

higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

**N60(E)(N11)H
NOVEMBER EXAMINATION**

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N4

(10070254)

**11 November 2014 (X-Paper)
9:00–12:00**

This question paper consists of 11 pages.

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. This question paper comprises TWO sections:
 3.

SECTION A: SHORT QUESTIONS	50 MARKS
SECTION B: LONG QUESTIONS	150 MARKS
GRAND TOTAL:	200 MARKS
 4. Number the answers according to the numbering system used in this question paper.
 5. Start each question on a NEW page.
 6. Answer questions clearly and use full sentences where necessary.
 7. Leave a line between answers in every subsection, for example between QUESTION 1.1 and QUESTION 1.2 (each subsection of a question need not be on a NEW page).
 8. Write neatly and legibly.
-

SECTION A: SHORT QUESTIONS**QUESTION 1**

- 1.1 Various options are provided as possible answers to the following questions. Choose the correct answer and write only the letter (A–D) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK).

1.1.1 A freezer's temperature should be ...°C.

- A 1 to 5
- B 4 to 7
- C 0 to -5
- D -18 to -22

1.1.2 Sauerkraut is made from ...

- A white cabbage
- B green cabbage
- C red cabbage
- D a mixture of all three cabbages

1.1.3 The volume of water required to cook 500 g pasta

- A 1 liters water
- B 2 liters water
- C 3 liters water
- D 4 liters water

1.1.4 When egg whites are required to make a soufflé, they are beaten to the following stage.

- A Foamy
- B Soft peak
- C Stiff peak
- D Dry

1.1.5 The temperature to which milk is heated when it is being pasteurised.

- A 72 °C
- B 104 °C
- C 140 °C
- D 164 °C

1.1.6 A characteristic of cooked fish.

- A Flesh is translucent
- B Flesh is watery
- C Flesh is tough
- D Flesh flakes easily

1.1.7 Poultry is ... before roasting so that the bird is evenly cooked.

- A rinsed
- B stuffed
- C trussed
- D scored

1.1.8 Which one of the following cuts of beef is found on the hindquarter?

- A Bolo
- B Hump
- C Chuck
- D Aitch bone

1.1.9 Another name for fat obtained from roasting meat.

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

1.1.10 This equipment is used for measuring liquids.

- A Scoops
- B Skimmer
- C Soup spoons
- D Measuring spoons

(10 x 1) (10)

1.2 Choose from COLUMN B the correct vegetable for each classification of vegetables listed in COLUMN A. Write only the letter (A–I) next to the question number (1.2.1–1.2.8) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.2.1	green and leafy	A	peas
1.2.2	stems and shoots	B	beetroot
1.2.3	seeds and legumes	C	broccoli
1.2.4	fruit	D	sweet potato
1.2.5	flower heads	E	butternut
1.2.6	roots	F	asparagus
1.2.7	tubers	G	garlic
1.2.8	bulbs	H	mushrooms
		I	spinach

(8 x 1) (8)

1.3 Choose the correct word(s) from those given in brackets. Write only the word(s) next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

- 1.3.1 Soft ripened cheese. (gorgonzola/brie)
- 1.3.2 When milk thickens or sets naturally. (scalded milk/coagulated milk)
- 1.3.3 A thick cream to which a culture has been added. (orley whip/crème fraîche)
- 1.3.4 A blue-veined cheese. (camembert/roquefort)
- 1.3.5 A special cheese. (cottage cheese/feta)
- 1.3.6 A round fish. (cape salmon/sole)
- 1.3.7 An excellent fish to braai and grill. (hake/galjoen)
- 1.3.8 Store fresh fish in the refrigerator for not longer than (3/7) days.
- 1.3.9 A traditional sauce served with fried hake. (béchamel/tartare)
- 1.3.10 A thick slice of fish on the bone, prepared from a large flat fish. (tronçon/fillet)
- (10)

1.4 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.4.1–1.4.10) in the ANSWER BOOK.

- 1.4.1 Cooked fruits lose their crispness and become tender.
- 1.4.2 If fruit is picked when still unripe it will develop its best odour.
- 1.4.3 The texture of cooked fruit is not affected by the medium in which it is cooked.
- 1.4.4 Poached peaches served on ice –cream with a raspberry sauce is called a 'peach melba.'
- 1.4.5 Plums are called prunes when dried.
- 1.4.6 Potato flour can be used as a thickening agent.
- 1.4.7 Rice is the cereal with the highest nutrient value.
- 1.4.8 Brown rice is a good source of fibre.
- 1.4.9 A velouté sauce is made from chicken stock.
- 1.4.10 The process of gelatinisation of starch is a reversible process.
- (10)

1.5 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.5.1–1.5.2) in the ANSWER BOOK.

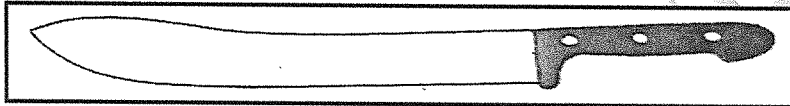
1.5.1 A vegetable dish made from aubergines, peppers, tomatoes, onions and courgettes simmered in olive oil.

1.5.2 Layers of minced lamb, slices of aubergine and béchamel sauce.
(Greek dish)

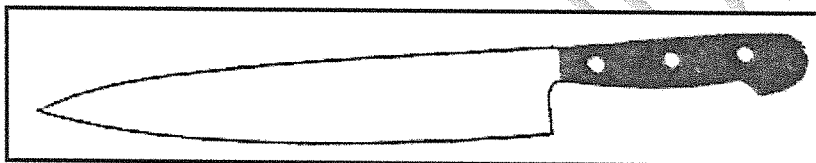
(2)

1.6 Identify the following knives and explain the use of each one.

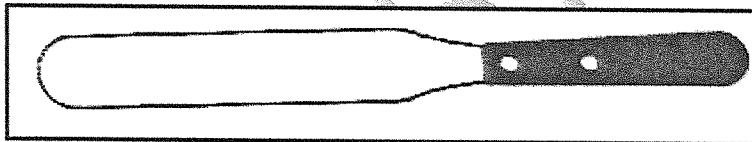
1.6.1



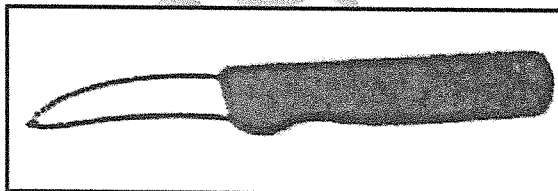
1.6.2



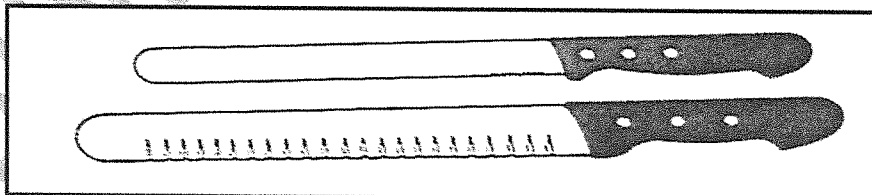
1.6.3



1.6.4



1.6.5



(5 x 2)

(10)

TOTAL SECTION A:**50**

SECTION B: LONG QUESTIONS**QUESTION 2**

2.1 The classification of saltwater fish with fins is as follows:

2.1.1 Oily

2.1.2 Moderately oily

2.1.3 White

Classify the following types of fish:

2.1.1 Sole

2.1.2 Kingklip

2.1.3 Tuna

2.1.4 Snoek

2.1.5 Cape salmon

2.1.6 Anchovy

2.1.7 Hake

2.1.8 Red roman

(8)

2.2 Discuss the precautions that should be taken when storing fresh raw poultry. (4)

2.3 Distinguish between the forequarter and the hindquarter of a beef carcass according to the following:

2.3.1 Difference in price

2.3.2 Presence of bones

2.3.3 Flavour

2.3.4 Moist or dry cooking methods

(4)

2.4 Emulsions

2.4.1 How do permanent and temporary emulsions differ from one another?

(8)

2.4.2 Give ONE example of each of the emulsion types.

(2)

- 2.5 The following recipe for savoury tart provides 12 portions. The ingredients with their respective quantities and price of each commodity alongside are as follows:

INGREDIENT	QUANTITY	PRICE PER UNIT.
Cake flour	250g	R 23/2.5 kg
Margarine	125g	R 18/500 g
Salt	10g	R 6/500 g
Milk	1.25 litre	R 10/1 litre
Eggs	6	R 23/12
Cheddar cheese	200g	R 72/1 kg
Mushrooms	500g	R 11/250 g
Peppers	300g	R 18/500 g
Bacon	300g	R 26/250 g

- 2.5.1 Do the necessary costing for the above recipe using the prices provided. Write the calculated cost of each ingredient clearly alongside the applicable item (to the nearest 2nd decimal). (9)
- 2.5.2 Calculate the total cost of the recipe. (2)
- 2.5.3 Calculate the cost per portion (2)
- 2.6 Describe the correct method to peel a tomato. (5)
- 2.7 Study the following recipe for a white sauce and complete the following questions.

INGREDIENTS	METHOD
25 ml butter 25 ml flour 1 ml salt 250 ml milk	1. Melt the butter and add the flour. 2. Heat the milk to just below boiling point. 3. Add the milk to the flour and butter mixture, while stirring constantly. 4. Place back onto moderate heat and stir until mixture thickens.

- 2.7.1 Give the cooking term for the mixture in step 1. (1)
- 2.7.2 What is the correct term used for the action carried out in step 2? (1)
- 2.7.3 Give another name for this white sauce. (1)
- 2.7.4 Name THREE basic types of white sauces. (3)

[50]

QUESTION 3

- 3.1 List the general characteristics of good quality fresh eggs. (8)
- 3.2 Homogenisation is a process used to improve the quality of milk.
- 3.2.1 Describe the homogenisation process. (5)
- 3.2.2 Name FIVE advantages of homogenised milk. (5)
- 3.2.3 Name TWO disadvantages of homogenised milk. (2)
- 3.3 What would be the quality selection points to check for when purchasing frozen fish? (7)
- 3.4 What are the characteristics of a grade A fresh chicken? (10)
- 3.5 Name the THREE different sections of a beef fillet and identify the menu items best suited to each of the 3 sections. (6)
- 3.6 Pastas are named according to their shapes. Use the following list of names to link the correct name to the following shape-descriptions of pasta.

fusilli; cannelloni; lasagne; macaroni; ravioli; farfalle; tagliatelli
--

- 3.6.1 Large hollow tubes for stuffing.
- 3.6.2 Ribbons, 5 mm wide
- 3.6.3 Long rectangular sheets.
- 3.6.4 Large butterfly shapes
- 3.6.5 Hollow rods
- 3.6.6 Stuffed envelopes of pasta
- 3.6.7 Shaped like a corkscrew

(7)
[50]

QUESTION 4

- 4.1 Describe how to prepare rösti. (2)
- 4.2 Eggs have many functions in the preparation of food.
Name and give examples of FOUR different functions. (4 x 2) (8)
- 4.3 How would you describe Chicken Cordon Bleu to a guest in your restaurant? (6)
- 4.4 What cooking method should one use for each of the following lamb cuts?
- 4.4.1 Neck
- 4.4.2 Leg (whole)
- 4.4.3 Rack of rib
- 4.4.4 Loin chop (4)
- 4.5 Butter is one of the popular fats used in cooking.
- 4.5.1 How is butter obtained? (1)
- 4.5.2 What type of emulsion is butter? (water-in-oil/oil-in-water) (1)
- 4.5.3 Why is salt added to butter? (1)
- 4.5.4 Describe clarified butter. (2)
- 4.5.5 Give TWO reasons why butter is considered the best shortening to use in baking? (2)
- 4.6 Calculate or convert the following:
- 4.6.1 1 dozen eggs = ... ml
- 4.6.2 How many 20g portions can you get out of 1 kg block of butter?
- 4.6.3 4 500 g = ... kg
- 4.6.4 8 cups of water = ... litre/s
- 4.6.5 3 egg whites = ... ml (5)

- 4.7 What are the 3 types in which white rice can be distinguished? (3)
- 4.8 Describe the ideal properties of a boiled egg. (4)
- 4.9 Give the correct description for each of the following terms in cookery.
- 4.9.1 Chiffonade
- 4.9.2 Sweat (4)
- 4.10 Describe the following types of fat:
- 4.10.1 Lard (3)
- 4.10.2 Suet (2)
- 4.10.3 Spread (2)
- [50]

TOTAL SECTION B: 150
GRAND TOTAL: 200