



# higher education & training

Department:  
Higher Education and Training  
**REPUBLIC OF SOUTH AFRICA**

**N90(E)(N18)H  
NOVEMBER EXAMINATION  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N6**

(10070346)

**18 November 2016 (X-Paper)  
09:00–12:00**

**This question paper consists of 11 pages.**

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING**  
**REPUBLIC OF SOUTH AFRICA**  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N6  
TIME: 3 HOURS  
MARKS: 200

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**INSTRUCTIONS AND INFORMATION**

1. Answer ALL the questions.
  2. Read ALL the questions carefully.
  3. Number the answers according to the numbering system used in this question paper.
  4. Write neatly and legibly.
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**SECTION A****QUESTION 1**

- 1.1 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.1.1–1.1.13) in the ANSWER BOOK
- 1.1.1 A South African kebab
  - 1.1.2 Jewish potato pancakes
  - 1.1.3 A platter of raw vegetables cut into bite-size pieces
  - 1.1.4 A fixed price menu with few or no choices
  - 1.1.5 An entremets consisting of ice-cream on a sponge cake base, covered with meringue and browned for a few minutes in a hot oven
  - 1.1.6 Seafood that has a segmented shell and jointed legs
  - 1.1.7 The Italian term for chopped, mixed, candied fruits often served in or with ice-cream
  - 1.1.8 The type of frozen dessert which consists of fruit juices, gelatine, whipped egg white and a stabiliser and contains no dairy products
  - 1.1.9 Fruit or vegetable purée used as a sauce
  - 1.1.10 A Swiss dish consisting of melted cheese and white wine, into which chunks of bread are dipped and then eaten
  - 1.1.11 The type of frozen dessert normally set in a smooth domed mould and normally consisting of two layers of contrasting ice-cream
  - 1.1.12 Turkish delight and marshmallows are classified under this group of candies
  - 1.1.13 The traditional Scottish dish which consists of the sheep's stomach stuffed with chopped sheep's liver, lungs and heart combined with oatmeal and seasoning

(13 × 1) (13)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.2.1–1.2.12) in the ANSWER BOOK.

- 1.2.1 Caramels are firm crystalline candies.
- 1.2.2 To obtain snowy white fondant, add cream of tartare.
- 1.2.3 Chocolate for dipping should be melted over boiling water.
- 1.2.4 The higher the concentration of sugar, the higher the boiling point of a sugar solution is.
- 1.2.5 Mellorine contains no milk fat in its composition.
- 1.2.6 A complete oyster has only one shell.
- 1.2.7 Stews may be included on a dinner menu.
- 1.2.8 Chilli con carne is a traditional Portuguese dish.
- 1.2.9 Apart from the top table no precedence is given to rank or sex at banquets.
- 1.2.10 Shellfish are not easily toughened by high temperatures.
- 1.2.11 If two soups are included on a menu, the thin soup is listed first.
- 1.2.12 Income from sales minus cost of food sold = gross profit.

(12 × 1) (12)

1.3 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 (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 A round table of diameter 1,5 m can seat ... persons quite comfortably at a banquet.

- A 4  
B 12  
C 8  
D 10

1.3.2 The number of guests allocated to each wine waiter at a function where various drinks are to be served is ... people.

- A 5–10  
B 10–15  
C 20–25  
D 40–50

- 1.3.3 A continental breakfast may include the following items:
- A Oats porridge, fried eggs and bacon and whole-wheat rolls
  - B Fruit juice, croissants and toast, preserves, coffee and tea
  - C Stewed fruit, muesli, omelette, whole-wheat bread, coffee and tea
  - D Yoghurt, corn flakes, kippers, potato cakes, croissants and toast
- 1.3.4 Poisson is the French term used for ...
- A chicken.
  - B potatoes.
  - C fish.
  - D soup.
- 1.3.5 Sole meunière is ...
- A sole baked in a bonne femme sauce.
  - B poached sole served with Mornay sauce.
  - C sole in a veloute sauce with mushrooms.
  - D prepared by sautéing and served with browned butter, lemon juice and parsley.
- 1.3.6 A dinner menu is normally compiled for a banquet and could include the following item:
- A Vegetable lasagne
  - B Beef stroganoff
  - C Chilli con carne
  - D Sole Mornay
- 1.3.7 A characteristic of a table d'hôte menu:
- A Each menu item is cooked to order
  - B Has a set number of courses
  - C Each dish is priced separately
  - D A waiting time has to be allowed
- 1.3.8 This is the first of the meat courses which is not roasted or grilled:
- A Rôti
  - B Hors d'oeuvre
  - C Entrée
  - D Farinaceous

1.3.9 This course includes all types of fresh fruit and nuts served in a basket or on a platter:

- A Hors d' oeuvre
- B Entremets
- C Entrée
- D Dessert

1.3.10 The following item may be served as an entremets:

- A Smoked salmon
- B Crêpes suzette
- C Sauté of chicken
- D Quiche Lorraine

(10 × 1) (10)

1.4 Choose an item from COLUMN B that matches a word in COLUMN A. Write only the letter (A–F) next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.4.1	Poisson	A	meringue glacée
1.4.2	Fromage	B	mussel chowder
1.4.3	Entremets	C	entrecôte steak chasseur
1.4.4	Potage	D	yellowtail meunière
1.4.5	Entrée	E	cheese platter
		F	chicken sauté mascotte

(5 × 1) (5)

- 1.5 Choose a word from COLUMN B that matches an item in COLUMN A. Write only the letter (A–K) next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.5.1	Morocco	A	guacamole
1.5.2	Italy	B	baklava
1.5.3	Scotland	C	yakitori
1.5.4	Russia	D	couscous
1.5.5	Greece	E	blinis
1.5.6	Mexico	F	bouillabaisse
1.5.7	France	G	Finnan haddie
1.5.8	Spain	H	minestrone
1.5.9	Japan	I	chowder
1.5.10	USA	J	apfelstrudel
		K	paella

(10 × 1)

(10)  
[50]**TOTAL SECTION A: 50**

**SECTION B****QUESTION 2**

- 2.1 Catering establishments have to review their menus periodically.
- State and discuss the factors which have to be considered when compiling a new menu. (8 × 2) (16)
- 2.2 The following items normally form part of a full English breakfast menu. Rearrange the food items so that they are in the correct order. (ALL the items must appear on the neatly presented menu. The correct menu layout is of utmost importance.)
- Grilled tomato  
 Compote of fruits  
 Muffins and croissants  
 Tea and coffee  
 Variety of breakfast cereals  
 Sautéed mushrooms  
 Sliced fresh seasonal fruits  
 Crispy back bacon  
 Fruit juices  
 Scrambled egg  
 Smoked kipper  
 Beef sausage  
 Kedgeree (16)
- 2.3 Refer to the list below of possible courses for a luncheon menu and answer the questions in the ANSWER BOOK.
- A Roast Spatchcock Chicken  
 B Mille-feuille with Summer Fruit  
 C Seafood Risotto  
 D Sliced Smoked Duck served with Orange Vinaigrette  
 E Fettuccini with Pesto Sauce  
 F Bobotie with Saffron Rice  
 G Poached Salmon Florentine  
 H Vol-au-vent Forestiere  
 I Roast Loin of Lamb  
 J Mushroom and Marog Soup  
 K Creamy Spinach Frittata
- 2.3.1 Explain the term *spatchcock*. (1)
- 2.3.2 Identify TWO courses which are classified as farinaceous dishes. (2)
- 2.3.3 Would you serve D as (a hors d'oeuvre/a relevé/an entremets)? (1)



- 2.3.4 Identify TWO courses where puff pastry is used. (2)
- 2.3.5 What dish is similar to a frittata? (1)
- 2.3.6 'Florentine' refers to a dish containing ... (1)
- 2.3.7 With which country do we associate 'risotto'? (1)
- 2.3.8 Describe the term *bobotie*. (3)
- 2.3.9 During which course on the menu will you serve roast loin of lamb? (1)
- 2.3.10 Which ONE of the abovementioned dishes is not suitable for a dinner? (1)
- 2.4 What restrictions do Muslims have to abide by during the holy month of Ramadan? (2)
- 2.5 Name TWO foods or drinks which you would not serve to Muslims. (2)
- [50]**

### QUESTION 3

- 3.1 Explain the following:
- 3.1.1 Antipasto (2)
- 3.1.2 Tortilla (1)
- 3.1.3 Smörgåsbord (2)
- 3.1.4 Garam masala (2)
- 3.2 Measurement is one way of determining portion size.  
State TWO other ways of deciding what the size of a portion should be. (2 × 1) (2)
- 3.3 Rewrite the quantities of the following TWO ingredients in standard form (kilograms and litres):
- 3.3.1 12,5 ml golden syrup
- 3.3.2 25 g cornflour (2 × 1) (2)

- 3.4 Give the meaning of the following TWO abbreviations which are often used in standardised recipes:
- 3.4.1 AP
- 3.4.2 EP
- (2 × 1) (2)
- 3.5 When is a recipe regarded as standardised? (3)
- 3.6 What are the advantages of using standard recipes? (8)
- 3.7 Give the factors which play an important role in determining the size of a portion. (4)
- 3.8 You are preparing marshmallows (QUESTION 3.9) using a dish of 1,5 cm deep, 24 cm long and 24 cm wide to set it in.
- How many portions will it yield if you cut it 3 cm × 3 cm? (2)
- 3.9 Increase the recipe for marshmallows, (using the factor method) to yield 320 marshmallows. Number your answer as indicated on the table.

INGREDIENTS		3.9	PRICE/UNIT	3.10.
Gelatine	30 ml/(15 g)	3.9.1	R35,00/125 g	3.10.1
Cold water	125 ml	3.9.2		
Castor sugar	420 g	3.9.3	R22,00/kg	3.10.2
Boiling water	125 ml	3.9.4		
Red food colouring	1 ml	3.9.5	R6,00/30 ml	3.10.3
Egg whites	4	3.9.6	R32,00/dozen	3.10.4
Vanilla essence	10 ml	3.9.7	R37,50/500 ml	3.10.5
Icing sugar in which to roll sweets	50 g	3.9.8	R25,00/kg	3.10.6
			Total price	3.10.7

- 3.10 Calculate the cost price of the increased marshmallow recipe. Number your answer as indicated in the table above. (7)
- 3.11 What would be the selling price if you sell the marshmallows in packets of 10 each with a gross profit of 50%? (5)

**[50]**

**QUESTION 4**

- 4.1 What are the advantages of using pre-portioned items? (7)
- 4.2 What should be remembered when you design a platter for a buffet table? (6)
- 4.3 Why is a buffet such a popular way of entertaining? (6)
- 4.4 List FOUR tasks of a station waiter at the end of service before he/she goes off duty. (4)
- 4.5 How will you prevent the formation of crystals when you prepare the marshmallows? (3)
- 4.6 4.6.1 To what stage should you boil the sugar syrup when preparing marshmallows? (1)
- 4.6.2 What should the results be if you do a cold-water test at this stage? (2)
- 4.7 Write a method for preparing American frosting. (7)
- 4.8 State the most suitable conditions for the preparation of chocolates. (5)
- 4.9 Name the FOUR main types of frozen desserts. (4)
- 4.10 How will you extract and clean raw abalone meat? (5)

**[50]**

**TOTAL SECTION B: 150**  
**GRAND TOTAL: 200**