



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

**NATIONAL CERTIFICATE
NOVEMBER EXAMINATION
CATERING THEORY AND PRACTICAL N5
6 NOVEMBER 2013**

This marking guideline consists of 9 pages.

QUESTION 1

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

(20 × 1) (20)

CATERING THEORY AND PRACTICAL N5

1.2	1.2.1	A		
	1.2.2	E		
	1.2.3	B		
	1.2.4	F		
	1.2.5	C		
			(5 × 2)	(10)
1.3	1.3.1	E		
	1.3.2	A		
	1.3.3	D		
	1.3.4	B		
			(4 × 2)	(8)
1.4	1.4.1	True		
	1.4.2	False		
	1.4.3	False		
	1.4.4	True		
	1.4.5	False		
	1.4.6	True		
			(6 × 2)	(12)
			TOTAL SECTION A:	50

SECTION B: LONG QUESTIONS**QUESTION 2**

- 2.1
- It is impossible to see the particles with the naked eye.
 - They are too small to settle out.
 - They are too small to be filtered.
 - The reflection of the particles is visible through an ultra microscope
 - Colloidal dispersions varies from translucent to opaque. (5)
- 2.2
- 2.2.1 TRUE SOLUTION
- Salt water
 - Sugar water
- 2.2.2 SOLID FOAM
- Meringue
 - Marshmallows etc.
- 2.2.3 GEL
- Gelatine moulds
 - Crème caramels etc
- 2.2.4 TEMPORARY EMULSION
- Vinaigrette
 - Curdled custard (4 × 2) (8)
- 2.3
- Use the broken shell and the slightly beaten egg white
 - of one egg for every liter of stock.
 - Heat the stock slowly and add the shell and egg white.
 - Stir now and again until it boils.
 - Boil for two minutes.
 - Remove from the heat and leave for 20 minutes.
 - Strain once or twice through a double layer of cheesecloth to clarify. (7)
- 2.4
- As a basis for soups
 - Sauces
 - Stews
 - Glazes
 - Gravies
 - To enrich the taste and aroma of dishes (Any 3 × 1) (3)

QUESTION 3

- 3.1 3.1.1
- When gelatine is added to a custard it should be cooled down to prevent it from curdling.
 - The curdling is the result of acids found in gelatine (2)
- 3.1.2
- The gelatine must be setting (a thick egg white appearance before the cream is added)
 - If the gelatin is not thickening the cream will separate (2)
- 3.3.3
- Too little gelatine used
 - Raw pineapple used
 - Temperature for setting too high
 - Gelatin mixture was boiled (Any 3 × 1) (3)
- 3.2 3.2.1
- Beaten egg white
 - Whipped cream are added to the setting gelatin
 - The mixture is poured into a mould with a paper collar to set
 - Before serving the paper collar is removed (Any 3 × 1) (3)
- 3.2.2
- Beaten egg white and
 - Whipped cream are
 - added to a setting gelatin
 - It can be poured into a large bowl or
 - In individual serving dishes to set (Any 1 × 1) (2)
- 3.3 3.3.1
- frying
 - grilling
- 3.3.2
- braising
 - frying
- 3.3.3
- oven roasting
 - pot roasting
- 3.3.4
- roasting
 - grilling (4 × 1) (4)

CATERING THEORY AND PRACTICAL N5

- 3.4 3.4.1
- Heat the water and add the shortening
 - Bring to the boil
 - Allow sufficient time for the shortening to melt
 - Add all 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 5 minutes
 - Add the eggs slowly and beat thoroughly between each addition
 - Chill well
 - Pipe and bake in a hot oven. (200 – 220C) (8)
- 3.4.2
- Cream puffs
 - Éclairs
 - Beignets
 - Paris Brest
 - Gougere (5)
- 3.5 3.5.1
- Margarine
 - Cream
- 3.5.2
- Fruit juice
 - Water
- 3.5.3
- Self raising flour
 - Bread flour
- 3.5.4
- Brown sugar
 - Castor sugar
- (4 × 2) (8)
- 3.6 3.6.1
- Cake
 - Scons
 - Biscuits (3)
- 3.6.2
- Bread
 - Bread rolls
 - Fat cake (3)
- 3.7
- (a) 200 ml
 - (b) 1 egg
 - (c) drop batter
 - (d) 125 ml
 - (e) 1 egg
 - (f) 75 ml
 - (g) 1 ml salt (7)
- [50]

QUESTION 4

- 4.1
- Sieve the dry ingredients
 - Beat the egg and mix it with half of the liquid
 - Make a well in the flour and add the liquid to the mixture
 - Beat well with a wooden spoon
 - Add the rest of the liquid and beat well
 - Leave to stand for a least an hour
- (6)
- 4.2
- Raising agent
 - Emulsifying agent
 - Binding agent
 - Flavour
 - Colour
 - Nutrients
 - Texture
- (Any 5 × 1) (5)
- 4.3
- delicate brown
 - golden crust
 - large in volume
 - light in mass
 - texture: soft with even holes
- (4)
- 4.4
- 4.4.1 Soft point (1)
- 4.4.2
- A
- White sugar
 - That has been made into a finer product
- B
- Cake flour to which
 - Baking powder has been added
- (2 × 2) (4)
- 4.4.3
- Apricot jam
 - Cream
 - Caramel condensed milk etc.
- (3)
- 4.4.4 Because it contains not fat ✓✓ (2)
- 4.5
- Instant yeast
 - Active dry yeast
 - Yeast cubes
 - Homemade yeast
- (3)
- 4.6
- Proportion of yeast to flour not correct
 - Too little liquid was used
 - Not enough kneading was done
 - Not left long enough to prove
- (4)

