



# higher education & training

Department:  
Higher Education and Training  
REPUBLIC OF SOUTH AFRICA



<b>Hospitality generics 3</b>	<b>DATES</b>	<b>ACTIVITY</b>
	3 August 2020	Read page 56-70
	4 August 2020	Read page 71-80
	5 August 2020	Read page 81-90
	6 August 2020	Read page 91-96
	7 August 2020	Do activity one

## **ACTIVITY ONE**

- 1.1 Identify TWO sources of food poisoning. (2)
- 1.2 Name FOUR food ranges that requires refrigerated storage. (4)
- 1.3 Use the following headings to describe correct procedure for receiving goods, to the receiving bay clerk. (10)
- Packaging
  - Used by dates
  - Temperature
  - Delivery vehicle cleanliness
  - Weight (5x2)
- 1.4 Give advice how to lift and store food deliveries safely. (4)
- 1.5 Describe the Health Act Regulations regarding the handling of food. (2)
- 1.6 How should a kitchen worker handle the following unforeseen operational problems: (9)
- Faulty fridge
  - Receiving thawed food
  - Broken packaging (3x3)

- 1.7 How would you demonstrate your understanding of efficient and organized work habits when working in a kitchen? (6)
- 1.8 What does the term *mout au berre* mean? (2)
- 1.9 Explain how sauces should be served at buffet dinner (3)