the portion to be used would be the ...
- (a) drumsticks.
 - (b) breasts.
 - (c) wings.
 - (d) thighs.
- 1.2.15 The following menu item would not be regarded as kosher:
- (a) Gefilte fish
 - (b) Scallop chowder
 - (c) Smoked aubergine paté
 - (d) Latkes

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- 1.2.16 Confection of caramelised almonds or hazelnuts boiled to the hard crack stage:
- (a) Praline
 - (b) Panocha
 - (c) Nutty fudge
 - (d) Nougat
- 1.2.17 A bagel is ...-shaped.
- (a) cup
 - (b) dome
 - (c) loaf
 - (d) ring
- 1.2.18 The average space allowed for a cover when doing table mise en place, is ... cm.
- (a) 90
 - (b) 60
 - (c) 40
 - (d) 20
- 1.2.19 For 25 cups of tea or coffee allow for ... litre/s of milk.
- (a) 2
 - (b) 1,5
 - (c) 1
 - (d) 0,5
- 1.2.20 A function menu normally has ...
- (a) a variety of choices.
 - (b) eight different courses.
 - (c) no choices at all.
 - (d) two choices for each course.

(20)

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1.3 MATCHING ITEMS

Choose the ingredient in COLUMN B which is closely associated with the traditional dish/food listed in COLUMN A. Write down only the chosen letter (A - P) next to the applicable question number (1.3.1 - 1.3.15) in the answer book.

COLUMN A		COLUMN B	
1.3.1	Spanakopita	A✓	meringue✓
1.3.2	Sauerkraut	B	celery
1.3.3	Risotto	C✓	cabbage
1.3.4	Stroganoff	D	mealie meal
1.3.5	Pavlova	E	chocolate
1.3.6	Waldorf salad	F✓	beef strips
1.3.7	Rösti	G✓	sponge finger biscuits
1.3.8	Taramasalata	H✓	spinach
1.3.9	Guacamole	I✓	fish roe
1.3.10	Napolitana sauce	J	avocado
1.3.11	Osso Bucco	K✓	rice
1.3.12	Polenta	L✓	potatoes
1.3.13	Tiramisu	M✓	anchovies
1.3.14	Carpetbag steak	N✓	veal knuckles
1.3.15	Sachertorte	O✓	tomatoes
		P✓	oysters

(15)

1.4 Give the correct term for each of the following descriptions:

- 1.4.1 The type of vegetarians who exclude meat, poultry, fish and shellfish from their diet
- 1.4.2 The French word for eggs
- 1.4.3 A Danish open sandwich
- 1.4.4 The French for an expert wine-waiter
- 1.4.5 The type of edible paper used to line the container when making nougat

(5)

TOTAL SECTION A: 50

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SECTION B: LONG QUESTIONS

QUESTION 2

2.1 Answer YES or NO to each of the following TEN questions (2.1.1 - 2.1.10). Should the answer be NO, give a good reason.

2.1.1 If you were serving roast turkey, would cranberry sauce be the accompanying sauce?

2.1.2 Would you recommend crêpes Suzette for dessert to a Muslim client?

2.1.3 If you were preparing Sole Veronique, would you add sliced mushrooms to the velouté sauce?

2.1.4 Is a Porterhouse steak the same as a fillet steak?

2.1.5 Does salad nicoise contain green beans?

2.1.6 Does Edam cheese have characteristic holes in its structure?

2.1.7 Should a standard recipe be retested if the recipe is adjusted to feed a larger number of guests?

2.1.8 Would you serve slices of French loaf with fresh oysters?

2.1.9 Does salt lower the temperature when mixed with crushed ice?

2.1.10 Can milk be added to melted chocolate to thin it down? (10 x 2) (20)

2.2 Compile a FIVE-course dinner menu selecting items from the list given below. The menu must be written out correctly, also including TWO accompaniments with the main course. (No choices within courses to be given.)

- A. Breaded veal escalope
- B. Amarula crème brulée
- C. ^z Vichyssoise with chive profiteroles
- D. * Potato Noisettes
- E. * Sautéed zucchini
- F. * Seafood crêpe with Mary Rose sauce
- G. * Roast prime rib of beef
- H. Bruschetta with tomatoes and basil
- I. Mushroom, spinach and walnut strudel
- J. * Peach Melba Sundae

(14)

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2.3 Answer the following questions relating to the above-mentioned menu items (A - J):

- 2.3.1 Give the classical menu term for A. (2)
- 2.3.2 What is crème brûlée? (2)
- 2.3.3 What are the TWO main ingredients of a vichyssoise? (2)
- 2.3.4 Is C traditionally served hot or cold? (1)
- 2.3.5 Describe this style of potatoes (D). (2)
- 2.3.6 Give another word for zucchini. (1)
- 2.3.7 What is the basic ingredient of this cold sauce in F? (1)
- 2.3.8 Name the TWO traditional accompaniments served with G. (2)
- 2.3.9 What is bruschetta similar to? (1)
- 2.3.10 With which country do we associate 'strüdel'? (1)
- 2.3.11 What ingredient is used to make 'Melba' sauce? (1)

(16)
[50]

QUESTION 3

- 3.1 Name and discuss EIGHT points to consider when evaluating the composition of a table d'hôte menu, keeping in mind that the menu should be balanced and aesthetically correct. (8)
- 3.2 Besides only eating meat purchased from a halaal butcher, Muslims are traditionally forbidden to eat any food which contains (3.2.1) ... and (3.2.2) ... (2)
- 3.3 Discuss the prevention of crystallisation during the making of fudge under the following THREE headings:
 - 3.3.1 Preparation and boiling of the sugar solution (5)
 - 3.3.2 Addition of other ingredients (3)
 - 3.3.3 Handling of syrup once it has reached the desired degree of doneness (5)
- 3.4 Give TWO other examples of crystalline sweets. (2)

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- 3.5 Explain the preparation of grilled oysters to be served as an hors d'oeuvre. (5)
 - 3.6 Give TEN good reasons for using standardised recipes in an establishment. (10)
 - 3.7 Name FOUR ways in which unnecessary wastage can be prevented during the production process in a food-service unit. (4)
 - 3.8 Name the general characteristics of live mollusks. (5)
 - 3.9 State the category of shellfish to which prawns and shrimps belong. (1)
- [50]

QUESTION 4

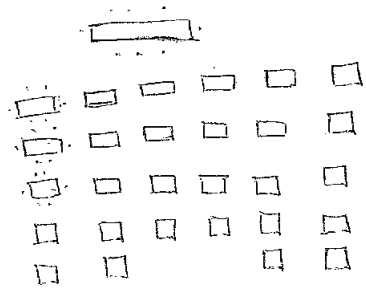
You are asked to cater for 176 people for a breakfast function. The instructions for the seating plan are as follows:

- (a) One table to seat 8 persons (main table)
- (b) The rest of the tables will seat 6 each
- (c) A buffet table to accommodate the fruit, fruit juices, cereals and bread items

- 4.1 Calculate how many tables will be necessary to seat 176 guests. (2)
- 4.2 List the factors that must be considered when deciding on the positioning of the buffet table. (3)
- 4.3 Calculate how many waitrons will be required if each waitron is responsible for two tables except the main table where one waitron will do duty. (2)
- 4.4 The following information has already been confirmed with you, the caterer, for the above-mentioned function:

Date
 Total number of guests
 Type of function
 Menu

List any TEN other points that still need to be finalised with the client prior to the function. (10)



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4.5 One of the courses on the menu is BAKED POTATO, MUSHROOM and ONION OMELETTE. The original recipe serves 8 portions. The ingredients are as follows:

INGREDIENT	QUANTITY	PRICE
Olive oil	60 ml	R39,95/750 ml
Potatoes	1 kg	R12,25/10 kg
Onions	450 g	R 2,99/kg
Mushrooms	250 g	R21,99/kg
Red pepper	200 g	R12,99/kg
Salt	4 g	R 2,55/kg
Black pepper	-	-
Eggs (Jumbo)	8	R 7,20/dozen

- 4.5.1 Cost the above recipe using the prices provided. The calculated cost of each ingredient must be clearly indicated next to the applicable item. (9)
- 4.5.2 Calculate the cost per portion. (2)
- 4.5.3 Determine the conversion factor for enlarging the recipe to serve 176 guests. (2)
- 4.5.4 Adjust the quantities of the ingredients for the enlarged recipe to the nearest second decimal. Give the increased quantities in STANDARD FORM next to each ingredient. (7 x 2) (14)
- 4.5.5 Should the food cost per person amount to R12,50 for the meal and the client is charged R31,25 per head, what will the gross profit percentage be? (4)
- 4.5.6 What will the total bill for the function be? (2)

TOTAL SECTION B: 150

GRAND TOTAL: 200