

**GAUTENG DEPARTMENT OF EDUCATION /  
GAUTENGSE DEPARTEMENT VAN ONDERWYS  
SENIOR CERTIFICATE EXAMINATION /  
SENIORSERTIFIKAAT-EKSAMEN**

**HOTELKEEPING AND CATERING SG  
HOTELHOUDING EN SPYSENIERING SG**

**POSSIBLE ANSWERS OCT / NOV 2006**

SECTION A / AFDELING A

**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 / Eksamenommer:

1.1					
1.1.1	<del>A</del>	B	C	D	(1)
1.1.2	<del>A</del>	B	C	D	(1)
1.1.3	A	B	<del>C</del>	D	(1)
1.1.4	A	B	<del>C</del>	D	(1)
1.1.5	A	<del>B</del>	C	D	(1)
1.1.6	A	<del>B</del>	C	D	(1)
1.1.7	<del>A</del>	B	C	D	(2)
1.1.8	<del>A</del>	B	C	D	(2)
1.1.9	A	B	C	<del>D</del>	(2)
1.1.10	A	B	C	<del>D</del>	(2)
1.1.11	<del>A</del>	B	C	D	(3)
1.1.12	A	<del>B</del>	C	D	(3)
<b>(20)</b>					
1.2					
1.2.1	Pommes Marquise / Potato nests				(1)
1.2.2	Portugal				(1)
1.2.3	Cherry				(1)
1.2.4	Blind baking				(1)
1.2.5	Phylo pastry				(1)
1.2.6	Choux paste				(1)
1.2.7	Outside caterers				(1)
<b>(7)</b>					
1.3					
1.3.1	B, E				(2)
1.3.2	B, D, F				(3)
1.3.3	A, B, D, F				(4)
1.3.4	B, D, F, H				(4)
<b>(13)</b>					
1.4					
1.4.1	C				(1)
1.4.2	D				(1)
1.4.3	F				(1)
1.4.4	A				(1)
<b>(4)</b>					
1.5					
1.5.1	D				(1)
1.5.2	A				(1)
1.5.3	E				(1)
1.5.4	C				(1)
<b>(4)</b>					
1.6					
1.6.1	C				(1)
1.6.2	F				(1)
<b>(2)</b>					

**TOTAL FOR SECTION A: [50]**

SECTION B  
CULINARY STUDIES

QUESTION 2

2.1 Menus

2.1.1 MENU TYPES	2.1.2 (a) DISHES	2.1.2 (b) PREPARATION TIME
A. Table d'hôte (1)	A limited choice for each course (1)	Dishes are ready at a specific time (1)
B. ? la carte menu(1)	List of dishes is specified (1)	Each dish takes a certain time to prepare (1)

(6)

2.2 Purchasing (Live): oysters

- Closed shells indicate freshness (1)
- Oyster feels heavy because it is full of water. (1)

2.3 *Canapés* brushed with aspic during preparation

- Preparation of *canapés* is time consuming. (2)
- Thin layer aspic prevents the *canapés* from drying. (2)

2.4 Accompaniments: Served with snails

- Tasty sauce / e.g. garlic sauce (1)
- Fresh, brown bread with butter (1)

2.5 2.5.1 Red wines: served in wine baskets

- Keep the formed sediment at the bottom of the bottle. (2)

2.5.2 Cork of red wine: removed

- Red wine must breathe (2)
- Flavour develops to its peak (2)

2.6 Handle glass: Pouring

2.6.1 Never lift wine glasses from the table to pour (1)

2.6.2 Pick up the beer glass at a slight angle and pour (1)

2.7 2.7.1 Types of glasses

- A: Sparkling / champagne (3)
- B: White wine
- C: Red wine

- 2.7.2 Main class: of the wines
- Natural wines (1)
- 2.7.3 Levels: be filled
- Glass B: 2/3 full or ¾ full (Cape Wine Academy information)
  - Glass C: ½ full (2)
- 2.8 Cultivar to make two thirds (2/3) of sparkling wines.
- Point Noir (1)
- 2.9 Apéritifs: term on a typical South African wine list.
- A drink which may be served before a meal. (1)
- 2.10 Flor:
- A specific type of yeast
  - Appears and later disappears during the fermentation process. (2)
- [30]**

### QUESTION 3

- 3.1 3.1.1 Term: scald
- Heat the milk but do not boil. (1)
- 3.1.2 A. Ribbon stage (step 2)
- Beat egg yolks and caster sugar till the mixture is smooth. ü  
Flows from the spoon or whisk in a continuous ribbon. ü (2)
- B. Do not boil (step 3).
- Boiling damages the ability of gelatine to set. Gelatine loses its gelling property when boiled. (1)
- 3.1.3 Unmould
- Rinse the serving plate with cold water.
  - Helps to move the mould to the correct position.
  - Cover the mould with a plate, turn over, shake lightly to unmould / use fingertip to loosen from sides. (3)

- 3.1.4 Differentiation: Charlotte russe and Charlotte muscovite  
Charlotte russe
- Mould lined with finger biscuits
  - Decorated with cream, glacéd fruit and candied flowers (any two) (2)
- Charlotte muscovite
- Mould lined with red jelly
  - Unmoulding dip quickly in hot water (2)
- 3.2 Chemical process: baking powder with added moisture
- Acid (cream of tartar) and alkali (bicarbonate of soda) react
  - Carbon dioxide (C<sub>2</sub>) is released (3)
- 3.3 3.3.1 Pastry: measure ingredients accurately
- Wrong ratios change the characteristics of pastry completely. (2)
- 3.3.2 Pastry: mix the ingredients with a knife.
- Knife remains colder than your hands
  - Pastry remains colder and firmer (2)
- 3.3.3 Pastry: handle the pastry as little as possible.
- Heat from your hands melts the grease in the pastry. (2)
- 3.4 3.4.1 Functions: salt
- Improves the taste
  - Controls the fermentation process
  - Strengthen the gluten
  - Contributes to fine texture Any three (3)
- 3.4.2 Functions: sugar
- Good source of food for the yeast
  - Contributes to the taste and flavour of the bread
  - Improves the colour of the crust.
  - Contributes to brown colour Any three (3)
- 3.5 Traditional dishes
- 3.5.1 Goulash
- A braised dish made of cubed beef and onions, flavoured with paprika and tomato puree.
  - Served with small potatoes or gnocchi (2)

## 3.5.2 Sushi

- Fish, rolled in rice and seaweed (2)
  - Served with soya sauce (2)
- [30]**

**QUESTION 4**

## 4.1 Al dente

- Cooking of vegetables until soft but firm (2)

## 4.2 Store potatoes and substantiate

- Store in thick paper bags / dark places / well ventilated / 4 – 8°C
- Light and heat
- Potatoes turn green (3)

## 4.3 Collagen: Effect of moist heat

- Collagen breaks down in gelatine (1)

## 4.4 4.4.1 Ripening process of meat

- Muscle protein breaks down owing to protein action (2)

## 4.4.2 Ripened meat: advantages

- More tender
- Juicier meat (2)

## 4.5 4.5.1 no. 13 (1)

4.5.2 no. 11 – Loin (2)  
no. 12 – Rump

4.5.3 no. 11 – fine texture (2)  
no. 12 – coarse texture

4.5.4 Chateaubriand (1)

## 4.5.5 Uses:

- Boned and rolled
- Rump steak
- Kebabs (3)

## 4.6 Vegetable strips: inserted

- Enhance the appearance and flavour (2)

- 4.7 4.7.1 Clouté onion
- Cloves are pricked in onions ü for flavour. ü (2)
- 4.7.2 Dot sauce with butter.
- Prevent a skin from forming on the sauce (1)
- 4.8 Sauces and thickeners

4.8.1	4.8.2
Hot sauces	Thickener
Béchamel (1)	White roux (1)
Velouté (1)	Blond roux (1)
Espagnole (1)	Brown roux (1)

(6)  
[30]

**TOTAL FOR SECTION B: [90]**

### SECTION C HOTEL ORGANISATION

#### QUESTION 5

- 5.1 Night-auditing: between 23:00 and 7:00
- Few arrivals and transactions during this period
  - Essential to control accounts before the guests leave the hotel the following morning. (2)
- 5.2 5.2.1 Continental plan
- Accommodation
  - Bed and breakfast establishments (2)
- 5.2.2 *Demi pension*
- Room
  - Breakfast
  - One main meal per day (3)
- 5.2.3 All inclusive tariff
- A number of hotel services are covered by one price
  - Accommodation / bed, breakfast, lunch, dinner
  - Morning and afternoon tea
  - The use of the conference facilities (4)

## 5.3 5.3.1 Game reserves

- Kruger National Park
  - Lion Park
  - Pilansberg
- Any other possible game reserves (3)

## 5.3.2 Mountains

- Table Mountain
  - Drakensberg
  - Swartberge
- Any other possible mountain (3)

## 5.4 ASATA

ABBREVIATION	5.4.1 EXPLANATION	5.4.2 MAIN AIM
ASATA	Association of South African Tourism Agencies (1)	Quality service to clients (1)

(2)

## 5.5 Plug wiring: indicates colour

- |    | 5.5.1                      | 5.5.2 |     |
|----|----------------------------|-------|-----|
| A. | Neutral ü – Blue ü         |       |     |
| B. | Earth ü – Green – yellow ü |       |     |
| C. | Live ü – Brown ü           |       | (6) |

## 5.6 5.6.1 Staff report losses to

- Manager ü (1)

## 5.6.2 Valuable lost items: step to take when fails to trace owner

- Contact the police (1)

## 5.7 Steps in treatment: light burn wounds

- Immerse the burn in cold water.
- Do not prick blisters.
- Cover the burned area with sterile bandages.
- Consult a doctor .
- Don't use traditional healing / boererate. (any three) (3)

**[30]**

## QUESTION 6

- 6.1 Departments: to co-ordinate with
- Security
  - Maintenance
  - Reception
  - Restaurant
- (4)
- 6.2 Duties of house porter (valet)
- Look after the guests' clothes.
  - Wash carpets.
  - Take down and hang curtains.
  - Move furniture around.
  - Keep store rooms stocked.
  - Clean stair railings.
  - Other applicable tasks. (any four)
- (4)
- 6.3 Number of rooms:
- Large hotels – 400 rooms (400 or more)
  - Medium hotels – 150 rooms (120 – 200)
  - Small hotels – 50 rooms or less
- (3)
- 6.4 Chefs according to the *partie system*
- 6.4.1 Executive chef
- Chef de cuisine
- (1)
- 6.4.2 Grill chef
- Chef rôtiisseur
- (1)
- 6.5 Corking fee
- Fee paid to the restaurant when guests bring their own liquor.
  - Fee is payable for opening the bottles.
  - Use of the glasses of the establishment.
- (3)
- 6.6 Reasons: of unfair dismissal
- Strike: ü Participation by an employee in trade union activities such as strikes ü
  - Dismissed and leave premises: ü No prior warning or notice. ü
  - English to French as Language: ü Unfair discrimination in respect of language ü
- (6)



6.7	Liquor.	
	<ul style="list-style-type: none"><li>• Any spirit or drinks / beverages</li><li>• Contains more than 2% alcohol.</li></ul>	(2)
6.8	Table setting:	
	6.8.1 A – English style	(1)
	6.8.2 B – Buffet	(1)
6.9	Common serving style and motivate	
	6.9.1 Plate service	(1)
	6.9.2	
	<ul style="list-style-type: none"><li>• Ensure good portion-control</li><li>• Service quick and efficient</li><li>• Chefs exercise their skills in presenting attractive dishes.</li></ul>	(3)
		<b>[30]</b>
	<b>TOTAL FOR SECTION C:</b>	<b>[60]</b>
	<b>TOTAL:</b>	<b>200</b>