



GRADE 10

TERM 2

HOSPITALITY STUDIES

JUNE EXAMINATION

MEMORANDUM

SECTION A: SHORT QUESTIONS

QUESTION 1.1: MULTICHOICE - QUESTIONS

[10]

1.1.1	A
1.1.2	C
1.1.3	C
1.1.4	B
1.1.5	D
1.1.6	A
1.1.7	D
1.1.8	D
1.1.9	A
1.1.10	C

QUESTION 1.2: MATCH COLUMN A WITH COLUMN B

[5]

1.2.1	E
1.2.2	A
1.2.3	D
1.2.4	C
1.2.5	B

QUESTION 1.3: CROSSWORD PUZZLE

[5]



1.3.2
—B→

R

I

1.3.1
C ↓

H

E

D

D

1.3.3
—P→

R

A

R

M

E

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A

N

1.3.4
C ↓

O

T

T

A

G

1.3.5
G ↓

O

U

D



TOTAL OF SECTION A: [20]

SECTION B: KITCHEN OPERATIONS; HYGIENE, SAFETY AND SECURITY [20]

QUESTION 2: KITCHEN OPERATIONS [12]

2.1 Cooking equipment is used to cook food by using heat from gas, electricity, solid fuel or oil.

2.1.1 Identify TWO (2) other heating methods. . (2)

- (Any 2 correct answers)
- Microwave
- Convection
- Steam
- Halogen
- Induction

2.2 Copy the table below and complete by providing ONE (1) use and ONE (1) feature for the following equipment. (4)

Equipment	Uses	Features
Microwave ovens	2.2.1 (Any 1 correct Answer) <ul style="list-style-type: none"> • Automatic defrosting • Browning 	2.2.2 (Any 1 correct Answer) <ul style="list-style-type: none"> • Speed • Easy to use • Do not require additional assembly
Conventional ovens	2.2.3 (Any 1 correct Answer) <ul style="list-style-type: none"> • Baking • Roasting • Stewing • Braising • Grilling 	2.2.4 (Any 1 correct Answer) <ul style="list-style-type: none"> • Gas or electric • Thermostat to regulate temperatures

2.3 What is another name for a mandolin? (2)

- Specialised hand-held slicer ✓ ✓

2.4 Classify and say what the following equipment is: (4)

2.4.1	Boning Knife ✓	2.4.3	Measuring cups ✓
2.4.2	Apple corer ✓	2.4.4	Ramekins ✓

TOTAL QUESTION 2: [12]

QUESTION 3: HYGIENE, SAFETY AND SECURITY**[8]**

3.1 What personal hygiene practices should be carried out when working in a kitchen or restaurant? Give TWO (2) guidelines. (2)

- (Any 2 correct answers)
- Bath or shower every day.
- Wash your hands thoroughly and frequently, especially after using the toilet.
- Keep your nails short and clean.
- Wash your hair regularly and wear it in a neat, simple style.
- Never sneeze over food or touch your nose with your bare hands, because you can transfer germs to food and utensils. Use a tissue and wash your hands after blowing your nose.
- Use a clean spoon or fork to taste a food.
- Brush your teeth well and visit the dentist regularly.
- Take good care of your feet. You will be on your feet for long hours.
- Cover any cuts, burns or scratches with a waterproof dressing.
- Use cosmetics in moderation or not at all.
- Never wear jewellery or a watch while working.
- Do not smoke.
- Do not spit, as it spreads germs and diseases such as tuberculosis.
- Do not handle food when you feel ill.

3.2 In your opinion, what requirements should a kitchen uniform meet. Name FOUR (4). (4)

- (Any 4 correct answers)
- The design should be hygienic and also protect the wearer against excessive heat.
- The colours should be either white or a light colour, to show stains and dirt easily, although the modern trend does allow for darker colours.
- The fabrics should be strong, absorbent, light to wear and washable, preferably cotton.
- The apron should be long enough to protect your legs from spills.
- Shoes should support and protect your feet. Sandals, slip-on shoes and high-heeled shoes do not support and protect your feet adequately and are dangerous to wear in the kitchen.

3.3 How can food be contaminated? (2)

- (Any 2 correct answers)
- Dirty preparation surfaces.
- Waste materials.
- Germs carried by people.

TOTAL QUESTION 3: [8]

SECTION C: NUTRITION AND MENU PLANNING; COMMODITIES [40]**QUESTION 4: NUTRITION AND MENU PLANNING [10]**

4.1 For what is the food pyramid a guide to? (3)

- To have balancing nutrients in the correct quantities. ✓
- To have daily food choices for breakfast, lunch and dinner. ✓
- To eat less fat, salt and sugar, and eat more fibre. ✓

4.2 Name FOUR (4) feeding guidelines unique to South Africa. (4)

- Eat legumes regularly. ✓
- Eat foods from animals every day. ✓
- Drink lots of clean water. ✓
- Eat healthy snacks. ✓

4.3 Name ONE (1) main function for the following nutrients:

4.3.1 Carbohydrates (1)

- (Any 1 correct answer)
- Are the body's main fuel.
- Provide energy to carry out daily functions such as walking, exercising, sport, etc.
- Give the body energy to maintain bodily functions such as breathing and blood circulation.

4.3.2 Magnesium (1)

- (Any 1 correct answer)
- Relaxes nerves and muscles.
- Builds and strengthens bones.
- Maintains normal blood circulation.

4.3.3 B (1,2,3,6,12) (1)

- (Any 1 correct answer)
- Digests carbohydrates and fat.
- Releases energy.

TOTAL QUESTION 4: [10]

QUESTION 5: PANCAKES, WAFFLES AND CRUMPETS [10]

5.1 Discuss the following and the ratio of each batter:

5.1.1 Thin batter (3)

- Thin batters are also referred to as "pour" batters, ✓ and they have a liquid to dry ingredients ration of about 1:1. ✓ Thin batters have a tin consistency and pour easily in a steady stream. ✓

5.1.2 Drop batter (3)

- Drop batters have a liquid to dry ingredients ratio of about 1:2. ✓
- Drop batters have a thicker consistency than thin batters, ✓ and they brake when poured or dropped from a spoon. ✓

5.2 What is the THREE (3) steps that needs to be followed by making an emulsion batter? (3)

- Step 1: Make sure that the milk, eggs and flour are cool enough to allow the fat to partially solidify, to give the muffin or cake a velvety texture. ✓
- Step 2: Combine the beaten egg, the melted fat or oil, and the liquid together. ✓
- Step 3: Combine all the dry ingredients together and then add them to the mixed liquid ingredients. ✓

5.3 Define: "Emulsion". (1)

- A mixture of two or more unblendable liquids. ✓

TOTAL QUESTION 5: [10]**QUESTION 6: EGGS AND CEREALS; DAIRY PRODUCTS; COFFEE [20]**

6.1 Name the structure of the egg. (6.1.1 – 6.1.2) (2)

- 6.1.1 yolk ✓
- 6.1.2 chalaza ✓

6.2 Explain what you understand under the following terms for the culinary use of eggs:

6.2.1 Binding (2)

- Beaten eggs coagulate and hold ingredients together. ✓ ✓

6.2.2 Coating (2)

- Beaten eggs are used to protect and add a crisp outer coating to food. ✓ ✓

6.2.3 Clarifying (2)

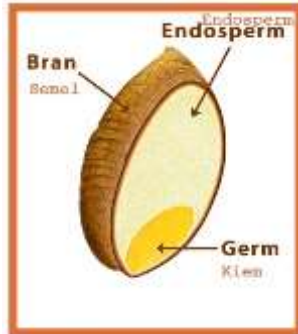
- Egg whites are used to clarify stocks and in the make of consommé and aspic. ✓ ✓

6.3 Look at the following eggs, explain what type of eggs they are and give ONE (1) feature for each: (4)

6.3.1	<p>Ostrich: ✓ (Any 1 correct answer) ✓</p> <ul style="list-style-type: none"> • 8 to 12 times larger • Strong flavour • Shell is hard to crack • Best suited for baking <p style="text-align: right;">(2)</p>
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6.3.2	Quail: ✓ (Any 1 correct answer) ✓ <ul style="list-style-type: none"> • Are tiny tasty eggs • Used for starters or a cocktail snack • Are often preserved in vinegar (2)
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6.4 Make a schematic representation of a cereal grain and provide subtitles. (4)



6.4.1 Endosperm ✓

6.4.2 Bran ✓

6.4.3 Germ ✓

6.4.4 Correct schematic representation of a cereal grain ✓

6.5 Give ONE (1) use for cheese can be used. (1)

- (Any 1 correct answer)
- Can be used as a fresh or toasted sandwich filling.
- Can be used as a course in a meal, for example a cheese platter.
- Can be used as a food on its own.
- Can be used as an ingredient of a wide variety of dishes such as pasta, vegetable bakes, and cheese sauces.

6.6 Milk and milk products can be used in a variety of ways.

Give TWO (2) examples of these uses. (2)

- (Any 2 correct answers)
- As a beverage.
- As an accompaniment to breakfast cereals.
- As an ingredient in baking and cooking.
- With coffee or tea.
- As a topping for pizzas.

6.7 What is “white coffee”? (1)

- White coffee is coffee with room temperature milk or other whitener added. ✓

TOTAL QUESTION 6: [20]

SECTION D: SECTORS AND CAREERS; FOOD AND BEVERAGE SERVICE [20]**QUESTION 7: SECTORS AND CAREERS [10]**

7.1 Personnel play an important role in the success or failure of an establishment as they deal with guests every day. What are the THREE (3) qualities personnel should have when they work with customers on a daily basis? (3)

- Plenty of stamina. ✓
- A positive attitude towards work. ✓
- A willingness to learn. ✓

7.2 Write a short paragraph describing a franchise fully, in the food and beverage industry. (5)

- A franchise is a license that the owner of an establishment buys from a company. This license allows that establishment to use a specific brand concept, for example the Wimpy brand. The main advantage of buying a franchise is that, as people know the brand name, the business will attract customers easily. Other advantages include training and centralised marketing, purchasing and loyalty programmes. The disadvantages of buying a franchise include that costs may be higher than expected, you may be told how to run your business, and you are affected by the reputation of other franchise holders. ✓ ✓ ✓ ✓ ✓

7.3 Give TWO (2) examples of career opportunities in the food and beverage sectors. (2)

- (Any 2 correct answers)
- Food and beverage manager, controller or receptionist.
- Restaurant manager.
- Professional chef, cook, waiter or bartender.
- Catering or fast-food services business owner (self-employment).
- Catering manager.

TOTAL QUESTION 7: [10]

QUESTION 8: FOOD AND BEVERAGE SERVICE [10]

8.1 What is a buffet? (2)

- A buffet consists of a wide variety of hot and/or cold food items from which guests help themselves. ✓ ✓

8.2 What are breakfast and brunch buffets? (4)

- Breakfast is the first meal of the day. The English word “breakfast” refers to the breaking of night’s fasting. A breakfast or a brunch buffet includes a wide variety of foods and a chef is often present to prepare items such as omelettes and fried eggs to order. ✓ ✓

- Brunch is served mid-morning and includes both breakfast and light lunch menu items. Bruch dishes can include light lunch dishes such as kedgerree, quiches, fish, tartlets, egg dishes, and even light deserts. ✓ ✓

8.3 When the telephone rings you need to make sure that you answer it as quickly as possible. What is the most important information that you need to find and record in the reservation book when receiving a booking. Give FOUR (4) (4)

- (Any 4 correct answers)
- The customer's name.
- The day and date of the reservation.
- The number of people.
- The time of arrival.
- Whether they require a smoking or non-smoking table (only if your establishment has the legal facilities for smokers).

TOTAL QUESTION 8: [10]

GRAND TOTAL: [100]

BLOOM: COGNITIVE LEVELS / KOGNITIEWE VLAKKE: HOSPITALITY STUDIES/GASVRYHEIDSTUDIES

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Vrg 1.2.1 – 1.2.5	5						
Vrg 1.3.1 – 1.3.5		5					
Vrg 2.1.1	2						
Vrg 2.2.1 – 2.2.4				4			
Vrg 2.3		2					
Vrg 2.4.1 – 2.4.4			4				
Vrg 3.1					2		
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Vrg 5.1.1 – 5.1.2			6				
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