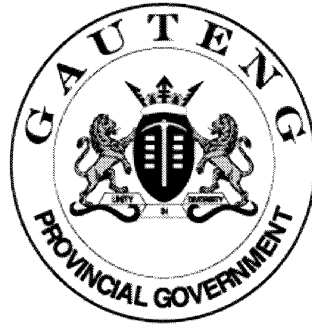


**SENIOR CERTIFICATE
EXAMINATION
SENIORSERTIFIKAAT-EKSAMEN**



**OCTOBER / NOVEMBER
OKTOBER / NOVEMBER**

2004

HOSPITALITY STUDIES

***GASVRYHEID-
STUDIE***

SG

945-2/0

HOSPITALITY STUDIES SG

**8 pages
8 bladsye**



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SG

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GAUTENGSE DEPARTEMENT VAN ONDERWYS
SENIORSERTIFIKAAT-EKSAMEN

GASVRYHEIDSTUDIE SG

TYD: 1½ uur

Beantwoord AL die vrae.

PUNTE: 100

VRAAG 1

1.1 Veelvuldige keusevrae

Drie moontlike antwoorde word vir elke vraag gegee. Kies die antwoord wat na jou mening korrek is. Skryf in elke geval slegs die nommer van die vraag en die letter (A, B of C) in jou antwoordboek neer.

1.1.1 “Balievormige” wortel is 'n beskrywing van die van die groente.

- A grootte
- B snit
- C ouderdom

1.1.2 Seldery word as een van die volgende tipes groentesoorte geklassifiseer:

- A Legume
- B Vrugte
- C Stingel

1.1.3 Wanneer aartappels gekook word vir kapokaartappels, behoort die kookproses in ... te begin.

- A kookwater
- B koue water
- C warm water

1.1.4 Watter een van die volgende groentesoorte is NIE wortelgroentes NIE?

- A Aartappels
- B Rape
- C Beet

1.1.5 Bardeer is die proses waardeur

- A repies spekvleis in die vleis gestee word.
- B vleis met dun repies spek bedek word.
- C pansappe oor oondgeroosterde vleis geskep word.

1.1.6 'n Beeskarkas kan vir tot twee weke gehang word om die sagtheid van die vleis te verhoog. Hierdie proses staan bekend as

- A rypmaak.
- B lardeer.
- C rigor mortis.

GAUTENG DEPARTMENT OF EDUCATION
SENIOR CERTIFICATE EXAMINATION

HOSPITALITY STUDIES SG

TIME: 1½ hours

Answer ALL the questions.

MARKS: 100

QUESTION 1

1.1 Multiple choice questions

Three possible answers are given for each question. Select the answer which you consider to be correct. In each case write only the numbers of the question and the appropriate letter (A, B or C) in your answer book.

1.1.1 A “turned” carrot best describes the ... of the vegetable.

- A size
- B cut
- C age

1.1.2 Celery is classified as one of the following type of vegetables:

- A Legume
- B Fruit
- C Stem

1.1.3 When boiling potatoes for mashing, you should start them in

- A boiling water.
- B cold water.
- C hot water.

1.1.4 Which one of the following vegetable types is NOT classified as a root vegetable?

- A Potatoes
- B Turnips
- C Beetroot

1.1.5 Barding is the process of

- A inserting strips of bacon into meat.
- B covering meat with strips of bacon.
- C pouring pan juices over meat while oven-roasting.

1.1.6 A beef carcass can be hung for up to two weeks to increase its tenderness. This process is called

- A ripening.
- B larding.
- C rigor mortis.

1.1.7 Watter van die volgende is die beste snit van 'n kalfskarkas?

- A Kussing
- B Lies
- C Primarib

1.1.8 ... is die vleissnit wat gebruik word om Bief Wellington voor te berei.

- A Lende
- B Filet
- C Binneboud

1.1.9 Wat is die korrekte metode vir die maak van chouxdeeg?

- A Kook water en vet, voeg meel by.
- B Kook water en vet saam, voeg eiers by.
- C Kook water en meel, voeg vet by.

1.1.10 Die rysmiddel in chouxdeeg is

- A koeksoda.
- B droë gis.
- C stoom.

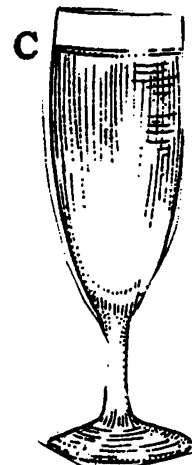
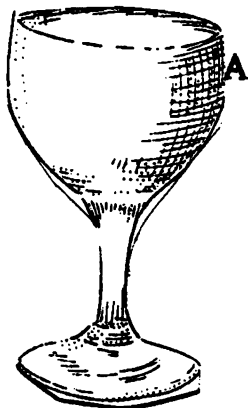
1.1.11 Watter van die volgende word gebruik om 'n produk mee te glaseer voordat dit gebak word?

- A Suikerstroop
- B Eierverf
- C Gesmelte smeer

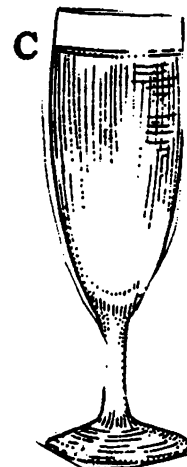
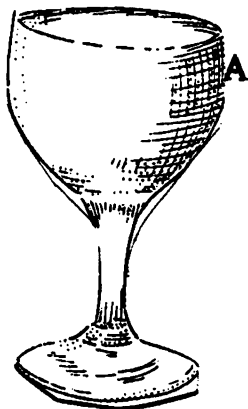
1.1.12 ... is 'n metode om verskeie deeglae in 'n produk te verkry.

- A Laminering
- B Uitrol
- C Vou

1.1.13 Watter glas behoort gebruik te word wanneer vonkelwyn bedien word?



- 1.1.7 Which of the following is the best cut from a veal carcass?
- A Cushion
 - B Flank
 - C Prime rib
- 1.1.8 ... is the meat-cut used for preparing Beef Wellington.
- A Sirloin
 - B Fillet
 - C Topside
- 1.1.9 What is the correct method to follow when making choux pastry?
- A boil water and fat together, add the flour
 - B boil water and fat, add the eggs
 - C boil water and flour, add the fat
- 1.1.10 The raising agent in choux pastry is
- A bicarbonate of soda.
 - B dry yeast.
 - C steam.
- 1.1.11 Which of the following is used to glaze a raw product before baking?
- A Sugar syrup
 - B Egg-wash
 - C Melted butter
- 1.1.12 ... is the layering of fat and dough to provide a flaky pastry.
- A Lamination
 - B Rolling
 - C Folding
- 1.1.13 Which glass should be used to serve sparkling wine?



1.1.14 Wanneer behoort 'n ysbak gebruik te word?

- A Na die oopmaak van 'n bottel witwyn
- B Voordat 'n bottel wyn oopgemaak word
- C Verkilling van 'n bottel rooiwyn tydens bediening

1.1.15 'n Voorbeeld van 'n gefortifiseerde wyn is

- A Sjerrie.
- B Chenin blanc.
- C Pinotage.

1.1.16 Die volgende is 'n eienskap van 'n rooiwyn:

- A Delikaat
- B Volrond
- C Sterk

1.1.17 Die toesighouer behoort op die hoogte gehou te word van

- A persoonlike probleme.
- B alle aktiwiteite, die vordering en uitkomste.
- C mense by die werk aan wie jy hulp verleen.

1.1.18 Positiewe werksverhoudings kan bydra tot

- A 'n verhoging in produktiwiteit.
- B salaris aanpassings.
- C korter werksure.

1.1.19 'n Voorbeeld van vertroulike inligting is

- A die naam van die bestuurder.
- B die naam van die sekuriteitsfirma.
- C waar die kluis geleë is.

1.1.20 Indien geskille ontstaan, is dit raadsaam om

- A 'n oorplasing aan te vra.
- B 'n vergadering te belê om die saak te bespreek.
- C die aangeleentheid te ignoreer.

(20x1) [20]

- 1.1.14 When should an ice-bucket be used?
- A After opening a bottle of white wine
 - B Before opening a bottle of wine
 - C Chilling a bottle of red wine during the serving process
- 1.1.15 An example of a fortified wine is
- A Sherry.
 - B Chenin blanc.
 - C Pinotage.
- 1.1.16 The following is a characteristic of a red wine.
- A Delicate
 - B Full-bodied
 - C Strong
- 1.1.17 The supervisor should always be kept informed about
- A personal problems.
 - B all activities, progress and outcomes.
 - C people at work whom you have assisted.
- 1.1.18 Positive work relationship can contribute to
- A higher productivity.
 - B salary adjustments.
 - C shorter working hours.
- 1.1.19 An example of confidential information is
- A the name of the manager.
 - B the name of the security company.
 - C where the safe is situated.
- 1.1.20 If grievances occur, it is advisable to
- A apply for a transfer.
 - B convene a meeting and discuss the matter.
 - C ignore the matter.

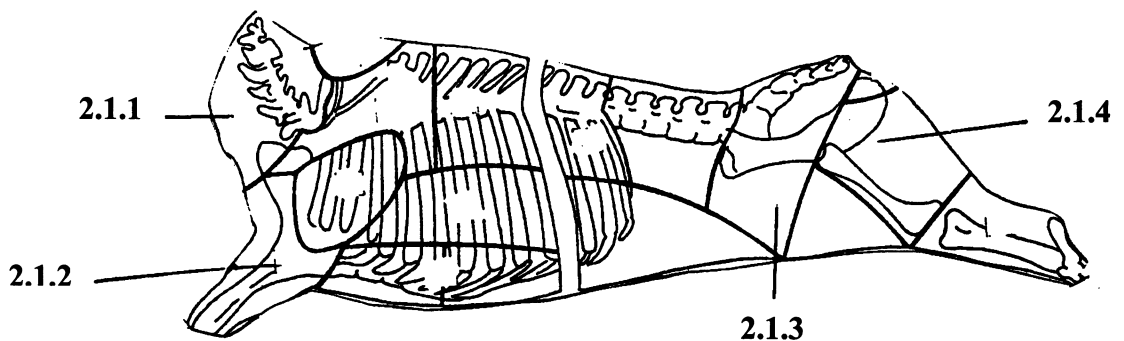
(20x1) [20]

1.2 Kies die geskikste bykomstigheid in Kolom B wat tradisioneel saam met die gereg in Kolom A bedien word. Skryf slegs die nommer en die toepaslike letter (A – F) in jou antwoordboek.

Kolom A	Kolom B	
Gereg	Bykomstigheid	
1.2.1 Gebraaide eend	A Bosbessiesous	
1.2.2 Oondgebraaide lamsboud	B Rooi-aalbessiesous	
1.2.3 Gebraaide beesvleis	C Lemoensous	
1.2.4 Geroosterde kalkoen	D Peperwortelsous	
1.2.5 Wildsvleis	E Kruisementsous	
	F Appelsous	[5] <u>/25/</u>

VRAAG 2

2.1 Bestudeer die gemerkte beeskarkas. Benoem vleissnitte 2.1.1-2.1.4 en gee EEN geskikte gaarmaakmetode vir elke een.



Tabuleer jou antwoord as volg in jou antwoordboek:

Vleissnit	Gaarmaakmetode
2.1.1	
2.1.2	
2.1.3	
2.1.4	

(8x½) [4]

2.2 Gee TWEE metodes om vleis te versag. [2]

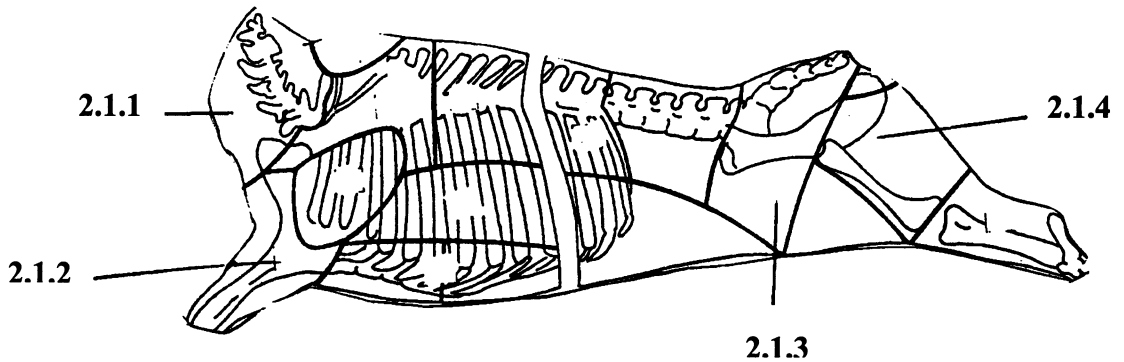
2.3 Verduidelik hoe gevriesde pluimvee voor gaarmaak gehanteer moet word. [2]

1.2 Choose the most suitable accompaniment in Column B that is traditionally served with the dish in Column A. Write only the number and the appropriate letter (A-F) next to the number in your answer book.

Column A Dish	Column B Accompaniments	
1.2.1 Roast duck	A Cranberry sauce	
1.2.2 Roast leg of lamb	B Red-current jelly	
1.2.3 Roast beef	C Orange sauce	
1.2.4 Grilled turkey	D Horse-radish sauce	
1.2.5 Venison	E Mint sauce	
	F Apple sauce	[5] <u>/25/</u>

QUESTION 2

2.1 Study the labelled beef carcass. Label the meat cuts 2.1.1 - 2.1.4 and give ONE suitable cooking method for each.



Tabulate your answer in your answer book as follows:

Meat cut	Cooking method
2.1.1	
2.1.2	
2.1.3	
2.1.4	

(8x½) [4]

2.2 Give TWO methods of tenderising meat. [2]

2.3 Explain how frozen poultry should be handled before cooking. [2]

- 2.4 Noem twee faktore wat in aanmerking geneem moet wanneer vars pluimvee gekoop word. [2]
- 2.5 Waarom is dit belangrik dat afval baie vars moet wees wanneer dit gekoop word? [2]
- 2.6 Verduidelik hoe jy t.o.v. die kleur van die vleis die verskil sal kan vasstel tussen die volgende vars vleissnitte:
- 2.6.1 Beesvleis
- 2.6.2 Lamsvleis [2]
- 2.7 Gee drie redes vir die gebruik van 'n slaaisous vir slaai. [3]
- 2.8 Gee DRIE basiese bestanddele van 'n *vinaigrette*. [3]
- /20/

VRAAG 3

- 3.1 Verduidelik kortliks hoe elk van die volgende vars groentes geberg moet word:
- 3.1.1 Groenbone
- 3.1.2 Kropslai
- 3.1.3 Wortels
- 3.1.4 Aartappels [4]
- 3.2 Kies die beskrywing in Kolom B wat by die Franse term in Kolom A pas. Skryf slegs die nommer en die letter (A-E) in jou antwoordboek.

Kolom A Franse term	Kolom B Beskrywing
3.2.1 Jardinière	A klein dobbelsteentjies
3.2.2 Macédoine	B dun repies
3.2.3 Brunoise	C enige vorm, dieselfde grootte
3.2.4 Paysanne	D dikker, korter stokkies
3.2.5 Julienne	E dobbelsteentjies, 1 cm x 1 cm

- 3.3 Duchess, krokette en dauphine is geskikte bygeregte vir 'n hoofgereg. [5]
Wat is die gemeenskaplike hoofbestanddeel in hierdie geregte? [1]

- 2.4 Name two factors that you should consider when buying fresh poultry. [2]
- 2.5 Why is it important that offal should be very fresh when it is purchased? [2]
- 2.6 Explain how you would determine the difference between the following fresh cuts of meat according to the colour of the meat:
- 2.6.1 Beef
- 2.6.2 Lamb [2]
- 2.7 Name three reasons for using a dressing in a salad. [3]
- 2.8 Give THREE basic ingredients of a *vinaigrette*. [3]

/20/

VRAAG 3

- 3.1 Briefly explain how each of the following fresh vegetables must be stored:
- 3.1.1 Green beans
- 3.1.2 Lettuce
- 3.1.3 Carrots
- 3.1.4 Potatoes [4]
- 3.2 Choose the description in Column B that fits the French term listed in Column A. Write only the number and the appropriate letter (A-E) in your answer book.

Column A French term	Column B Description
3.2.1 Jardinière	A small dice
3.2.2 Macédoine	B thin strips
3.2.3 Brunoise	C any shape, same size
3.2.4 Paysanne	D thicker, shorter strips (batons)
3.2.5 Julienne	E dice, 1 cm x 1 cm

- 3.3 Duchess, croquette and dauphine are all suitable accompaniments for a main course. What is the common ingredient in these dishes? [5]

[1]

- 3.4 Bereken die prys van elk van die bestanddele van die volgende reseep vir roomkaasdeeg. Bereken ook die totale koste van die reseep.

	<u>Bestanddele</u>	<u>Prys per eenheid</u>
3.4.1	100g botter	R12,00 per 500g
3.4.2	250g meel	R6,00 per kilogram
3.4.3	125g gladde maaskaas	R8,00 per 250g houer

Wys alle berekenings.

[4]

- 3.5 Skryf VYF reëls neer wat in aanmerking geneem moet word wanneer klaarvoorbereide pasteideeg gehanteer word.

[5]

- 3.6 Teen watter temperatuur behoort tertdeeg gebak te word?

[1]

/20/

VRAAG 4

- 4.1 'n Glas word per ongeluk deur 'n gas omgestamp. Verduidelik hoe die kelner die insident behoort te hanteer.

[3]

- 4.2 Kies die korrekte woord vanuit die lys van woorde om die stelling te voltooi. Skryf slegs die nommer van die vraag en die woord in jou antwoordboek.

Lys van woorde

temperatuur; oorsprong; etiket; witwyn; kurk; kamer; dessert; kant; wynlys; sjampanje; 10°C-12°C, Oesjaar; rooi; wynrak; kelner; 20°C-25°C

Port word as 'n [4.2.1] wyn geklassifiseer. Die [4.2.2] verwys na die plek waar die wyn gemaak is. Tydens die bediening van wyn behoort die [4.2.3] duidelik sigbaar te wees. Rooiwyn word verkieslik teen [4.2.4] (temperatuur) bedien. Voor die bediening van die wyn behoort daar na die [4.2.5] gekyk te word. Rosé wyn word in 'n [4.2.6] glas bedien. [4.2.7] is gewild by feesgeleenthede. [4.2.8] gee kort beskrywings van wyne.

Wyn moet geberg word deur dit plat te lê in 'n [4.2.9] teen 'n temperatuur van [4.2.10].

[10]

- 4.3 Gee TWEE redes waarom die gasheer/-vrou toegelaat word om die wyn voor bediening te proe.

[2]

- 4.4 Die oordra van boodskappe word dikwels vertraag as gevolg van kommunikasieprobleme. Gee VYF van hierdie probleme.

[5]

/20/

- 3.4 Calculate the cost of each of the ingredients of the following recipe for cream cheese pastry.

	<u>Ingredients</u>	<u>Price per unit</u>
3.4.1	100g butter	R12,00 per 500g
3.4.2	250g cake flour	R6,00 per kilogram
3.4.3	125g smooth cottage cheese	R8,00 per 250g tub

- Show all calculations. [4]
- 3.5 Write down FIVE rules which must be taken into account when handling ready-made pastry. [5]
- 3.6 At what temperature should tart pastry be baked? [1]

/20/

VRAAG 4

- 4.1 A guest accidentally knocks a glass over. Explain how the waiter should deal with the incident. [3]
- 4.2 Choose the correct word from the given list to complete the statements. Write only the number of the question and the word in your answer book.

List of words

temperature; origin; label; white wine; cork; room; dessert; side; wine list; Champagne; 10° - 12°C; Vintage Year; red; wine rack; waiter; 20° - 25°C

- Port is classified as a [4.2.1] wine. [4.2.2] refers to the place where the wine was made. When serving wine, the bottle is held in such a way that the [4.2.3] is clearly visible. Red wine is preferably served at [4.2.4] (temperature). The [4.2.5] should be inspected, examined before the wine is served. Rosé wine is served in a [4.2.6] glass. [4.2.7] is popular for celebrations. [4.2.8] gives short descriptions of wines. Wine should be stored in a [4.2.9] at a temperature of [4.2.10]. [10]
- 4.3 Give TWO reasons why the host/hostess should be allowed to taste the wine before it is served. [2]
- 4.4 Messages are often delayed because of communication problems. Give FIVE of these problems. [5]

/20/

VRAAG 5

- 5.1 *Konflik ontstaan wanneer mense nie saamwerk nie.* Bespreek kortliks hoe konflik tussen personeellede deur die bestuur gehanteer behoort te word. [5]
- 5.2 Gee VIER voorbeelde van optredes wat kan lei tot positiewe werkersverhoudings. [4x½=2]
- 5.3 Toesighouding is 'n verantwoordelike posisie. Gee DRIE verantwoordelikhede van 'n toesighouer. [3]
- 5.4 Die volgende advertensie het in 'n plaaslike nuusblad verskyn.

ADVERTENSIE**SJEF**

Benodig vir 4-ster wildpark in die Ceres Karoo. 2½ uur vanaf Kaapstad. Salaris gebaseer op ondervinding en kwalifikasies. Salarispakket sluit in akkommodasie, water en elektrisiteit.

Kontak asseblief (021)464 4270 (Slegs kantoorure)

'n Kandidaat is genooi na 'n onderhoud. Gee VYF riglyne wat hy/sy kan volg om te verseker dat die onderhoud goed afloop. [5]

/15/

TOTAAL: /100/

EINDE

QUESTION 5

- 5.1 *Conflict arises when people do not co-operate.* Briefly discuss how conflict between staff members should be handled by management. [5]
- 5.2 Give FOUR examples of conduct that can encourage positive working relationships. [4x½=2]
- 5.3 Being a supervisor is regarded as a very responsible position. Give THREE responsibilities of the supervisor. [3]
- 5.4 The following advertisement appeared in a local newspaper.

ADVERTISEMENT**CHEF**

Required for 4-star game lodge in the Ceres Karoo. 2½ hours from Cape Town. Salary will be based on experience and qualifications. Salary packages include accommodation, water and electricity.

Please contact (021)464 4270 (O/H ONLY)

A candidate has been invited to an interview. Give FIVE guidelines which he/she can follow to ensure that the interview will be successful. [5]

/15/

TOTAL: /100/

END