



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N5

1 June 2021

This marking guideline consists of 8 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	A		
	1.1.2	C		
	1.1.3	C		
	1.1.4	B		
	1.1.5	A		
	1.1.6	D		
	1.1.7	A		
	1.1.8	A		
	1.1.9	A		
	1.1.10	B		
			(10 × 1)	(10)
1.2	1.2.1	C		
	1.2.2	D		
	1.2.3	A		
	1.2.4	B		
	1.2.5	F		
			(5 × 1)	(5)
1.3	1.3.1	Gelation		
	1.3.2	Gluten		
	1.3.3	Spanish cream		
	1.3.4	Strong bread flour		
	1.3.5	Steam		
	1.3.6	Isinglass		
	1.3.7	Oven spring		
	1.3.8	Two-thirds full		
	1.3.9	Christmas pudding		
	1.3.10	Croquembouche		
	1.3.11	Pumpnickel bread		
	1.3.12	Victoria sponge		
			(12 × 1)	(12)
1.4	1.4.1	Fermentation		
	1.4.2	Cool rise method		
	1.4.3	Figs		
	1.4.4	Panna Cotta		
	1.4.5	Sweet short crust pastry		
			(5 × 1)	(5)

1.5	Measuring Mixing Kneading Rising Knocking back Shaping Proving Baking		(8 × 1)	(8)
1.6	1.6.1 True 1.6.2 False 1.6.3 True 1.6.4 False 1.6.5 True 1.6.6 True 1.6.7 False 1.6.8 True 1.6.9 True 1.6.10 True		(10 × 1)	(10)
			TOTAL SECTION A:	50

SECTION B**QUESTION 2**

2.1	2.1.1 Phyllo pastry 2.1.2 Puff pastry/Flaky pastry 2.1.3 Flaky pastry 2.1.4 Sweet short crust pastry 2.1.5 Choux pastry		(5 × 1)	(5)
2.2	2.2.1 Greek spinach and feta pies made with phyllo pastry, generally folded into a triangle or pie shape 2.2.2 Light, sweet pastry tartlets with a filling of apricot jam and topped with a crunchy coconut meringue 2.2.3 An oblong pastry made with choux dough which consists of a filling and an icing/glaze		(3 × 2)	(6)
2.3	2.3.1 <ul style="list-style-type: none"> • Sweetened whipped cream • Chantilly cream • Cream • Thickened cream 2.3.2 <ul style="list-style-type: none"> • Chocolate Icing • Glaze 		(Any 1 × 1)	(2)

- 2.4
- Creamy mushroom
 - Pesto
 - Crispy vegetables
 - Spinach and feta
 - Sundried tomatoes
- (Any 1 × 2) (2)
- 2.5
- 2.5.1 3:2, e.g. 500 g flour – 375 g butter
- 2.5.2 2:1, e.g. 250 ml four – 125 ml butter
- (2 × 2) (4)
- 2.6
- Blind bake the pastry first
 - Coat upper surface of lower crust with melted butter, melted chocolate or beaten egg
 - Use a hot oven temperature for first 15 min
 - Thicken filling before placing it in cases
 - Chill pastry 1 hour before adding filling
 - Store in airtight container
 - Only fill platters when required
- (Any 4 × 1) (4)
- 2.7
- Egg
 - Milk
 - Cream
- (Any 2 × 1) (2)
- 2.8
- 2.8.1
- Shortened cake
 - Conventional cake
 - Cream cake
- (Any 1 × 2) (2)
- 2.8.2
- Buttermilk
 - Oil
 - Sugar
- (Any 2 × 1) (2)
- 2.8.3
- Bicarbonate of soda/ Baking soda/ Bicarb
 - Eggs
- (2 × 1) (2)
- 2.8.4
- Always preheat the oven to the correct temperature.
 - Prepare the cake tin correctly.
 - Ingredients must be at room temperature unless specified otherwise.
 - Fresher eggs give more volume.
 - Sift flour to incorporate more air.
 - When adding dry ingredients and liquid to mixture, be sure to start and end with dry ingredients.
 - Do not over mix the batter.
- (Any 5 × 1) (5)
- 2.8.5
- Fresh beetroot/beetroot juice
- Red food colouring/gel
- (2 × 1) (2)
- 2.8.6
- Greased
 - Coated with flour
- (2 × 1) (2)

- 2.8.7
- Appearance:✓
golden colour,✓ edges pull away from sides of pan✓
 - Touch:✓
Springs back✓ when lightly pressed✓
 - Cake tester✓
Knife✓/skewer✓/tooth pick:✓ comes out clean when inserted✓
- (Any 2 × 1) (2)
- 2.8.8
- Swiss meringue: Egg whites and sugar warmed to 110-140 degrees over double boiler then whipped. ✓
Meringue is cooked by using heat and will not require any future cooking.
Meringue has a shine and gloss to it✓
 - Italian meringue: Egg whites and hot sugar syrup, brown top with blow torch✓
Meringue can be blow torched to add colour and presentation
OR More stable type of meringue ✓
- (2 × 2) (4)
- 2.8.9
- Utensils:✓ stainless steel bowl with a small round bottom and wire beater/balloon whisk (large volume)✓
 - Beating time:✓ beat to the correct stage, making sure not to over beat✓
 - Season:✓ spring/autumn eggs foam better than summer eggs✓
 - Temperature:✓ room temperature eggs beat easier and make a more stable foam✓
- (Any 2 × 2) (4)
- [50]**

QUESTION 3

- 3.1 A savoury jelly made from clarified stock✓or vegetable juice used as a garnish✓ or to cover chopped cold meat and other food items (terrine)✓ (3)
- 3.2
- White stock
 - Chicken stock
 - Vegetable stock
- (Any 1 × 2) (2)
- 3.3
- Always start with cold water.
 - Slow, gentle simmering; boiling will produce a greasy and murky fatty stock
 - Skimming is vital; as the fat and scum rise to the surface, it should be lifted off with a basting spoon known as *depouiller*.
 - Avoid adding salt, garlic, starchy foods and fat bones.
 - White stock is more delicate if simmered only.
 - The longer stock is simmered, the more flavourful it will be.
 - 3-8 hours is required on a gentle flame.
 - Vegetable stock does not need long cooking.
- (Any 5 × 1) (5)
- 3.4 To skim the scum✓ off the surface of the simmering stock✓ using a basting spoon/ladle or table spoon✓ (1 + 2) (3)

- 3.5
- Don't boil the gelatine mixture.
 - Don't over stir (incorporate excess air bubbles).
 - Always wear gloves, oils in your skin cause it to break down.
 - Avoid items with acid/enzymes (items will need to be cooked to kill enzyme)
 - Freezing changes the texture of the items
- (Any 4 × 1) (4)
- 3.6
- Vegetable juice
 - Pre-made stock (cube/sachet
 - Tomato puree/liquid/juice✓
- (3 × 1) (3)
- 3.7
- 3.7.1 Aspic will be stiff,✓rubbery,✓ inedible✓ (3)
- 3.7.2 Aspic will be a weak gel,✓ might not set,✓ unable to unmould,✓ unattractive presentation✓ (Any 3 × 1) (3)
- 3.8
- 3.8.1
- The spicy chicken and tomato were added to the mixture before the jelly showed any sign of setting.
 - The gelatine mixture was too liquid, must reach the consistence of raw egg whites before adding any meats or vegetables.
- (Any 1 × 2)
- 3.8.2
- Too little gelatine was added.
 - Gelatine was not prepared properly.
 - Setting time was too short.
 - Tomatoes were too acidic.
- (Any 1 × 2)
- 3.8.3
- Hot gelatine was added to cold mixture.
 - Gelatine was not dissolved correctly.
- (Any 1 × 2)
- 3.8.4
- Aspic has been left to stand too long on the plate.
 - Syneresis has occurred.
- (Any 1 × 2)
(4 × 2) (8)
- 3.9
- Starchy foods
 - Cooked foods
 - Oily or fatty bones
 - Meaty foods
 - Salty foods
 - Salt
 - Overpowering foods such as garlic, cabbage
 - Vinegar
- (Any 3 × 1) (3)
- 3.10
- Soups
 - Sauces
 - Stews
 - Casseroles
 - Cooking of meats (for flavour)
- (Any 3 × 1) (3)

3.11	3.11.1	Liquid		
	3.11.2	Gas		
	3.11.3	Cook n spray/cooking spray/Aerosol		
	3.11.4	Liquid		
	3.11.5	Solid		

(5 × 2) (10)

[50]**QUESTION 4**

4.1	4.1.1	(a) Crown Roast (b) Guard of Honour		(2)
	4.1.2	<ul style="list-style-type: none"> • Buffet • Gueridon service • French service • Russian service • Function plated • Serving large table • Large group of tables 	(Any 2 × 1)	(2)
	4.1.3	Medium rare✓✓/Medium✓✓		(2)
	4.1.4	<ul style="list-style-type: none"> • Moisture • Flavour • Taste • Texture • Colour • Enhances presentation 	(Any 4 × 1)	(4)
	4.1.5	<ul style="list-style-type: none"> • Food may be coated with sauce. • Sauce may be spooned onto a plate or dish, with the food carefully arranged on top. • Sauces such as salad dressings and gravies can be served separately in a sauceboat or bowl with ladle. • A sauce for coating should be thick to stay on food but not be so thick as to mask the contours and colour of the food beneath it completely. • In a sauce boat 	(Any 2 × 2)	(4)
	4.1.6	A Any range from 0-5 °C B Any range from -16 °C - -20 °C	(2 × 2)	(4)
4.2		First in First out✓ Use old stock first; place new stock behind old stock to prevent confusion.✓✓		(3)
4.3		<ul style="list-style-type: none"> • Roux✓/White roux✓ blond roux✓ or brown roux✓ • Beurre manie✓/Equal parts of solid butter and flour✓ • Slurry✓/Cornstarch mixed with cold liquid✓ • Liaison✓/Egg yolks and heavy cream✓ 	(Any 4 × 1)	(4)

- 4.4 Sauces that are not classified in a group or grouping of similar sauces✓ but still provide the same function✓, i.e., Coulis,✓ Jus,✓ Compound butter✓ and Salsa✓ (Any 2 × 1) (2)
- 4.5
- They add flavour,✓ moisture,✓ texture,✓ and colour to the dish.✓
 - They also allow chefs to change the menu items by providing a lower-fat alternative to the usually heavy, grand or derivative sauces.✓ (Any 2 × 1) (2)
- 4.6
- 4.6.1 Béchamel sauce
- 4.6.2 Tomato sauce
- 4.6.3 Velouté
- 4.6.4 Espagnole
- 4.6.5 Velouté
- 4.6.6 Hollandaise (6 × 1) (6)
- 4.7 Slurry (2)
- 4.8 Blancmange,✓ Instant custard,✓ Brandy sauce,✓ Crème patisserie✓ (Any 1 × 1) (1)
- 4.9 Advantages:
- Helps to carve it better✓
 - Boned meat allows for stuffing, which enhances the taste and increases the overall quantity, making it ideal for a large number of people. ✓
 - The stuffing in keeps to the meat moist while cookin.✓ (Any 2 × 1)
- Disadvantages:
- Time consuming task and does not come easily to most people. ✓
 - It requires considerable practice and those who have not learned to debone meat have to rely on the mercy of the butcher to do it for them.✓ (2 × 1) (4)
- 4.10
- Bread stuffing
 - Spinach and feta
 - Mince-meat stuffing
 - Wild rice and cranberries (Any 3 × 1) (3)
- 4.11
- 4.11.1 Noisette
- 4.11.2 Saddle of lamb
- 4.11.3 Loin chops
- 4.11.4 Leg of lamb
- 4.11.5 Rack of lamb (5 × 1) (5)

[50]

TOTAL SECTION B: 150
TOTAL: 200