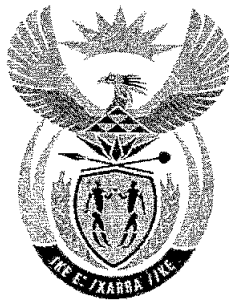


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education

Department:
Education
REPUBLIC OF SOUTH AFRICA

N100(E)(M28)H
JUNE 2008

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N6

(10070346)

28 May (X-Paper)
09:00 – 12:00

Calculators may be used.

This question paper consists of 10 pages and a 2-page answer sheet.

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

INSTRUCTIONS AND INFORMATION

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

SECTION A

QUESTION 1

1.1 Various possible options are provided as answers to the following questions. Choose the answer and make a cross (X) in the block next to the question number (1.1.1 - 1.1.20) on the attached ANSWER SHEET.

1.1.1 The course on the menu normally served with vegetables:

- A Relevé
- B Hors d'oeuvre
- C Entremet
- D Entrée

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

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

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- 1.1.3 The following item may be served as an entremet:
- A Smoked salmon
 - B Crêpes Suzette
 - C Sauté of chicken
 - D Quiche Lorraine
- 1.1.4 An English blue-veined cheese known as the 'king of cheeses':
- A Stilton
 - B Edam
 - C Cheshire
 - D Camembert
- 1.1.5 A continental breakfast may include the following items:
- A Oats porridge, fried eggs and bacon, 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
- 1.1.6 'Poisson' is the French term used for ...
- A chicken.
 - B potatoes.
 - C fish.
 - D soup.
- 1.1.7 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.
- 1.1.8 A Greek dessert consisting of baked phyllo pastry with nuts, sugar and spice.
- A Tahina
 - B Mortadella
 - C Blini
 - D Baklava

- 1.1.9 The two basic ingredients of 'hummus':
- A Chickpeas and sesame seed paste
 - B Cabbage and bacon
 - C Flaked fish and sour cream
 - D Purée of spinach and feta cheese
- 1.1.10 A Hungarian stew served with paprika:
- A Goulash
 - B Souvlakia
 - C Moussaka
 - D Pilaff
- 1.1.11 A typical Middle-Eastern bread:
- A Pitta
 - B Tortilla
 - C Poppadum
 - D Bap
- 1.1.12 Cornish pastry is typically ...
- A English.
 - B Welsh.
 - C Scottish.
 - D Irish.
- 1.1.13 A Russian pancake:
- A Rösti
 - B Sachertorte
 - C Baklava
 - D Blini
- 1.1.14 When making fondant or fudge the sugar syrup should be allowed to cool to a temperature of ... °C before being beaten.
- A 20
 - B 40
 - C 80
 - D 100
- 1.1.15 Which ONE of the following is the largest?
- A Crayfish
 - B Langoustine
 - C Shrimp
 - D Prawn

PTO

1.1.16 Ice-cream should be stored at ... to prevent the formation of large ice crystals.

- A -4 °C
- B -8 °C
- C -10 °C
- D -18 °C

1.1.17 A frozen dessert containing dairy ingredients:

- A Parevine
- B Mousse
- C Sorbet
- D Tofutti

1.1.18 Apéritifs are normally served ...

- A at the end of a meal.
- B at the start of the meal.
- C before the meal starts.
- D after the soup.

1.1.19 Gross profit equals ...

- A SALES minus FOOD COST.
- B SALES plus FOOD COST.
- C 100 minus REQUIRED GROSS PROFIT %.
- D SALES divided by FOOD COST.

1.1.20 The general portion size for one person for T-bone steak is ...

- A 100 g - 200 g.
- B 200 g - 300 g.
- C 300 g - 500 g.
- D 400 g - 600 g.

(20)

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 - 1.2.10) on the attached ANSWER SHEET.

1.2.1 A Plat du Jour menu should always consist of pre-prepared dishes.

1.2.2 Moussaka is a traditional Hungarian dish.

1.2.3 Peanut brittle is an amorphous (non-crystalline) type of sweet.

1.2.4 When making fudge the syrup solution is boiled to a higher temperature than for toffee.

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- 1.2.5 The higher the temperature at which crystallisation begins, the coarser the crystals.
- 1.2.6 People of the Hindu faith eat beef but not pork.
- 1.2.7 A special function menu is normally an À la carte menu.
- 1.2.8 If pasta is not served as a starter, it is normally served before the fish.
- 1.2.9 If two soups are included on a menu, the thin soup is listed first.
- 1.2.10 A dinner menu should not include more than three courses.

(10 x 1) (10)

1.3 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.3.1 - 1.3.10) on the attached ANSWER SHEET.

- 1.3.1 The French term for flavoured water-ice
- 1.3.2 Imitation ice-cream
- 1.3.3 ✓ Sweets such as fudge and fondant
- 1.3.4 The shellfish group that includes crabs, crayfish and prawns
- 1.3.5 ✓ The unleavened crisp bread eaten by Jews at Passover
- 1.3.6 ✓ The country of origin of steak and kidney pie
- 1.3.7 ✓ The French term for 'the menu of the day'
- 1.3.8 ✓ The course served before the soup
- 1.3.9 ✓ The type of breakfast which includes bread rolls, muffins, toast, preserves, tea and coffee
- 1.3.10 ✓ Vegetarians that eat milk products, eggs, nuts and legumes, but no meat

(10 x 2) (20)
[50]

TOTAL SECTION A: 50

PTO

SECTION B

QUESTION 2

- 2.1 2.1.1 Choose the correct option in brackets: Chicken Yakatori is served as a/an (entremet/hors d'oeuvre/entrée/relevé). (1)
- 2.1.2 With which country do we associate 'Yakatori'? (1)
- 2.1.3 With which crustacean is Thermidor Sauce traditionally served? (1)
- 2.1.4 What ingredient in Thermidor Sauce gives it its characteristic flavour? (1)
- 2.1.5 State the country in which quiche originated. (1)
- 2.2 Which of the following dishes would be totally unacceptable to Jews and why?
- A Chicken and lemongrass broth
 - B Seafood Boucheè with Thermidor Sauce
 - C Roast Sirloin Beef Chasseur
 - D Chicken Yakatori
 - E Gammon and Broccoli Quiche (5)
- 2.3 Give ONE term for each of the following descriptions. Write only the term next to the question number (2.3.1 - 2.3.5) in the ANSWER BOOK.
- 2.3.1 A traditional German dessert made with a special thin pastry filled with apples, dried fruit and spice
- 2.3.2 A South African dessert commonly known as 'tipsy tart'
- 2.3.3 An Indian curried chicken soup
- 2.3.4 American potato cakes which usually appear on a breakfast or brunch menu
- 2.3.5 Italian hors d'oeuvre (5 x 1) (5)
- 2.4 When doing off-the-premises catering, it is of utmost importance to visit the venue prior to the event taking place. If the kitchen is your responsibility, make a list of the items that you would check on. (8)
- 2.5 What are the TWO golden rules to remember when boiling crustaceans? (2)
- 2.6 Explain the preparation of grilled oysters to be served as an hors d'oeuvre. (5)

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- 2.7 Discuss the rules to remember when melting chocolate the conventional way. (6)
 - 2.8 Give TWO examples of whipped frostings (foam icings). (2)
 - 2.9 What are *petits fours* and where on the table d'hote menu would they be served? (3)
 - 2.10 Name the type of icing used to coat petit fours. (2)
 - 2.11 Name TWO non-crystalline sweets. (2)
 - 2.12 State FIVE characteristics of an à la carte menu. (5)
- [50]**

QUESTION 3

- 3.1 Answer YES or NO to each of the following questions. Should your answer be NO, give a good reason.
 - 3.1.1 Would you recommend 'coq au vin' to a Muslim client?
 - 3.1.2 Do fruit ices and sherbets freeze at a lower temperature than ice-cream?
 - 3.1.3 Is a butterfly prawn a type of prawn?
 - 3.1.4 Would a Scotch egg be acceptable to an ovo-lactovegetarian?
 - 3.1.5 Would you use a table d'hote menu for a dinner function?
 - 3.1.6 Would it be correct to use the following THREE cheese varieties together on a cheese platter: Roquefort, Stilton and Blaauwkrantz?
 - 3.1.7 Can lamb noisettes, chicken pie and pork cutlets be served as entrées at a luncheon?
 - 3.1.8 Would you plan the main menu items for breakfast first when planning a four-week cycle menu with a three-meal-a-day meal plan?
 - 3.1.9 Are the preparation methods of Chicken Kiev and Chicken Cordon Bleu very similar?
 - 3.1.10 Can a recipe, once it has been standardised, be used in ANY food service operation without further adjustments? (10 x 2) (20)
- 3.2 Discuss how the following factors would influence the compilation of a table d'hote menu or a set menu:
 - 3.2.1 The type of client (9)
 - 3.2.2 Time of year (3)

PTO

- 3.3 List the points to be considered when planning the appearance and layout of a printed à la carte-menu. (10)
 - 3.4 What are the factors that normally influence the type of table plan to be set? (6)
 - 3.5 You have to plan a sitdown wedding reception for 204 guests. Calculate the total number of tables required for the reception if the tables are 2 m long, 0,75 m wide, seating 8 guests per table. (2)
- [50]**

QUESTION 4

- 4.1 Study the ingredients for Peanut Brittle below and answer the questions that follow:

Yield: 30 sweets

INGREDIENT	PRICE	(4.1.2) AMOUNT	(4.1.3) COST
20 g butter (25 ml)	R17,00 / 500 g		
300 g sugar (375 ml)	R12,99 / 2,5 kg		
125 ml golden syrup (180 g)	R16,00 / kg		
300 g peanuts (500 ml)	R20,00 / kg		
		Total cost:	
		Cost per piece:	

- 4.1.1 Use the factor method to increase the recipe to 150 pieces. (Indicate all formulas and calculations) (3)
- 4.1.2 Draw the table in your ANSWER BOOK. Write down the amount of each ingredient in the table. (4)
- 4.1.3 Calculate the cost of the increased recipe. (6)
- 4.1.4 What will the gross profit percentage be if you sell the Peanut Brittle at R1,00 per piece? (6)
- 4.2 What are the reasons for purchasing pre-portioned items? (5)
- 4.3 If you have purchased 6 l of prepared custard to serve with apple crumble, how many portions will be available if the volume of each portion is 50 ml? (2)
- 4.4 What serving equipment could you use to portion the custard to ensure that each customer receives the same quantity? (2)
- 4.5 Apple crumble is baked in a container of 360 mm.x 250 mm. If each portion is to measure 50 mm x 60 mm, how many portions will this container yield? (5)
- 4.6 Name TWO ways in which portions can be lost during the production process of cooking vegetables. (2)

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- 4.7 What is the purpose of a standardised recipe? (3)
 - 4.8 List SEVEN essential points that must be recorded on a standard recipe card. (7)
 - 4.9 List FOUR criteria to indicate that a function is formal. (4)
 - 4.10 What is the menu term used to describe the sweets served with coffee? (1)
- [50]**

TOTAL SECTION B: 150
GRAND TOTAL: 200