



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N80(E)(N27)H

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N4

(10070254)

27 November 2018 (X-Paper)

09:00–12:00

Calculators may be used.

This question paper consists of 8 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. Read ALL the questions carefully.
 3. Number the answers according to the numbering system used in this question paper.
 4. Start each question on a NEW page.
 5. Use only BLUE or BLACK ink.
 6. Write neatly and legibly.
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SECTION A**QUESTION 1**

1.1 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 (1.1.1–1.1.10) in the ANSWER BOOK.

1.1.1 The 'flash process' means pasteurisation milk is heated to ... for 1 ½ hours.

- A 72 °C
- B 63 °C
- C 104 °C
- D 45 °C

1.1.2 The following are pear cultivars:

- A Packham and Forelle
- B Royal Gala and Starking
- C Navel and Valencia
- D Hass and Nabal

1.1.3 A turned, pointed seed pod, which resembles the taste of aubergines is ...

- A corn.
- B okra.
- C peas.
- D green peas.

1.1.4 The two proteins found in wheat are ...

- A glutenin and gliadin.
- B albumin and ovo-albumin.
- C ovovetellin and collagen.
- D elastin and collagen.

1.1.5 The mayonnaise mixed with crushed garlic is ...

- A aioli.
- B tartar.
- C verte.
- D remoulade.

1.1.6 The sugar found in milk is called ...

- A glucose.
- B fructose.
- C lactose.
- D galactose.

1.1.7 The change of a fluid to the elastic, more solid taste of an egg because of the application of heat or beating is called ...

- A coating.
- B coagulation.
- C emulsifying.
- D clarifying.

1.1.8 An equal amount of flour and butter melted together is called ...

- A Beurre manie.
- B Roux.
- C Beurre nolette.
- D Bain Marie.

1.1.9 Nornay sauce with spinach and parmesan cheese is called ...

- A Bolognaise.
- B Sicilienne.
- C Alfredo.
- D Florentine.

1.1.10 The solid fat deposited around the kidney of various animals is called ...

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

(10 × 1) (10)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

1.2.1 Aluminium conducts rapidly and evenly and is cheaper than copper.

1.2.2 Earthenware retains heat for longer periods of time and is attractive.

1.2.3 Terracotta is a slow conductor of heat.

1.2.4 Stainless steel rusts easily, corrodes and stains.

1.2.5 Cast when seasoned prevents food from sticking.

1.2.6 Teflon keeps food from sticking to the pan and can be renewed.

1.2.7 Copper is poisonous if not lined with tin or chrome.

1.2.8 Silicon is a non-stick plastic which is used for baking.

1.2.9 Enamel is similar to copper and does not retain heat for longer.

1.2.10 Glass ceramic cannot be used to freeze food.

(10 × 1) (10)

1.3 Define the following terms:

1.3.1 Béchamel

1.3.2 Binding

1.3.3 Liaison

1.3.4 Panada

1.3.5 Crudités

(5 × 2) (10)

1.4 Choose the types of fish from COLUMN B that matches a description in COLUMN A. Write only the letters (A–M) next to the question number (1.4.1–1.4.3) in the ANSWER BOOK. For QUESTION 1.4.1 choose FOUR types and for QUESTION 1.4.2 and 1.4.3 choose THREE types.

COLUMN A		COLUMN B	
1.4.1	Oily fish	A	Oyster
1.4.2	Moderately oily fish	B	Trout
1.4.3	White fish	C	Blacktail
		D	Sole
		E	Tuna
		F	Hake
		G	Snoek
		H	Mullet
		I	Zebra
		J	Anchovy
		K	Kingklip
		L	Squid
		M	Galjoen

(10 × 1) (10)

1.5 Identify the following vegetables:

1.5.1



1.5.2



1.5.3



1.5.4



1.5.5



1.5.6



1.5.7



1.5.8



1.5.9



1.5.10



(10 × 1) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

- | | | | |
|-----|---|---------|-------------|
| 2.1 | Discuss FIVE reasons for cooking food. | (5 × 2) | (10) |
| 2.2 | Distinguish the difference between <i>butter</i> and <i>margarine</i> . | (4 × 2) | (8) |
| 2.3 | Describe the characteristics of fresh eggs. | | (6) |
| 2.4 | State the importance of cereals in one's diet. | | (6) |
| 2.5 | State the advantages of homogenised milk. | | (6) |
| 2.6 | Explain how to remove scales of fish. | | (6) |
| 2.7 | Describe the points to remember when carving poultry. | | (8) |
| | | | [50] |

QUESTION 3

- | | | |
|-----|---|-----|
| 3.1 | Discuss the basic rules in the preparation of mayonnaise. | (8) |
| 3.2 | State the THREE factors which influence the thickening quality of starch. | (3) |
| 3.3 | Describe the reasons for stuffing poultry. | (4) |
| 3.4 | Name THREE ways to preserve eggs. | (3) |

- 3.5 Discribe the ideal properties of a fried egg. (6)
- 3.6 Name and discuss FIVE functions of eggs in food preparation. (5 × 2) (10)
- 3.7 Describe the quality points to remember when buying green vegetables. (10)
- 3.8 What are the advantages of pasta in food preparation? (6)
- [50]**

QUESTION 4

- 4.1 The recipe for 'Brioche' provides for 12 servings. The ingredients with their respective quantities and prices of each commodity alongside are as follows:

INGREDIENTS	QUANTITY	PRICE PER UNIT
Cake flour	480 g	R22.00/2.5 kg
Lemon essence	5 ml	R7.50/50 ml
Cooking oil	30 ml	R11.00/750 ml
Luke warm water	500 ml	
Sugar	60 g	R19.50/2 kg
Salt	5 g	R8.00/500 g
Instant yeast	10 g	R4.50/10 g

- 4.1.1 Convert the following recipe to cater for 30 people using the factor method. (10)
- 4.1.2 Do the costing for the above recipe using the prices provided? The calculated cost of each ingredient must be clearly written alongside the applicable food item. (6)
- 4.1.3 Calculate the total cost. (2)
- 4.2 Name the THREE main types of white rice. (3)
- 4.3 Describe how to make oil last longer. (10)
- 4.4 What determines the choice of a specific cooking method for a cut of meat? (4)
- 4.5 Describe the effect of heat on fish. (5)
- 4.6 Differentiate between *cow's milk* and *goat's milk*. (2 × 2) (4)
- 4.7 Name TWO types of meringue and give ONE example of each. (2 × 2) (4)
- 4.8 Name common faults that may occur when making sauces. (2)
- [50]**

TOTAL SECTION B: 150
GRAND TOTAL: 200