



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N4

(10070254)

8 June 2021 (X-paper)
09:00–12:00

This question paper consists of 9 pages.

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DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA
NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N4
TIME: 3 HOURS
MARKS: 200

INSTRUCTIONS AND INFORMATION

1. Answer all the questions.
 2. Read all the questions carefully.
 3. Number the answers according to the numbering system used in this question paper.
 4. Start each section on a new page.
 5. Use only a black or blue pen.
 6. Write neatly and legibly.
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SECTION A**QUESTION 1**

- 1.1 Choose TWO cheeses from COLUMN B that matches each classification in COLUMN A. Write only the letter (A–L) next to the question number (1.1.1–1.1.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.1.1	Very hard cheese	A	Parmesan
1.1.2	Semihard cheese	B	Gorgonzola
1.1.3	Soft fresh cheese 	C	Brie
1.1.4	Blue cheese	D	Romano
1.1.5	Special cheese	E	Cottage cheese
		F	Rosetta
		G	Gruyere
		H	Gouda
		I	Feta 
		J	Edam
		K	Ricotta
		L	Cream cheese

(5 × 2) (10)

- 1.2 Indicate whether the following statements are TRUE or FALSE by writing only 'True' or 'False' next to the question number (1.2.1–1.2.5) in the ANSWER BOOK.

- 1.2.1 A pastry wheel is used for trimming pastries.
- 1.2.2 Aluminium conducts heat rapidly and evenly.
- 1.2.3 A terracotta casserole should be soaked in water before use.
- 1.2.4 A mallet is used to flatten or tenderise meat.
- 1.2.5 Marmite is used to prepare stock. 

(5 × 1) (5)

1.3 Various options are given as possible answers to the following questions. Choose the answer and write only the letter (A–D) next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 Which ONE of the following is not a type of animal fat?

- A Margarine 
- B Lard
- C Suet
- D Dripping

1.3.2 A chop cut across the top of the leg at the aitch bone:

- A Chump chop
- B Loin chop
- C Noisette
- D Crown roast

1.3.3 Youngest animals and most tender meat are marked with this ink colour:

- A Purple 
- B Brown
- C Blue
- D Red

1.3.4 A flavoured rice dish from America consisting of meat, fish or shell fish:

- A Jambalaya
- B Haringsla
- C Kedgerree
- D Galantine

1.3.5 Mayonnaise mixed with crushed garlic:

- A Tartar sauce
- B Aioli
- C Sauce verte
- D Escoffier 

1.3.6 The preservation method of milk when heated to 72 °C for at least 15 minutes and then cooled rapidly to not more than 10 °C:

- A UHT
- B Flash process
- C Holder process
- D Sterilisation

1.3.7 A baked custard where the container in which it is baked is lined with a layer of caramelised sugar:

- A Soufflé 
- B Crème brûlée
- C Crème caramel
- D Sago custard

1.3.8 Minced meat with tomato puree:

- A Bolognaise
- B Florentine
- C Au beurre
- D Alfredo

1.3.9 Large nuts popular in British cooking:

- A Cashew nuts
- B Pecan nuts
- C Hazelnuts
- D Walnuts

1.3.10 White cheesy curd made from soya beans:

- A Soya 
- B Dhal
- C Peas
- D Tofu

(10 × 1) (10)

1.4 Give ONE term for each of the following descriptions by writing it next to the question number (1.4.1–1.4.10) in the ANSWER BOOK.

1.4.1 Menu where dishes are separately prepared on demand and individually priced

1.4.2 Soaking food in a syrup or liquid and then serving it in that liquid

1.4.3 Coating baked products with a thin layer of egg yolk/white with milk to obtain a golden shiny colour

1.4.4 Binding stuffed poultry to maintain its form during cooking and carving and aiding in even heat distribution

1.4.5 Basic white sauce made with flavoured milk

1.4.6 Heating liquid to just under boiling point

1.4.7 Special dish of the day 

1.4.8 Leaving yeast dough in a warm place to rise and expand

1.4.9 Ladling fat or juice over roast whilst cooking to prevent drying out

1.4.10 Covering meat with strips of fat to protect it from drying out during cooking



(10 × 1)

(10)

1.5 Give TWO examples of each of the following fruit classifications:

1.5.1 Hard fruit

1.5.2 Stone fruit

1.5.3 Citrus fruit

1.5.4 Tropical fruit

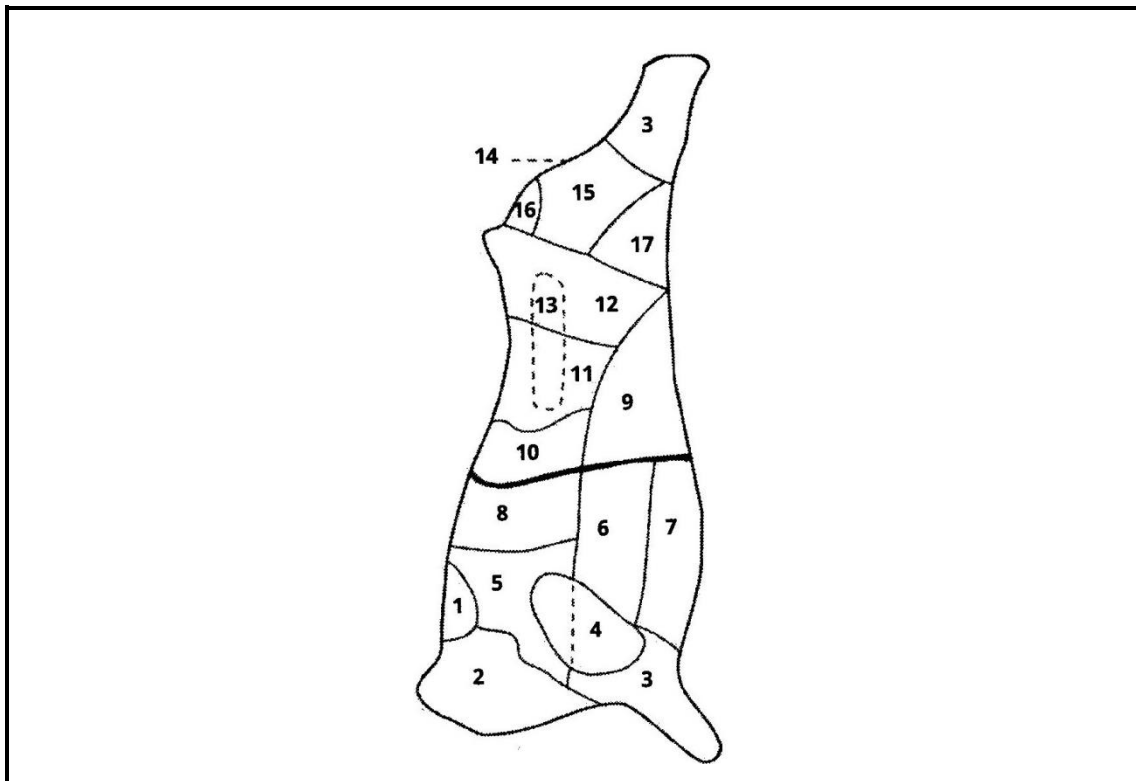


1.5.5 Exotic fruit

(5 × 2)

(10)

1.6



Identify FIVE cuts on the beef carcass by writing only the answer next to the number (4-8) in the ANSWER BOOK.



(5 × 1)

(5)
[50]

TOTAL SECTION A:

50

SECTION B**QUESTION 2**

- 2.1 Explain FIVE quality points to check for when selecting whole fresh fish. (5 × 2) (10)
- 2.2 Give FIVE reasons for heating milk.  (5)
- 2.3 Give SIX properties of an ideal fried egg. (6)
- 2.4 Give THREE reasons for using cooking starch. (3)
- 2.5 Give 10 advantages of using pasta. (10)
- 2.6 Explain THREE characteristics of the flesh, carcass and skin of a fresh grade A chicken. (3 × 2) (6)
- 2.7 Name THREE types of potatoes. (3)
- 2.8 Which TWO tools can be used to sharpen knives?  (2)
- 2.9 Explain how to measure fats using measuring cups and spoons. (5)
- [50]**

QUESTION 3

- 3.1 Give FOUR uses of oil in cookery. (4)
- 3.2 Tabulate THREE differences between butter and margarine. (3 + 3) (6)
- 3.3 Explain why oil and vinegar separate in a French salad dressing and not in mayonnaise. (4)
- 3.4 Which FOUR factors determine the choice of cooking methods when preparing meat? (4)
- 3.5 List FIVE factors that influence the quality of meat before slaughtering. (5)
- 3.6 Name TWO common types of stuffing for chicken and turkey. (2)
- 3.7 List SIX cuts and forms in which fish are sold. (6)
- 3.8 Give FOUR properties of an ideal boiled egg.  (4)
- 3.9 State THREE ways in which eggs can be preserved. (3)
- 3.10 Give SIX advantages of homogenised milk. (6)
- 3.11 Explain how to prevent lumps when preparing white sauce. (6)

[50]

QUESTION 4

- 4.1 The recipe for a chiffon cake provides for 12 portions. The ingredients with their respective quantities and prices of each commodity alongside are as follows:



INGREDIENT	QUANTITY	PRICE PER UNIT
Cake flour	240 g	R22,00/2,5 kg
Baking powder	10 g	R38,00/500 g
Cooking oil	125 ml	R8,50/375 ml
Lemon juice	15 ml	R16,00/500 ml
Lemon rind	5 g	R6,50/50 g
Eggs	5	R13,00/doz
Castor sugar	200 g	R14,00/500 g
Cream of tartar	2 g	R5,50/10 g

- 4.1.1 Do the costing for the given recipe using the prices provided. The calculated costs of the ingredients must be clearly written alongside the applicable food item. (8)
- 4.1.2 Calculate the total cost. (2)
- 4.1.3 Calculate the cost per portion. (2)
- 4.1.4 What will the factor be if the recipe provides for 30 people? (3)
- 4.2 What is the difference between a *roux* and a *beurre manié*? (2 + 2) (4)
- 4.3 Name the classification according to the edible parts of each of the following vegetables:
- 4.3.1 Cucumber
- 4.3.2 Green beans
- 4.3.3 Brussels sprouts
- 4.3.4 Celery
- 4.3.5 Garlic
- 4.3.6 Potatoes (6 × 1) (6)
- 4.4 How can the browning of vegetables and fruits be prevented in the preparation of food? (6)
- 4.5 What are the differences between the two connective tissues collagen and elastin? (2 + 2) (4)
- 4.6 Explain the correct way to defrost chicken. (4)

4.7 Name the THREE categories of saltwater fish and give ONE example of each. (3 × 2) (6)



4.8 Determine the function of the egg in each of the following dishes:

4.8.1 Milk pudding

4.8.2 Scones

4.8.3 Croquettes 

4.8.4 Crème caramel

4.8.5 Chocolate mousse

(5 × 1) (5)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200