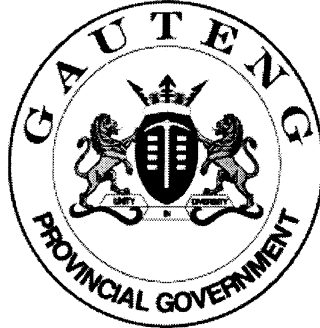


SENIOR CERTIFICATE EXAMINATION



FEBRUARY / MARCH

2007

HOSPITALITY STUDIES

SG

945-2/0 E

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9 pages

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GAUTENG DEPARTMENT OF EDUCATION

SENIOR CERTIFICATE EXAMINATION

HOSPITALITY STUDIES SG

TIME: 1½ hours

MARKS: 100

INSTRUCTIONS

- This examination paper consists of three sections.
- All three sections must be answered.
- Read the instructions for each question carefully.
- Answer all the questions in your answer book.

SECTION A**SECTION 1**1.1 Multiple-choice questions

Choose the correct answer from four possible answers provided.
For each question, write only the correct letter (A-D) next to the number
in your answer book.

1.1.1 A/an ... tart crust is used when the filling has already been cooked.

- A uncooked
- B half-baked
- C blind-baked
- D lightly baked (1)

1.1.2 Profiteroles are small puffs made of ... pastry.

- A choux
- B short crust
- C rough puff
- D hot water (1)

1.1.3 ... is /are dessert made with layers of phyllo pastry and nuts.

- A Éclairs
- B Apple strudel
- C Fruit slices
- D Baklava (1)

1.1.4 Wiener schnitzel is a classic ... dish.

- A lamb
- B pork
- C veal
- D beef (1)

1.1.5 To immerse broccoli in boiling water for 30 seconds and then in cold water is known as

- A blanching.
- B steaming.
- C boiling.
- D refreshing. (1)

- 1.1.6 ... is a vegetable dish with eggplant, baby marrows, onions and tomatoes cooked in olive oil.
- A Baby marrow provençale
 - B Tomato concassé
 - C Eggplant au gratin
 - D Ratatouille
- (1)
- 1.1.7 A wine is described as ... if alcohol is added to that wine in the production process.
- A fortified
 - B extra dry
 - C semi-sweet
 - D medium dry
- (1)
- 1.1.8 The correct temperature at which to serve sparkling wines and champagne is
- A 7°C.
 - B 10°C.
 - C 12°C.
 - D 20°C.
- (1)
- 1.1.9 The recommended ageing period for white wines after harvesting is
- A 2 months.
 - B 6 months.
 - C 18 months.
 - D 36 months.
- (1)
- 1.1.10 Which one of the following best describes productive teamwork?
- A Working to achieve the manager's goals
 - B Working as a group to achieve a common goal
 - C Working in pairs to achieve a consensual goal
 - D Working as a group to achieve individual goals
- (1)

[10]

1.2 Matching items

Match a job description in Column B (A-G) with each job title in Column A(1.2.1 to 1.2.5). Write only the correct letter of the description next to the relevant number.

COLUMN A		COLUMN B	
	<u>Job title</u>		<u>Job description</u>
1.2.1	Chef de cuisine	A	Graded as first, second and third assistant according to experience and competence. Supervised by chef de partie
1.2.2	Commis chef	B	Assists the restaurant manager. Welcomes guests and oversees quality of service and food in restaurant
1.2.3	Sommelier	C	Responsible for effective organization, running and control of a restaurant
1.2.4	Maître d'hôtel	D	Organizing, planning and overhead supervision of kitchen and kitchen brigade
1.2.5	Chef poissonier	E	Takes responsibility for the cooking and presentation of fish and seafood dishes
		F	Oversees the optimum storage conditions of products to ensure good quality
		G	A wine expert who advises the guests on their choice of wine

[5]

/15/

SECTION B

QUESTION 2

2.1 Vegetables

- 2.1.1 The successful cooking of vegetables is based on the principles of limited exposure to **water** and **air (oxygen)**. Give **FOUR rules** based on these principles by giving **THREE** rules for principle (a) and **ONE** rule for principle (b). Number your answers (a) and (b).

Principle	Rules based on principle
e.g. Limited exposure to heat	Cook vegetables only until done/Do not overcook vegetables.
(a) Limited exposure to water	(3)
(b) Limited exposure to air (oxygen)	(1)

- 2.1.2 Briefly describe the shape of each of the following vegetable cuts and give one use for each cut. Reproduce and complete the table below in your answer book.

Vegetable cut	Description	Use
Macèdoine		
Julienne		

(4)
[8]

2.2 Pastry

Describe the preparation of choux pastry in **FOUR** steps, using the following ingredients. Give advice to ensure a successful product at critical stages.

250 ml water
50 g butter
250 ml cake flour
3-4 eggs

[8]

2.3 Wine service

Describe to a wine steward-in-training the procedure to follow when serving a bottle of Shiraz to two customers at Cherry-on-Top restaurant.

[9]

/25/

QUESTION 33.1 Recipe analysisMarinated Grilled Lamb

5 cloves garlic, peeled and sliced
 50 g chopped rosemary
 Pinch of coarse black pepper
 1 leg of lamb, approximately 2.25 kg
 50 ml lemon juice
 75 ml olive oil
 25 ml salt

Serve with roasted or grilled vegetables.

from *TASTE – Woolworth's Festive Magazine: (2004)*

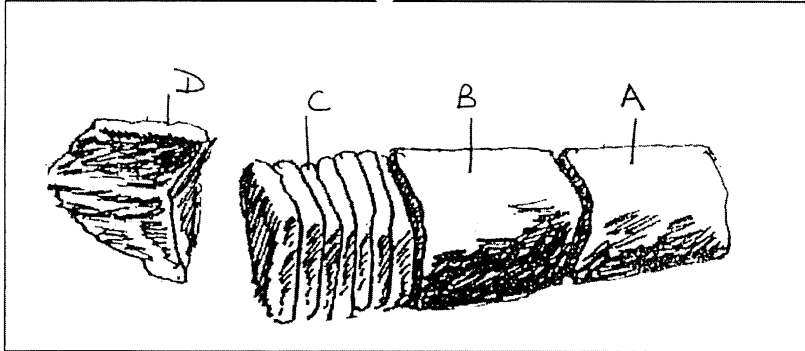
- 3.1.1 Identify THREE ingredients used for the marinade. (3)
- 3.1.2 What is the function of a marinade? (2)
- 3.1.3 Give TWO substitutes for lemon juice that would perform the same function in the recipe. (2)
- 3.1.4 Describe the desired appearance and texture of leg of lamb to bear in mind when purchasing the meat. (5)
- 3.1.5 Give TWO examples of accompaniments traditionally served with lamb. (2)
- 3.1.6 Calculate separately the cost of each of the following ingredients for this recipe. Also calculate the total cost.
 Note: 1000 g = 1 kilogram en 1 000 ml = 1 litre
- | | | | |
|-----|---------------------|---|-------------------|
| (a) | 75 g garlic | @ | R40.00 per kg |
| (b) | 50 g rosemary | @ | R4.70 per 125 g |
| (c) | 2.25 kg leg of lamb | @ | R39.00 per kg |
| (d) | 50 ml lemon juice | @ | R15.00 per 500 ml |
| (e) | 75 ml olive oil | @ | R75.00 per litre |
| (f) | Total | | |

(6)

[20]

3.2 Meat

Study the illustration below of a beef filét and answer the questions that follow:



3.2.1 Which part is used for each of the following? Write down only the appropriate letter.

- (a) Filét steaks
 - (b) Tournedos
 - (c) Chateaubriand
- (3)

3.2.2 Give THREE reasons why meat is ripened. (3)

3.2.3 What is the recommended grilling time for each of the following stages?

- (a) Rare (Saignant)
 - (b) Medium/just done (à point)
 - (c) Well done (Bien cuit)
- (3)

3.2.4 Recommend a suitable type of wine to serve with beef filét. (1)

[10]

/30/

SECTION C

QUESTION 4

4.1 Using well-phrased sentences, answer the following questions on problem situations. Your answers should demonstrate your understanding of what is service excellence in the hospitality industry. Provide **reasons** for your answers, where applicable.

4.1.1 The pastry chef is furious about the resulting puff pastry prepared by the junior chefs. Give them reasons for the following results:

- (a) Fat oozed out of pastry (4)
- (b) Pastry was hard and tough (3)
- (c) Pastry shrunk (2)

4.1.2 Give possible causes that could lead to continual conflict between the pastry chef and junior chefs in a kitchen, and give advice on how to solve the problem and create a good working relationship. (7)

4.1.3 You are a wine steward. You present a customer with the wrong bottle of wine because you did not hear his order correctly. Describe the correct procedure to follow when dealing with this problem in an appropriate and effective manner. (4)

[20]

4.2 Work opportunities

4.2.1 Distinguish between the role of the supervisor in food preparation in a commercial kitchen and the role of the supervisor of food service in a restaurant. Tabulate your answer as follows:

Supervisor in commercial kitchen (Food preparation)	Supervisor in restaurant (Food service)
(a)	(a)
(b) (2)	(b) (2)

4.2.2 Natie has been short-listed for the position of trainee food and beverage manager at Cherry-on-Top Restaurant and has been invited to an interview. Provide SIX useful hints on what he can do to prepare himself for the interview. (6)

[10]

/30/

GRAND TOTAL: /100/