



# higher education & training

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

## **MARKING GUIDELINE**

**NATIONAL CERTIFICATE**

**JUNE EXAMINATION**

**CATERING THEORY AND PRACTICAL N5**

**10 JUNE 2013**

**This marking guideline consists of 11 pages.**

**SECTION A****QUESTION 1**

1.1	1.1.1	D
	1.1.2	B
	1.1.3	D
	1.1.4	A
	1.1.5	A
	1.1.6	B
	1.1.7	A
	1.1.8	B
	1.1.9	A
	1.1.10	C
	1.1.11	A
	1.1.12	A
	1.1.13	B
	1.1.14	B
	1.1.15	A
	1.1.16	D
	1.1.17	B
	1.1.18	B
	1.1.19	D
	1.1.20	A

(20 × 1) (20)

## CATERING THEORY AND PRACTICAL N5

1.2	1.2.1	True		
	1.2.2	False		
	1.2.3	False		
	1.2.4	True		
	1.2.5	False		
	1.2.6	True		
	1.2.7	True		
	1.2.8	True		
	1.2.9	False		
	1.2.10	True		(10 × 1) (10)
1.3	1.3.1	D		
	1.3.2	B		
	1.3.3	A		
	1.3.4	E		
	1.3.5	C		(5 × 2) (10)
1.4	1.4.1	Gazpacho		
	1.4.2	Broth		
	1.4.3	Bouchées		
	1.4.4	Croissants		
	1.4.5	Pita		(5 × 2) (10)
			<b>TOTAL SECTION A:</b>	<b>50</b>

**SECTION B**

**QUESTION 2**

2.1

SOL	PERMANENT EMULSION	TRUE SOLUTION	GEL	FOAM
Raw batter	Butter	Soda Water	Baked custard	Marshmallows

(5 × 2) (10)

2.2

**EXPLAIN THE TERM BEURRE MANIE**

- Also called kneaded butter
- 2 parts butter to 1 part flour
- Knead together
- Leave in fridge till required
- Used to thicken sauces, soups and stews
- Crumble beurre manie into hot liquid and stir
- The flour will thicken the sauce without lumping it as it is coated in fat

(Any 5 × 1) (5)

2.3

**FOUR VARIATIONS OF A WHITE SAUCE**

- Albert; anchovy; aurora; au beurre; caper; celery; cheese; cream; egg; herb; mornay; mushroom; mustard; nantua; onion; parsley; thermidor

(Any 4 × 1) (4)

2.4

**COMPLETE TABLE ON THE INGREDIENT PROPORTIONS AND USES OF WHITE SAUCE**

- 2.4.1 Thin
- 2.4.2 12,5 ml
- 2.4.3 Basis for soups and sauces
- 2.4.4 25 ml
- 2.4.5 200 ml
- 2.4.6 Thick
- 2.4.7 37,5 ml
- 2.4.8 37,5 ml
- 2.4.9 200 ml
- 2.4.10 Basis for soufflés and croquettes

(10 × 1) (10)

2.5

**NAME THREE INGREDIENTS FOR EACH OF THE FOLLOWING SOUPS**

2.5.1 **VICHYSOISE**

- Potato
- Chicken stock
- Leeks
- Cream

(Any 3 × 1) (3)

2.5.2 **MULLIGATAWNY**

- Chicken stock
- Vegetables
- Curry
- Spices

(Any 3 × 1) (3)

2.6 **NAME THREE SAUCES THAT CAN BE USED FOR DESSERTS**

- Custard
- Sabayon
- Any fruit sauce
- Coulis
- Cream
- Brandy

(Any 3 × 1) (3)

2.7 **GELATINE**

2.7.1 **STATE FIVE USES OF GELATINE**

- To form a gel
- As a foam
- To prevent crystallisation
- For garnishing
- For covering (chaud froid)

(5 × 1) (5)

2.7.2 **EXPLAIN HOW THE FOLLOWING FACTORS WOULD AFFECT THE GELATION OF GELATINE MIXTURES**

(a) **TOO MUCH ACID**

- Prevents or delays gelation or setting
- A very soft gel may form
- Jellies become less transparent

(3)

(b) **TOO MUCH SUGAR**

- Weakens the gel
- Retards the rate of setting

(2)

(c) **CONCENTRATION OF GELATINE**

- The more gelatin that is used, the faster it will set
- The firmer the gel would be

(2)

[50]

### QUESTION 3

#### 3.1 GELATINE

##### 3.1.1 EXPLAIN HOW HYDRATED GELATINE COULD BE DISSOLVED

- Over boiling water
- Stir it into a hot liquid

(2)

##### 3.1.2 WHY SHOULD COOL LIQUIDS NOT BE ADDED TO HOT GELATINE?

- If cool liquids are added to hot gelatine, it will begin setting before the two are mixed properly
- Strings and lumps of gelatine will be found in the finished product

(2)

##### 3.1.3 WHY SHOULD A GELATINE MIXTURE HAVE A THICK EGG WHITE APPEARANCE BEFORE THE FOLLOWING ARE ADDED?

###### (a) BEATEN EGG WHITE

- The egg white will separate ✓ ✓

(2)

###### (b) WHIPPED CREAM

- The whipped cream will separate ✓ ✓

(2)

###### (c) FRUIT PIECES

- Fruit pieces will float at the top or
- Sink to the bottom

(2)

3.1.4 The end product will have a bad taste.

(1)

3.1.5 Because the mixture may curdle due to the acid in the gelatine.

(1)

#### 3.2 EXPLAIN WHAT AN ORANGE BAVARIAN CREAM IS

- It is a gelatine dessert
- Whipped cream is folded into the setting gelatine
- If orange pulp is added to the Bavarian cream it will be given the name 'orange'

(3)

#### 3.3 THREE METHODS TO TENDERISE MEAT

- Marinade before cooking
- Pounding
- Commercial tenderisers
- Avoid salting the meat

(3)

**3.4 TEMPERATURE TO RIPEN MEAT**

- 0 – 4°C ✓✓

(2)

**3.5 WHY SHOULD PORK MEAT NOT BE RIPENED?**

- Meat contains too much fat
- Meat will acquire a rancid taste

(2)

**3.6 NAME ONE EXAMPLE FOR EACH OF THE FOLLOWING TYPES OF RAISING AGENTS****3.6.1 PHYSICAL**

- Air and steam

**3.6.2 CHEMICAL**

- Baking powder and bicarbonate of soda

**3.6.3 BIOLOGICAL**

- Yeast

(3 × 2)

(6)

**3.7 EXPLAIN HOW AIR CAN BE INCORPORATED INTO MIXTURES**

- By sifting the dry ingredients
- By lifting the hands when applying the rubbing-in method
- Various rolling and folding techniques when preparing pastry
- By beating the mixture for example pancakes
- To add beaten egg whites

(5)

**3.8 NAME FIVE TYPES OF SUGAR USED IN BAKING**

- White sugar
- Yellow sugar
- Brown sugar
- Icing sugar
- Caramel brown sugar

(5)

**3.9 WHITE BREAD**

**3.9.1 EXPLAIN BY MAKING USE OF THE INGREDIENTS BELOW HOW YOU WOULD PREPARE THE BREAD DOUGH**

- Mix the flour, sugar, salt and instant yeast
- Add the oil to the lukewarm water
- Add all the liquid at once to the dry ingredients and make a soft dough
- Knead the dough
- Leaven the dough for the first time
- Punchdown
- Leaven for a 2<sup>nd</sup> time
- Punch down again
- Shape
- Final rising
- Glaze
- Bake

(Any 7 × 1)

(7)

**3.9.2 STATE THE PROPERTIES OF A GOOD BREAD**

- Slightly yeasty flavour
- Large in volume
- Light in mass
- Thin crust
- Air cells are large
- Air cells are even
- Air cells have thin walls

(4)

**3.9.3 OVEN TEMPERATURE FOR BAKING BREAD?**

- 200 °C

(1)

[50]

**QUESTION 4****4.1 SCONES****4.1.1 DESCRIBE STEP-BY-STEP THE PREPARATION FOR SCONES BY MAKING USE OF THE RUBBING-IN METHOD**

- Sieve the dry ingredients
- Cut in the shortening
- Rub the flour and fat together by using the tips of the fingers or a pastry cutter
- Add the liquid to obtain the correct consistency
- Mix as little as possible to avoid the dough from becoming tough

**4.1.2 THREE USES OF THE RUBBING-IN METHOD**

- Koeksisters
- Pizza base
- Roly poly

**4.2 COMPLETE THE TABLE BY GIVING THE COOKING TEMPERATURES FOR THE FOLLOWING BAKED PRODUCTS**

BAKED PRODUCTS	TEMPERATURE
Dark fruit cake	4.2.1 120 °C – 140 °C
Meringues	4.2.2 80 °C – 110 °C
Sponge cake	4.2.3 160 °C – 180 °C
Ginger bread	4.2.4 140 °C – 160 °C
Scones	4.2.5 200 °C

(5 × 2) (10)

**4.3 STATE TWO EXAMPLES FOR EACH OF THE FOLLOWING TYPES OF BATTER****4.3.1 RUNNING BATTER:**

- Pancakes
- Yorkshire pudding
- Popovers

(Any 2 × 1) (2)

4.3.2 **DROP BATTER**

- Waffles
- Crumpets

(2)

4.3.3 **THICK BATTER**

- Dumplings
- Fritters
- Vetkoek
- Muffins
- Fruit loaves
- Cakes

(Any 2 × 1)

(2)

4.4 **COMPARE PUFF PASTRY AND FLAKY PASTRY BY COMPLETING THE TABLE**

4.4.1 3:4

4.4.2 Cut shortening into cubes and place on dough

4.4.3 3 to 4 times

4.4.4 Not as light as puff pastry

4.4.5 Takes more time to prepare

4.4.6 200 °C – 220 °C

(6 × 2)

(12)

4.5 **EGGS**

4.5.1 **FOUR STAGES OF WHIPPED EGG WHITES IN THE CORRECT SEQUENCE AND ONE USE FOR EACH STAGE**

- Foam stage - to clear soup and jellies/as a binding agent
- Soft point stage – sugar bread/soft meringue
- Stiff point stage – hard meringue/soufflé/omelet
- Dry stage – no use

(4 × 2)

(8)

4.5.2 **WHY SHOULD EGGS BE AT ROOM TEMPERATURE BEFORE THEY ARE WHIPPED?**

- Eggs at room temperature beat up to a larger volume than chilled eggs

(2)

4.5.3 **NAME TWO INGREDIENTS THAT WILL DELAY THE FORMATION OF FOAM WHEN WHIPPING EGG WHITES**

- Milk, fat, salt

(2)

4.6 **STATE TWO USES FOR CHOUX PASTRY**

- Croquem bouche
- Éclairs
- Paris Brest
- Gougere

(Any 2 × 1) (2)  
[50]

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