



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

JUNE EXAMINATION

CATERING THEORY AND PRACTICAL N5

2 JUNE 2016

This marking guideline consists of 9 pages.

SECTION A**QUESTIONS 1**

1.1	1.1.1	D		
	1.1.2	B		
	1.1.3	B		
	1.1.4	B		
	1.1.5	B		
	1.1.6	D		
	1.1.7	D		
	1.1.8	B		
	1.1.9	C		
	1.1.10	D		
	1.1.11	C		
	1.1.12	B		
	1.1.13	D		
	1.1.14	C		
	1.1.15	A		
	1.1.16	B		
	1.1.17	A		
	1.1.18	D		
	1.1.19	A		
	1.1.20	B		
			(20 × 1)	(20)
1.2	1.2.1	C		
	1.2.2	E		
	1.2.3	B		
	1.2.4	A		
	1.2.5	D		
			(5 × 2)	(10)
1.3	1.3.1	C		
	1.3.2	E		
	1.3.3	B		
	1.3.4	A		
	1.3.5	D		
			(5 × 2)	(10)
1.4	1.4.1	Fore quarter of a beef carcass		(2)

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1.4.2	1	Bolo	Pot roast, braise, stew, fry		
	2	Shin	Braise, stew		
	3	Hump	Pot roast		
	4	Neck	Braise, stew, casserole		
	5	Prime rib	Oven roast, grill, braise, stew		
	6	Chunk	Braise, stew, pot roast, bake, grill, stir-fry		
	7	Flat rib	Stew, grill		
	8	Brisket	Pot roast, braise, boil, bake		
				(8 × 1)	(8)
					[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1					
		FOOD ITEM	FOOD SYSTEM		
		French salad dressing	Emulsion (temporary)		
		Uncooked cornflour and liquid	Suspension		
		Lemonade	True solution		
		Panna Cota	Colloidal dispersion		
		Brine	True solution		
		Honeycomb sponge	Suspension		
				(6 × 1)	(6)
2.2	2.2.1	Smells too strong			
	2.2.2	Cabbage/Cauliflower			
	2.2.3	It will break and thicken the stock, making it cloudy and causing it to ferment easily.			
				(3 × 1)	(3)
2.3		<ul style="list-style-type: none"> • Basis for soups • Sauces • Stews 			
				(3 × 1)	(3)
2.4		<ul style="list-style-type: none"> • Clear • Good flavour • Correct colour • No fat floating on top 			
				(3 × 1)	(4)
2.5	2.5.1	It will reduce the thickening power of starch.			
	2.5.2	In excess it will reduce thickening.			
	2.5.3	It gives a richer and thicker sauce.			
				(3 × 1)	(3)

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- 2.6 2.6.1 A roux is a thickening agent made from equal amounts of melted butter and flour. It may be cooked to various stages as required.
- 2.6.2 A white sauce made with a roux and flavoured milk by using an onion cloute and seasoning.
- 2.6.3 A rich white sauce made from chicken, fish, meat or vegetable stock and milk.
- (3 × 2) (6)
- 2.7 • Vinaigrette
 • Mayonnaise
 • Mint sauce
 • Horseradish (raifort) (Any 3 × 1) (3)
- 2.8 2.8.1 • The gelatine started setting before it was poured into the setting mould.
 • The gelatine was not enough to set the dessert.
 • The dessert was immersed in hot water for too long.
 • The dessert was too sweet, too acidic or the presence of enzymes might have been forgotten. (4)
- 2.8.2 • The gelatine mixture was poured into the mould before signs of setting occurred.
 • The gelatine dispersion was not viscous enough to hold the fruit in a suspension. (2)
- 2.8.3 • Too much gelatine was added.
 • The custard was made too thick.
 • The ratios were incorrect.
 • The cream was whipped too much. (Any 2 × 1) (2)
- 2.9 2.9.1 20 ml
 2.9.2 25 ml
 2.9.3 5 ml
- (3 × 1) (3)
- 2.10 • It is an example of a dish where as a result of a long slow cooking process enough gelatine is produced to set the dish.
 • It is made from seaweed.
 • It is used for vegetarian dishes. (2)
- 2.11 2.11.1 Stew and braise
 2.11.2 Pot roast and bake
 2.11.3 Braise and stew
- (3 × 2) (6)

- 2.12
- The type of substance, table salt will dissolve faster than coarse salt.
 - The surface area of the substance, the finer the substance the easier it dissolves.
 - Movement, the greater the movement the quicker the substance will dissolve.
 - Increase in temperature, the higher the temperature the easier it will dissolve.
- (Any 3 × 1) (3)
- [50]**

QUESTION 3

- 3.1
- 3.1.1 12,5 ml
 - 3.1.2 200 ml
 - 3.1.3 Basis for soups and sauces
 - 3.1.4 Medium
 - 3.1.5 25 ml
 - 3.1.6 For coating food
 - 3.1.7 37,5 ml – 50 ml
 - 3.1.8 200 ml
 - 3.1.9 Basis for soufflés and croquettes
- (9 × 1) (9)
- 3.2
- 3.2.1
- Sieve all dry ingredients.
 - Rub the margarine into the flour.
 - Mix the milk and eggs together.
 - Make dough by adding the egg mixture to the flour mixture.
 - Do not add too much liquid as the dough will become soggy.
- (5 × 1) (5)
- 3.2.2 The result will be a tough product. (2)
- 3.2.3
- Roly-poly
 - Cinnamon rolls
 - Rusks
 - Scones
- (4 × 1) (4)
- 3.3
- Sponge method
 - Quick rise method
 - Cool rise method
 - Direct method
 - Dough method
- (5 × 1) (5)

- 3.4
- Sugar weakens the formation of gluten.
 - Softens the crumb due to the effect it has on starch.
 - Stabilises the framework of egg foams.
 - Sugar promotes browning of the product.
 - Sugar enhances the flavour.
 - It increases the coagulation temperature of eggs and prevents the mixture from becoming tough. (Any 4 × 1) (4)
- 3.5
- 3.5.1 Bread/Beer
- 3.5.2 Buns etc.
- 3.5.3 Baking powder
- 3.5.4 Bicarbonate of soda/Cream of tartare
- 3.5.5 Cake/Muffins/Quick breads
- 3.5.6 Air or steam
- 3.5.7 Popovers/Fritters/Choux pastry/Yorkshire pudding (7 × 1) (7)
- 3.6
- 3.6.1
- Sieve the dry ingredients.
 - Beat the eggs and mix it with half the liquid mixture.
 - Make a well in the flour and add the liquid mixture.
 - Beat well with a wooden spoon.
 - Add the rest of the liquid and beat well.
 - Leave to stand for at least an hour. (6)
- 3.6.2
- Fruit and vegetable fritters
 - Dumplings
 - Choux pastry
 - Coating for fish (Any 3 × 1) (3)
- 3.7
- Prepare the egg custard.
 - Add the dissolved gelatine.
 - Mix the whipped cream and fold in the whisked egg whites.
 - Prepare the jelly base in a mould then line the mould with finger biscuits.
 - Pour all the custard sponge mixture into the mould and allow to set. (5)
- [50]**

QUESTION 4

- 4.1
- Madeira cake
 - Butter cake
 - Victoria sponge cake
 - Fruit cake (4 × 1) (4)
- 4.2
- 4.2.1
- Acid such as lemon juice, vinegar and sometimes brandy softens the gluten in the pastry.
 - It stabilises the egg foam. (Any 1 × 1) (1)
- 4.2.2
- The addition of too much liquid will result in soft sticky dough resulting in a hard crust. (1)
- 4.2.3
- A cool, dry, even surface such as marble or a plastic board is needed.
 - Sprinkle the rolling pin and surface with flour but never the pastry.
 - Roll out the pastry lightly and in one direction only. Roll away from you and turn the pastry regularly to ensure uniform shape.
 - The usual thickness is 3 mm.
 - Ensure that the pastry does not stick to the surface on which it is rolled and do not pull or stretch the dough while being rolled, otherwise it will shrink while being baked. (Any 3 × 1) (3)
- 4.2.4
- To make it easier to enclose it within the dough. (2)
- 4.3
- This is done by baking the crust first without any filling until it is partially or completely cooked. ✓ Line the flan or pie dish with pastry, pierce with a fork line with baking or wax paper. ✓✓ (3)
- 4.4
- Pie shells
 - Meat pies
 - Apple tarts
 - Fruit pies
 - Sweet and savoury flans
 - Quiches (Any 4 × 1) (4)
- 4.5
- 4.5.1
- A soufflé should be baked in an ungreased ✓ soufflé dish or a dish with straight sides, preferably the heavy type which retains the heat. ✓ Do not fill the baking dish more than two thirds full with the mixture. Bake in a moderate oven (180 °C) for 40 to 50 minutes. ✓ (3)

- 4.5.2 Stage 1 – Foamy
- Large air bubbles
 - Foamy
 - Transparent
 - Blows easily
- Stage 2 – Soft peak
- Smaller air bubbles that are glossy and damp.
 - White appearance
 - Form round, soft peaks
- Stage 3 – Stiff peak
- Many even smaller air bubbles
 - Very white
 - Glossy, smooth appearance
- Stage 4 – Dry
- Very white and dull
 - Stiff and dry
 - It has a rigid and brittle consistency (4 × 2) (8)
- 4.6 4.6.1
- Heat the water and add the shortening.
 - Bring to the boil and allow sufficient time for the shortening to melt.
 - Add the flour to the boiling liquid.
 - Stir well over the heat until the mixture forms a ball that comes away from the sides of the pan.
 - Remove from the heat and set aside to cool for about five minutes.
 - Add the eggs one by one beat thoroughly between each addition.
 - Chill well
 - Pipe and bake in a hot oven.
 - Reduce the temperature to 180 °C after 35 minutes to dry out the product. (Any 8 × 1) (8)
- 4.6.2
- The surface is smooth and hard.
 - The cavity is dry.
 - The crust should not be brown enough to have an undesirable colour.
 - The centre of the puff is hollow.
 - The walls are rigid but tender because of high fat content. (5 × 1) (5)

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- 4.7 It is a teaspoon of choux pastry which is deep fat fried and dusted with icing sugar. (2)
- 4.8
- Margarine
 - Spread
 - Flex
 - Holsum
 - Cooking oil
 - Cream
- (Any 4 × 1) (4)
- 4.9 Dessert made from cream filled puffs, stacked in the form of a pyramid and decorated with caramel (sugar sponge). (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200