



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N6

13 NOVEMBER 2014

This marking guideline consists of 8 pages.

QUESTION 1

1.1	1.1.1	C✓		
	1.1.2	D✓		
	1.1.3	D✓		
	1.1.4	B✓		
	1.1.5	C✓		
	1.1.6	D✓		
	1.1.7	A✓		
	1.1.8	A✓		
	1.1.9	B✓		
	1.1.10	D✓		
			(10 × 1)	(10)
1.2	1.2.1	True✓		
	1.2.2	False✓		
	1.2.3	True✓		
	1.2.4	False✓		
	1.2.5	True✓		
	1.2.6	True✓		
	1.2.7	False✓		
	1.2.8	False✓		
	1.2.9	True✓		
	1.2.10	True✓		
			(10 × 1)	(10)
1.3	1.3.1	Stabiliser		
	1.3.2	Coulis		
	1.3.3	Fondue		
	1.3.4	Calabashes		
	1.3.5	Consommé		
	1.3.6	Caviar		
	1.3.7	Scotch eggs		
	1.3.8	Cycle menu		
	1.3.9	Scotland		
	1.3.10	Caramelisation		
			(10 × 1)	(10)
1.4	1.4.1	A ✓ and D✓		
	1.4.2	B ✓ and F✓		
	1.4.3	C✓ and G ✓		
	1.4.4	E✓ and H ✓		
			(4 × 2)	(8)

1.5	1.5.1	A and H		
	1.5.2	B and I		
	1.5.3	D and J		
	1.5.4	C and G		
	1.5.5	E and F		
	1.5.6	L and M		
			(6 × 2)	(12)
				[50]
			TOTAL SECTION A:	50

SECTION B

QUESTION 2

- 2.1
- Cut down on starches
 - Avoid too much salt.
 - Drink water freely.
 - Drink 500 ml–1 ℓ milk per day
 - Make sure there is sufficient iron in the diet
 - Eat sufficient protein foods.
 - Make sure the diet contains enough vitamins.
 - Avoid constipation by including unrefined food. (8)
- 2.2
- Bring the food to the boil and place them in a 'hay box' to cook slowly in its own heat.
 - Cook food until it is just done, even meat, although it may still be tough.
 - Save energy by cooking dumplings, potatoes or other vegetables with the meat.
 - Do not cook food which can be eaten raw such as certain vegetables.
 - Eliminate the use of heat altogether like making a fish salad from tinned fish.
 - Meat, porridge and griddle cakes can be cooked on top of the fire while potatoes, sweet potatoes and onions can be placed in the ashes. (6)
- 2.3
- Filter
 - Adding bleach
 - Purification tablets (Any 2 × 1) (2)
- 2.4
- 2.4.1
- It has 4 courses
 - The dishes are more fancy and interesting/speciality items
 - The dishes are suitable for a sit down meal
 - It is a table d' hôte menu – guests can be served easily
 - No choice between dishes (Any 4 × 1) (4)
- 2.4.2
- A pale transparent pink colour when raw
 - Turning opaque pinkish-red when cooked (2)

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- 2.4.3
- Salads
 - Garnish
 - Soup
 - Part of fruit de mer mixture
- (4)

2.4.4

CRUSTACEANS	MOLLUSCS
Covered in a hard, horny crust like shell✓	Hard outer calcified shell.✓
Usually jointed limbs✓	No limbs✓
Move easily✓	Limited mobility✓
Shell often change colour when cooked✓	Some can be eaten raw✓
Segmented body✓	Soft inner flesh✓

(5 × 2) (10)

- 2.4.5
- Smooth
 - Creamy
 - Somewhat dry and stiff texture
 - Tiny crystals
 - Enough body so that the product melts slowly and uniformly
 - A sweet, fresh characteristic flavour
- (6)

- 2.4.6
- The quantity frozen
 - The composition of the mixture.
 - The temperature
- (3)

- 2.4.7
- Toastmaster announces the arrival of guests.
 - Aperitifs presented on arrival.
 - Formal table layout and seating arrangements.
 - Guests are served and tables cleared at the same time.
 - Speeches during and after the meal.
 - Permission being given for guests to smoke.
- (Any 5 × 1) (5)
[50]

QUESTION 3

- 3.1
- Guests will start to arrive 30 to 45 minutes before the expected sit-down time.
 - When the guests are all assembled they are invited to take their seats by the head waiter or the toastmaster.
 - Grace may be said.
 - Guests are seated, possibly aided by service staff.
 - The first course is to be served.
 - Food service staff vacates the room.
 - The first course plates are cleared and the second course plates are placed on the table.
 - Dirty plates are taken to the wash-up.
 - Plates for the main course are taken into the room and placed on the service tables.
 - The plates are placed on the table.
 - The main course is then brought into the room and served followed by the potatoes, vegetables, sauces and any accompaniments.
 - The dirty dishes are then removed to the wash-up.
 - Dessert are served
 - Speeches take place or could be done during the service of coffee
- (Any 12 × 1) (12)
- 3.2
- 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.
- (6)
- 3.3
- To keep all costs to a minimum to provide in the largest profit.
 - To offer portions of a satisfactory size but at the same time prevent waste by offering too much - to ensure client satisfaction.
- (2)
- 3.4
- SELLING PRICE = $\frac{\text{Food cost} \checkmark}{100 \checkmark} \times \frac{100 \checkmark}{\text{required gross profit} \checkmark}$
- = $\frac{\text{R150,00} \checkmark}{100} \times \frac{100 \checkmark}{50 \checkmark}$
- = $\frac{15\,000 \checkmark}{50 \checkmark}$
- R300,00 ✓ (10)

3.5

INGREDIENT	QUANTITY	PRICE/UNIT	80 PORTIONS	COST PER ITEM
Prawns	400 g	R150,00/Kg	8 000 g✓	R1 200,00✓
Lettuce	100 g	R15,0/120 g	2 000g✓	R250,00✓
Mayonnaise	75 ml	R25,00/800 ml	1 500 ml✓	R46,88✓
Tomato chutney	75 ml	R27,00/400 ml	1500 ml✓	R101,25✓
Worcestershire sauce	10 ml	R15,00/250 ml	200 ml✓	R12,00✓
Creamed horseradish	10 ml	R35,00/150 ml	200 ml✓	R46,67✓
Tabasco sauce	1 ml	R69,00/150 ml	20 ml✓	R9,20✓
Lemon juice	2 ml	R16,00/500 ml	40 ml✓	R1,28✓
Paprika	1 ml	R17,00/100 ml	20 ml✓	R3,40✓
Chives	1 g	R12,00/30 g	8 000 g✓	R1 200,00✓

(20)
[50]**QUESTION 4**

- 4.1
- Concentration of the solution
 - Temperature: must first be allowed to cool to +40°C before it is stirred
 - Agitation (stirring): keep stirring until all of the solution has crystallised
 - presence of other substances that interfere with crystal formation, e.g. fats, proteins
 - The type of crystallising agent e.g. fructose slower to crystallise than sucrose
- (5)
- 4.2
- Cooking to very high temperatures so that the finished product hardens before the crystals have a chance to form
 - Adding such large amounts of interfering substances that the crystals cannot form or combining these two methods
- (2)
- 4.3
- Time of year
 - Type of food service operation
 - Management policy
- (3)

4.4

MENU✓
DINNER✓
Moules marinière✓
Bortsch✓
Sole veronique✓
Chateaubriand✓
Rôti✓
Pommes lyonnaise✓ Choufleur mornay✓
Epinards en branches✓
Crêpe suzette✓
Angels on horseback✓

correct sequence✓

space between courses✓

date✓

(15)

4.5

- Platters may be presented on silver or other metals, mirrors, china, plastic, wood or on any other materials as long as they are presentable and suitable to use for food.
- Cover metal platters which might cause discolouration or metallic flavours with a thin layer of aspic before the food is placed on them.
- The platter should be seen as part of the whole buffet. It must look attractive and appropriate by itself as well as among the other presentations on the table.
- Plan the arrangement from the same angle from which it will be seen on the buffet.
- Once a piece of food has touched the tray, it should not be removed, as silver or mirror trays smudge easily.
- Food should be easy to handle so that one portion can be removed without ruining the arrangement.
- A simple design is best as they are easier to serve and are more likely to still be attractive even when some of the items have been removed.

(Any 5 × 1)

(5)

- 4.6
- The amount of space available
 - The kind of cooking equipment
 - If cooking equipment is in a working order
 - Suitable lighting
 - The amount of freezer and fridge space
 - The position of the kitchen
 - Facilities for washing-up
 - Furniture available
 - To plan table layout
 - Check whether staff can have prior access to the premises for preparation
 - Whether equipment must be removed immediately after function
- (Any 8 × 1) (8)
- 4.7
- The most important food groups for the toddler are the milk, meat, fruit and vegetables groups, which are needed to provide the child with sufficient proteins, mineral substances and vitamins.
 - Toddlers require 1-2 g of protein per kilogram of body weight per day.
 - At one year of age, the toddler should be consuming a mixed diet which contains all the nutrients in the correct proportions.
 - The toddler uses a lot of energy, so carbohydrates are important, but sweets and biscuits should be given only after meals.
 - Water is essential. The toddler should be encouraged to drink water regularly instead of cool drink.
 - Between meals, give fruit and fruit juice.
 - Fibre is essential to prevent constipation. Use wholegrain cereals, fresh fruit and vegetables.
 - Iron should be provided in the form of egg-yolks and liver.
 - Egg-yolks also provide vitamins A and D and the B-complex vitamins.
 - This is the time to start developing good eating habits, as this is when the child begins to have likes and dislikes. Excessively sweet foods, such as chocolates and sweets, are the highlights of the toddler's life. If consumption of them is not controlled - incorrect eating habits which persist throughout life can be formed.
 - Avoid foods which have strong flavours
 - Salt should also be used sparingly.
 - Select food items which are easy for them to chew or handle.
 - Foods of various textures should be included - to develop chewing actions.
 - An adult meal pattern of three meals a day is appropriate for the toddler (small portions), but some snacks between meals may be necessary. Suitable snacks are: unsweetened fruit juices; milk and milk beverages; yoghurt; cheese cubes.
- (Any 12 × 1) (12)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200