



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

CATERING THEORY AND PRACTICAL N5

12 NOVEMBER 2014

This marking guideline consists of 8 pages.

SECTION A

QUESTION 1

1.1	1.1.1	A		
	1.1.2	C		
	1.1.3	D		
	1.1.4	A		
	1.1.5	C		
	1.1.6	B		
	1.1.7	D		
	1.1.8	C		
	1.1.9	D		
	1.1.10	C		
	1.1.11	B		
	1.1.12	C		
	1.1.13	B		
	1.1.14	A		
	1.1.15	B		
	1.1.16	B		
	1.1.17	C		
	1.1.18	B		
	1.1.19	A		
	1.1.20	D		
			(20 × 1)	(20)
1.2	1.2.1	D		
	1.2.2	F		
	1.2.3	E		
	1.2.4	B		
	1.2.5	A		
			(5 × 2)	(10)
1.3	1.3.1	D		
	1.3.2	F		
	1.3.3	B		
	1.3.4	A		
	1.3.5	C		
			(5 × 2)	(10)
1.4	1.4.1	France		
	1.4.2	Croissant		
	1.4.3	Pita		
	1.4.4	Minestrone		
	1.4.5	Fumet		
			(5 × 1)	(5)

- 1.5 1.5.1 False
- 1.5.2 True
- 1.5.3 True
- 1.5.4 False
- 1.5.5 True

(5 × 1) (5)
 [50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1

FOAMS	GELS	SOLS	EMULSIONS
Sponge cake	Blancmange	White sauce, cream	Margarine

(5 × 2) (10)

- 2.2
- Emulsion dries out
 - Is frozen
 - If oil is added too fast
 - Heating can also break the emulsion
- (4)

- 2.3
- Dissolves readily
 - It is tasteless
 - It is odourless
 - It is transparent
 - It is pale yellow in colour
 - Thickening abilities
 - Gelling properties
 - Can make food go further
 - Attractive dishes can be prepared from very ordinary ingredients
 - Binding
 - Emulsifying
 - Prevent crystallisation
- (7)

2.4

DISHERS	LIQUID: TO	GELATINE
Jelly with a custard base		2.4.1 10 ml
Thin jelly		2.4.2 12,5 ml
Jelly with fruit pieces		2.4.3 15 ml

(3 × 2) (6)

- 2.5
- Gelatine dessert
 - Whipped cream is folded into the setting gelatine
 - Usually apple is added
 - Mould lined with (cake, finger biscuits, Swiss roll)
- (4)

CATERING THEORY AND PRACTICAL N5

- 2.6 Aspic (1)
- 2.7
- Always unmould a gelatine dish on a wet plate
 - Melt the surface of the gelatine by dipping the mould into warm water
 - Place a damp warm cloth around the mould to melt the gelatine
 - Hold the mould at an angle, and loosen the gelatine from the mould with a knife. If the mould is smooth the gel's own mass will pull it away from the sides (4)
- 2.8
- 2.8.1
- If this is not done, the gelatine will take a long time to dissolve in hot water and
 - Then the undissolved particles tend to stick to the spoon and the inside of the container. (2)
- 2.8.2
- Grease with oil
 - Spray with aerosol oil spray
 - Rinse the mould with cold water (3)
- 2.8.3
- Firmer gel
 - Less time needed for gelation process (2)
- 2.8.4
- Chocolate
 - Coconut
 - Orange
 - Apricot etc. (3)
- 2.9
- 2.9.1 To prevent the stock from being fatty
- 2.9.2 To extract the meat juices
- 2.9.3 To draw the flavour from the bones (3 × 1) (3)
- 2.10 Use a spoon to skim the scum from the surface of the stock (1)

[50]

QUESTION 3

- 3.1 3.1.1 Croutons
- 3.1.2 Chopped parsley
- 3.1.3 Cream
- 3.1.4 Egg custard shapes
- (4 × 1) (4)
- 3.2 • Use the same ingredients except for
- Milk is used in béchamel
- Stock is used in velouté
- (3)
- 3.3 3.3.1 • Instant custard
- Brandy sauce
- Fruit sauces
- 3.3.2 • Mayonnaise
- Béarnaise
- Hollandaise
- 3.3.3 • Vinaigrette
- Horse radish
- Mint sauce
- 3.3.4 • Melted butter (beurre fondu)
- Brown butter (beurre noisette)
- Parsley butter (beurre meuniere)
- Black butter (beurre noir)
- (Any 4 × 2) (8)
- 3.4 • Raising agent
- Emulsifying agent
- Binding agent
- Improve flavour
- Improve taste
- Improve colour
- (5)

3.5

RAISING AGENT GROUP	EXAMPLE
Physical	Air steam
Chemical	Baking powder Bicarbonate of soda
Biological	yeast

(6)

CATERING THEORY AND PRACTICAL N5

3.6	3.6.1	<ul style="list-style-type: none"> • Sieve all the dry ingredients in a bowl • Sugar is creamed thoroughly into the fat • The butter must be firm and not melted • Until the sugar is dissolved and a creamy colour • Add the eggs slowly to the well creamed mixture • Add half the dry ingredients and then half the liquid • Add the rest of the ingredients folding in until just mixed 	(7)
	3.6.2	Creaming method	(1)
	3.6.2	<ul style="list-style-type: none"> • Madeira cake • Victoria sponge • Fruit cakes 	(3)
3.7		<ul style="list-style-type: none"> • Sifting of the dry ingredients • By lifting the hands when applying the rubbing-in method • Various rolling and folding techniques (pastry) • By beating the mixture (pancakes) • To add whisked egg whites 	(5)
3.8	3.8.1	120–130–140 °C	
	3.8.2	200 °C	
	3.8.3	140–150–160 °C	
	3.8.4	160–170–180 °C	
	3.8.5	80–90–100–110 °C	
			(5 × 1) (5)
3.9		<ul style="list-style-type: none"> • Pancakes • Yorkshire pudding • Popovers 	(3)
			[50]

QUESTION 4

- 4.1 4.1.1
- Dissolve the yeast (cube or active dry yeast) in warm liquid
 - Add a little sugar
 - Add about a third of the flour
 - Leave in a warm place for about 10-20 minutes to form a sponge (4)
- 4.1.2
- Dissolve the yeast (cube or active dry yeast) in warm liquid
 - Add a little sugar
 - Leave in a warm place for about 10–20 minutes to form a foam (3)
- 4.2
- Slightly yeasty/nutty flavour
 - Large in volume
 - Light in mass
 - Thin crust
 - Large air cells
 - Air cells even in size
 - Air cells thin walls
 - Light brown/golden brown/medium brown
 - Soft crumb
 - Crumb elastic and moist but not sticky, rough or dry (6)
- 4.3 4.3.1
- Sieve the flour, salt and baking powder
 - Cut the butter
 - Rub the flour and fat together by using the tips of the fingers or a pastry cutter
 - Mix the water and the egg yolk
 - Add the liquid and mix to obtain a stiff dough
 - Mix as little as possible to avoid the dough from becoming tough (5)
- 4.3.2
- Use a cool, dry even surface
 - Sprinkle the rolling pin with flour
 - Sprinkle the surface with flour
 - Roll the pastry lightly
 - Roll the pastry in one direction
 - Roll away from you
 - Turn the pastry regularly to ensure uniform shape and thickness is achieved
 - The usual thickness is 3 mm
 - Ensure that the pastry does not stick to the surface
 - Do not pull or stretch the dough, otherwise it will shrink during the baking (Any 7 × 1) (7)

CATERING THEORY AND PRACTICAL N5

4.4	4.4.1	<ul style="list-style-type: none"> • Add butter to • Water • Bring to the boil • Add all the flour at once • Stir vigorously over heat until batter is smooth and forms a soft ball • Remove from the heat • Add the eggs one at a time • Beat the mixture thoroughly after each addition of egg • The batter is dropped with a spoon or piped onto a very lightly greased baking sheet 	(Any 7 × 1)	(7)
	4.4.2	<ul style="list-style-type: none"> (a) 250 ml flour (b) 2 volumes water (c) 250 ml water (d) 1 volume shortening (e) 3–4 eggs 		(5)
4.5	4.5.1	<ul style="list-style-type: none"> • Clarify consommé/stocks • Glazing of baked products • Thickening/binding 		(3)
	4.5.2	<ul style="list-style-type: none"> • Meringue/hard • Soufflé • Sponge cakes • Soufflé omelette • Sugar bread 		(3)
	4.5.3	Not suitable for baking		(1)
4.6	4.6.1	Prevent the forming of foam		(1)
	4.6.2	Prevent the forming of foam		(1)
	4.6.3	<ul style="list-style-type: none"> • Larger volume • More stability 		(2)
	4.6.4	<ul style="list-style-type: none"> • Larger volume • More stability 		(2)
				[50]
			TOTAL SECTION B:	150
			GRAND TOTAL:	200