

GAUTENG DEPARTMENT OF EDUCATION
SENIOR CERTIFICATE EXAMINATION

HOTELKEEPING AND CATERING SG

OCTOBER / NOVEMBER 2005
OKTOBER / NOVEMBER 2005

TIME: 3 hours

MARKS: 200

INSTRUCTIONS:

- The examination paper consists of THREE sections.
 - The questions from section A, B and C are COMPULSORY.
 - Read the instructions to each question carefully.
 - Detach the answer sheet on page 17 of this examination paper and use it to answer **Section A**.
 - Answer all the other questions in the answer book.
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SECTION A
OBJECTIVE TYPE

- All the questions in Section A must be answered on the answer sheet provided on page 17.
- Please **detach** the answer sheet before you begin to answer Section A.
- Write your **examination number** on the answer sheet in the spaces provided.
- When you have completed Section A **staple** the answer sheet to the **inside of the cover** of your answer book.

QUESTION 1

1.1 Multiple-choice questions

Choose the correct answer from the four possible answers (A-D) for Questions 1.1.1 – 1.1.21. Make a clear cross (X) over the correct letter next to the question number on the answer sheet provided.

EXAMPLE:

Russian tea is described as _____ .

- A. malty flavoured tea with lemon
- B. tea with a measure of vodka added
- C. strong, hot tea served with lemon
- D. tea without milk

ANSWER:

A	B	C	D
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1.1.1 Anchovies are an ingredient of _____ salad.

- A. Niçoise
- B. Waldorf
- C. Florida
- D. Greek

(1)

1.1.2 A mixture consisting of egg plant, baby marrows, onions, tomatoes and red peppers is known as _____ .

- A. lasagne
- B. ratatouille
- C. petit pois
- D. paella

(1)

- 1.1.3 A meringue base filled with fresh fruit and whipped cream is a _____ .
- A. sorbet
 - B. mousse
 - C. parfait
 - D. pavlova
- (1)
- 1.1.4 Thickeners made with equal quantities of egg yolk and cream used in sauces, cream soup and white stews.
- A. Beurre manié
 - B. Liaison
 - C. Roux
 - D. Glace de viande
- (1)
- 1.1.5 According to the _____ serving style, the carving and portioning is done in front of the guests.
- A. French
 - B. English
 - C. Silver
 - D. Russian
- (1)
- 1.1.6 In _____ salad, orange and grapefruit segments are served on a bed of lettuce.
- A. Florida
 - B. Japanese
 - C. Waldorf
 - D. Niçoise
- (1)
- 1.1.7 Fillet of beef, cut into neat round slices, fried or grilled.
- A. Tournedos
 - B. Chateaubriand
 - C. Entrecôte steak
 - D. Porterhouse
- (1)
- 1.1.8 To prepare brown meat stock _____.
- A. brown the bones and vegetables in a hot oven
 - B. brown the vegetables and bones in a medium oven
 - C. blanch the vegetables and add to the bones
 - D. blanch the bones and add to vegetables and water
- (1)

1.1.9 The method whereby potato chips are half-cooked in oil.

- A. Blanching
- B. Stir-frying
- C. Poaching
- D. Simmering

(1)

1.1.10 Pommes _____ are made with a duchesse mixture and piped into nest shapes.

- A. dauphine
- B. marquise
- C. amandines
- D. gaufrettes

(1)

1.1.11 The enzyme in raw pineapple which prevents gelatine from setting is _____ .

- A. bromelin
- B. papain
- C. ficin
- D. rennin

(1)

1.1.12 Food is served _____ in the Russian serving style.

- A. from a guéridon trolley
- B. from the left side of a guest
- C. on a big platter from a buffet table
- D. from the right side of a guest

(1)

1.1.13 At least _____% of the wine in a bottle must be harvested from the cultivar in the year mentioned.

- A. 50
- B. 75
- C. 60
- D. 70

(1)

1.1.14 The chef in charge of the food preparation in the kitchen is the _____ .

- A. Chef rôtiisseur
- B. Chef entremetier
- C. Chef de ruit
- D. Chef de Cuisine

(1)

1.1.15 Blinis and sour cream are traditionally served with caviar and _____ .

- A. vodka
 - B. whiskey
 - C. rum
 - D. cane
- (1)

1.1.16 One of the following does not appear on a sherry bottle:

- A. Wine mixture
 - B. Harvest year
 - C. Vintage
 - D. "Flor"
- (1)

1.1.17 A dry sparkling wine.

- A. Demi-sec
 - B. Brut
 - C. Sec
 - D. Doux
- (1)

1.1.18 The function of liquid in bread making.

- A. Controls the fermentation process
 - B. Helps with the formation of gluten
 - C. Has a firming effect on the gluten
 - D. Improves the keeping quality of bread
- (2)

1.1.19 Hors d'oeuvres á la Grecque:

- A. Fresh, soft vegetables cooked in a court-bouillon of water, olive oil, bouquet garni and tomatoes
 - B. Fresh, soft vegetables cooked in a marinade of olive oil and lemon juice
 - C. Fresh, soft vegetables cooked in a court-bouillon of water, lemon juice and tomato puree
 - D. Fresh, soft vegetables cooked in a marinade of olive oil, bouquet garni and tomatoes
- (2)

1.1.20 **Mise en place** refers to the _____ .

- A. kitchen organisation according to the party system
 - B. pre-preparation in the restaurant
 - C. sorting of vegetables in a kitchen
 - D. preparation of soups, eggs and starch dishes
- (2)

1.1.21 To prevent the curdling of mayonnaise add _____.

- A. all the oil at once
- B. oil drop by drop
- C. cold oil drop by drop
- D. add all cold oil at once

(2)
[25]

QUESTION 1.2

Match the **ingredient in bread** in **Column B** with a related **function** in **Column A**. Write only the correct letter (A – G) next to the relevant question number on your answer sheet.

COLUMN A FUNCTIONS	COLUMN B INGREDIENTS
1.2.1 Improves taste and keeping quality of bread.	A. Sugar
1.2.2 Contributes to the brown colour.	B. Salt
1.2.3 Has a firming effect on gluten.	C. Shortening
1.2.4 Helps bread to retain its shape	D. Yeast
1.2.5 Contribute to taste and colour	E. Flour
	F. Eggs
	G. Milk

(5)

QUESTION 1.3

From the list below identify the statements for each of the following.

1.3.1 THREE statements related to In-House Catering:

- A. Management decides on the menu.
- B. The venue is open to the public.
- C. The company subsidises the food.
- D. Management controls meal prices.
- E. Caterers are contracted on a yearly basis.

(3)

1.3.2 TWO statements related to Club Catering:

- A. Food and drink are offered to the clients at high tempo.
- B. A chef is hired by members to provide meals.
- C. The chef is responsible for compiling a menu.
- D. The cost of meals is included in membership fees.

(2)

QUESTION 1.4

Identify FOUR correct responses to each of the following statements. Write only the letters of your choice below the question number.

1.4.1 Statements related to meat:

- A. Yellow connective tissue is tenderised by marinade
- B. Marinade softens meat.
- C. Pork should be ripened.
- D. Commercial tenderizers can be used on mince meat.
- E. Deboned meat requires large space in a freezer.
- F. It is best to thaw meat in a refrigerator.
- G. During the ripening of meat the muscle protein is broken down.

(4)

1.4.2 Statements related to beer:

- A. Stout is dark in colour with a full-bodied taste and flavour.
- B. Ales are brewed from yeast which ferments at the bottom.
- C. Beer is served with a head of ± 2.5 cm.
- D. Ingredients of beer are malt, hops, sugar and molasses.
- E. Alcohol content of beer varies from 3,5% – 10%, depending on the type of beer.
- F. Bottled beer ensures a constant flavour, taste and character.

(4)

1.4.3 Statements concerning City Lodges:

- A. Only six rooms are available.
- B. Tariff is based on B and B.
- C. The guests enjoy luxury accommodation.
- D. City lodges are relatively cheaper.
- E. No restaurants are available in City Lodges.
- F. Guests cannot enjoy a high degree of privacy.

(4)

QUESTION 1.5

1.5 From the list below identify the THREE stages (in correct order) that gelatine passes through when it is used.

Dispersion, gelatinisation, gelation, hydration,
setting, garnishing, decorating, unmoulding

(3)

TOTAL FOR SECTION A: [50]

SECTION B
CULINARY STUDIES

QUESTION 2

- 2.1 2.1.1 List THREE characteristics of an À la Carte menu. (3)
- 2.1.2 Explain why plate service is used for an À la Carte menu. (3)
- 2.2 Study the hors d'oeuvres listed in the menu below and answer the questions that follow.

A la Carte Menu

Warm Tomato with Rocket

Trout with Melba Toast

Camembert Parcels on a bed of Rocket with Strawberry Coulis

Lightly Poached Coastal Oysters with Champagne Sabayon and Red Caviar

- 2.2.1 Name TWO criteria that you will keep in mind when purchasing oysters. (2)
- 2.2.2 "Oysters may also be served as cold hors d'oeuvres." Explain how you will serve it. (2)
- 2.2.3 Explain what is meant by **melba toast**. (1)
- 2.2.4 Explain the term **Coulis**. (3)

- 2.3 2.3.1 Explain the FIVE steps that you will consider when making puff pastry. (5)
- 2.3.2 Explain differences between the preparation of flaky pastry and puff pastry. (4)
- 2.3.3 Explain why pastry is handled as little as possible. (2)
- 2.4 2.4.1 Explain the procedure that is followed when a pastry is **blind baked**. (2)
- 2.4.2 Give TWO reasons why a short (crust) pastry is blind baked. (2)
- 2.5 Name an ingredient that acts as a neutralising agent when bicarbonate of soda is used in **quick breads**. (1)
- [30]**

QUESTION 3

- 3.1 3.1.1 List THREE ingredients in chaud-froid. (3)
- 3.1.2 Give a reason why chaud-froid is used. (1)
- 3.2 Name THREE mayonnaise variations and give one dish where each variation can be used. Tabulate your answers as follows.

VARIATIONS	DISH
(3)	(3)

- 3.3 3.3.1 Name a salad in which fresh green beans are used. (1)
- 3.3.2 Name TWO courses on a menu where the salad named in Question 3.3.1 can be served. (2)

3.4 Study the Orange Bavarois recipe and answer the questions that follow.

ORANGE BAVARIOS	
250 ml	milk
25 ml	sugar
3	egg yolks
12,5 ml	gelatine
15 ml	cold water
200 g	tinned pineapple
150 ml	cream
3	egg whites
1.	Prepare an egg custard using the first three ingredients.
2.	Hydrate the gelatine and add to the lukewarm egg custard.
3.	Add the tinned pineapple to the mixture.
4.	Whip the cream.
5.	Fold the whipped cream and stiffly beaten egg whites into the mixture.
6.	Pour the mixture into a mould to set in the refrigerator.

- 3.4.1 What do you understand by the term **hydrate** (step 2) in the above recipe? (1)
- 3.4.2 Explain why hydrated gelatine should not be added to hot egg custard. (2)
- 3.4.3 Explain why **tinned** pineapple can be added directly to egg custard. (3)
- 3.4.4 Explain why a gelatine mixture should not be frozen (step 6) if you are in a hurry. (1)
- 3.5 Describe how a **Coupe Jacques** is prepared. (4)
- 3.6 Discuss how the following factors will influence the setting of a gelatine mould.
- 3.6.1 A very high acid concentration (2)
- 3.6.2 A moderate amount of sugar (2)
- 3.6.3 Too much sugar (2)

[30]

QUESTION 4

4.1 Complete the table below with regard to each of the following:

4.1.1 A meat cut that is suitable to prepare each of the dishes listed in the table. (4)

4.1.2 The cooking method/s that is/are used for the dishes. (6)

DISH	4.1.1 MEAT CUT	4.1.2 COOKING METHOD(S)
A. Beef Stroganoff	(1)	(2)
B. Beef Wellington	(1)	(2)
C. Schnitzel of mutton	(1)	(1)
D. T-bone steak	(1)	(1)

4.1.3 Explain why steak is roller marked “**AAA**” in blue. (1)

4.1.4 Grading of meat in South Africa is based on several factors. List TWO factors. (2)

4.1.5 Explain why meat should NOT be defrosted at room temperature, in hot water or the sun. (2)

4.2 Beverages

Study the sketch below and answer the questions that follow:



4.2.1 The label on the bottle of wine gives useful information about the wine. Identify the information labelled **A**, **B** and **C**. (3)

4.2.2 Identify the colour of the above wine. (1)

4.2.3 State the serving temperature of the wine. (1)

4.3 Study the sketch below and answer the question that follows.



- Explain how you will handle the above situation. (2)
- 4.4 List FOUR steps that should be followed when opening a bottle of sparkling wine. (4)
- 4.5 List the country of origin for each of the following:
- 4.5.1 Goulash
 - 4.5.2 Sachertorte
 - 4.5.3 Trifle
 - 4.5.4 Smörgasbord

(4)
[30]

TOTAL FOR SECTION B: [90]

SECTION C
HOTEL ORGANISATION

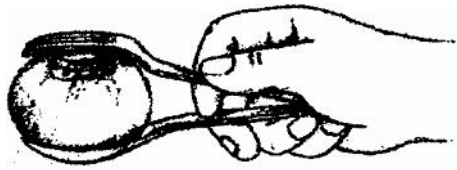
QUESTION 5

- 5.1 List FOUR types of services that are offered in guest houses. (4)
- 5.2 Study the advertisement below and answer the questions that follows.

	<p>South Africa's premier Seafood Restaurant</p> <p>CAPE TOWN FISH MARKET RESTAURANT-SUSHI BAR-FISH MARKET</p>
<p>FRANCHISE OPPORTUNITY</p>	
<p>Franchisees / Investors required Westgate and Bloemfontein Operational partners with R1 m required</p> <ul style="list-style-type: none">• Marketing and Operational support provided• Full training provided• Fantastic return on investments• Set-up cost ± R2,8 m <p>Call Douw at 083 4555 444</p> <p><i>Sunday Times, 18 April 2004</i></p>	

- 5.2.1 Explain how a franchising operation develops. (4)
- 5.2.2 Identify TWO incentives that are provided in the advertisement that will advantage the franchisee. (2)

5.3 Study the sketch below and answer the questions that follow.



- 5.3.1 Identify the serving style in which the above procedure is applied. (1)
- 5.3.2 List THREE guidelines that a chef has to consider with regard to the position of food in the service mentioned in Question 5.3.1. (3)
- 5.3.3 Why do you consider a **plate service style** to be economical? (2)
- 5.3.4 Explain why chefs prefer plate service style in exclusive restaurants. (1)
- 5.4 5.4.1 Explain what is meant by **guéridon service**. (2)
- 5.4.2 Name the type of menu that is suitable for use on the guéridon service. (1)
- 5.5 5.5.1 Name the sub-departments that handle the following aspects:
- (a) Staff issues
 - (b) Special functions
 - (c) Reservations
- (3)
- 5.5.2 Name the person who deals directly with the guests and staff. (1)
- 5.5.3 List a characteristic of the personnel in a small hotel. (1)
- 5.5.4 Compare the management of medium-sized hotels with that of small hotels. (2)
- 5.5.5 Name the number of rooms in a medium-sized hotel. (1)
- 5.6 List the TWO factors that normally influence the organisation of a hotel. (2)
- [30]

QUESTION 6

- 6.1 List FIVE duties of the chef de cuisine. (5)
- 6.2 List FIVE duties of chambermaids. (5)
- 6.3 Explain how the **all-inclusive tariff rate** is applied in hotels. (5)

- 6.4 List FOUR responsibilities of the maintenance staff. (4)
- 6.5 Owing to the escalating acts of terrorism around the world, members of staff have to maintain very strict security measures to ensure the safety of the guests. Discuss the necessary security measures that should be in place. (6)
- 6.6 Discuss the FIVE steps that have to be followed when receiving a travellers' cheque. (5)

[30]

TOTAL FOR SECTION C: [60]

TOTAL: 200

ANSWER SHEET / ANTWOORDBLAD

N.B. Please **staple** this page to the inside of the front cover of your answer book on completion.

L.W. **Kram** asseblief hierdie bladsy voor in jou antwoordboek **vas** wanneer jy dit voltooi het.

Examination number:

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Eksamennommer:

1.1					1.2		1.4.3	
1.1.1	A	B	C	D	1.2.1			
1.1.2	A	B	C	D	1.2.2			
1.1.3	A	B	C	D	1.2.3			
1.1.4	A	B	C	D	1.2.4			(4)
1.1.5	A	B	C	D	1.2.5		(5)	
1.1.6	A	B	C	D			1.5	
1.1.7	A	B	C	D	1.3.1			
1.1.8	A	B	C	D				
1.1.9	A	B	C	D				(3)
1.1.10	A	B	C	D			(3)	
1.1.11	A	B	C	D				
1.1.12	A	B	C	D	1.3.2			
1.1.13	A	B	C	D				
1.1.14	A	B	C	D			(2)	
1.1.15	A	B	C	D				
1.1.16	A	B	C	D	1.4.1			
1.1.17	A	B	C	D				
1.1.18	A	B	C	D				(2)
1.1.19	A	B	C	D				(2)
1.1.20	A	B	C	D				(2)
1.1.21	A	B	C	D				(2)
								(25)
					1.4.2			
							(4)	

[50]