



Auxilio
DISTANCE EDUCATION

GRADE 11

TERM 2

HOSPITALITY STUDIES

JUNE EXAMINATION

Time Allocation : 2 Hours
Total Marks : 150 Marks
Date : 28 May 2019
Examiner : Me. L. Page
Moderator : Me. A. Cunnington

Instructions:

1. This PAPER consists out of 16 pages.
2. Answer ALL the questions.
3. This PAPER consists out of EIGHT (8) questions, SECTION A to C.

Section	Content	Marks	Time (minutes)
A	Short questions (All topics)	30	15
B	Nutrition and Menu planning; Food commodities	80	75
C	Sectors and Careers; Food and Beverage Services	40	30
TOTAL:		150	120 min

3. Read ALL the questions carefully and answer ONLY what has been asked.
4. Number the answer according to the numbering system used in this PAPER.
5. Make sure you submit your ANSWER SHEET.
6. Write neatly and legibly in BLUE pen.
7. Draw a 2 cm margin line on the right hand side of your answer book.
8. Use the full time to complete your PAPER.
9. GOOD LUCK!!!

SECTION A: SHORT QUESTIONS**QUESTION 1: MULTI-CHOICE****[10]**

1.1 Four options are given as possible answers to the following questions.

Choose the correct answer and write the letter (A – D) next to the question number (1.1.1 – 1.1.10) e.g. 1.1.11 D on the attached APPENDIX A that has been provided.

1.1.1 Why should skimming be done regularly with stocks?

- A. It becomes cloudy.
- B. It is going to taste bitter.
- C. Both A and B
- D. NONE of the above

(1)

1.1.2 Die following are ... and their livers are used to make *foie gras*.



- A. ducks
- B. geese
- C. quails
- D. turkeys

(1)

1.1.3 Poussin is ...

- A. birds raised in a free-range environment.
- B. birds free of chemically produced growth enhancers or steroids.
- C. Baby chicken, four to six weeks old.
- D. Special bred chickens that are relatively plump with more breast meat in relation to their overall size and composition. (1)

1.1.4 Crustaceans are ...

- A. shrimps
- B. mussels
- C. oysters
- D. abalone

(1)

1.1.5 Fast-food establishments offer ...



- A. limited menu
 - B. fast service
 - C. take-away facility
 - D. ALL the above
- (1)

1.1.6 A starter consists off ...

- A. soup
 - B. fish dish
 - C. salad
 - D. ALL the above
- (1)

1.1.7 Serve food from the ... and clear from the ...



- A. right hand side and left hand side
 - B. left hand side and right hand side
 - C. right hand side and right hand
 - D. left hand side and left hand side
- (1)

1.1.8 Spices and herbs have been used for hundreds of years, since ancient times. They were used mainly for ...

- A. medicine
 - B. cosmetic purposes
 - C. for flavouring foods
 - D. ALL the above
- (1)

1.1.9 Fish is high in protein and rich in vitamins and minerals, as well as omega-3 fatty acids, which help to lower blood fats and so reduce the risk of ... disease.



- A. lung
- B. hart
- C. liver
- D. spleen

(1)

1.1.10 The following is classified as ...



- A. Shellfish
- B. Cephalopods
- C. Both A and B
- D. NONE of the above

(1)

QUESTION 1.2: MATCH COLUMN A WITH COLUMN B**[10]**

Match the KEY WORDS in COLUMN A with a SHORT DESCRIPTION in COLUMN B. Write only the letter (A – J) next to the question number (1.2.1 – 1.2.10). Answer on the attached APPENDIX A.

COLUMN A		COLUMN B	
KEY WORDS		SHORT DESCRIPTIONS	
1.2.1	Chef de Cuisine	A	Announcer. Accepts orders from the dining room and relays them to the station chef. Checks plates before they leave the kitchen.
1.2.2	Saucier	B	An Italian sauce made from basil leaves, garlic and pine nuts, and used for hot pasta and pasta salads or for flavouring.
1.2.3	Rôtisseur	C	A cooking liquid for fish made of water, vinegar, thyme, bay leaves, parsley stalks, onion, carrot and peppercorns.
1.2.4	Aboyeur	D	A sauce made from a puree of vegetables and/or fruit, may be served hot or cold.
1.2.5	Pesto	E	The innards used in preparation.
1.2.6	Court Bouillon	F	Covering the breast with a thin layer of fat.
1.2.7	Bouillon	G	Is the executive or head chef. Is responsible for the management of kitchen operations.
1.2.8	Barding	H	Sauté chef. Is responsible for sauces, a la carte meat and fish dishes, sautéed dishes, stews, hors d'oeuvres and hot entrees.
1.2.9	Offal	I	Roast chef. Is responsible for the grilling, frying and deep-frying of meat and poultry.
1.2.10	Coulis	J	A broth made from meat and vegetables and then strained to remove any solid ingredients.

QUESTION 1.3: CHOOSE CORRECT WORDS FROM BRACKETS**[5]**

Choose the correct word (s) from those given in brackets. Write only the word (s) next to the question number (1.3.1 - 1.3.5) on the attached APPENDIX A.

e.g. 1.3.11 Sauce supreme

1.3.1 (Jointing/Deboning) involves removing the bones from the leg or breast, or even the entire bird. (1)

1.3.2 (Filleting/Stuffing) involves placing the mixture in the cavity of the bird and under the skin of the chicken (in-between the skin and the flesh of the bird). (1)

1.3.3 (Steamed fish/Raw fish) are served in sushi and sashimi, and its accompaniments are wasabi and pickled ginger. (1)

1.3.4 When you need to fillet a fish, cut (parallel/horizontal) to the backbone against the bone from head to tail. (1)

1.3.5 Vol-au-vent is fish with a (pastry case/no pastry case). (1)

QUESTION 1.4: CROSSWORD PUZZLE

[5]

Use the pictures that are given as clues and also a short description to complete the crossword puzzle on the attached APPENDIX A. Fill in FIVE (5) types of HERBS and SPICES that are used in different dishes and food. Do not copy, it is already attached to APPENDIX A. Page 2/2. Question number (1.4.1 – 1.4.5) e.g. 1.4.6 PARSLEY




1.4.1 Used in baking and desserts. Has a sweet nutty flavour. (1)

1.4.2 Sweet-fiery flavoured root. (1)

1.4.3 Flavour rice dishes and is the most expensive spices in the world. Comes from the crocus plant. Sold in thread form. (1)

1.4.4 It has a delicate flavour and flavours vinegar, salad dressings, mustards etc.(1)

1.4.5 Member of the mint family and are used to add flavour to meats, cheese, and traditional pesto. (1)

	1.4.5 T ↓					1.4.1 ↓			
1.4.3 →		F		R					
	R								
					1.4.4 →		S	I	
									
	G								
					1.4.2 G →		N		
	N								



TOTAL OF SECTION A : [30]**SECTION B: NUTRITION AND MENU PLANNING; FOOD COMMODITIES [80]****QUESTION 2: NUTRITION AND MENU PLANNING [40]**

2.1 Plan a three-course meal either for a Sunday Lunch or a supper especially for the winter. Remember to stick to the specifications of planning a menu. (10)

2.2 Set up rules for your staff what they need to keep in mind when compiling a menu. (8)

2.3 A customer's eating habits and food preferences will be determined by his/her culture and religion.

2.3.1 Name at each of the following ONE (1) point that should be kept in mind when planning a menu.

2.3.1.1 Muslims (1)

2.3.1.2 Jews (1)

2.3.1.3 Hindus (1)

2.3.1.4 Buddhists (1)

2.3.1.5 Africa tribes (1)

2.4 Calculate the following cost of the recipe on APPENDIX B. Look at the recipe below. (15)

Phutu Surprise (Serves 4 – 6)

Ingredients	Require	Purchase Unit	Purchase Price
Water	125 ml	500 ml	R8.99
Mealie Meal	500 ml	1 kg	R16.49
Oil	60 ml	750 ml	R32.99
Onion	1	1	R4.00
Clove garlic	1	1	R2.62
Turmeric	5 ml	30 ml	R17.52
Red and green sweet pepper	1	1	R7.98
Salt and pepper		Salt and spices are not included in the recipe's calculation.	
Parmesan Cheese	45 g	100 g	R22.65

2.5 In your opinion: What is "signature dishes"? (1)

2.6 Describe "standardised recipe(s)" in your own words. (1)

TOTAL QUESTION 2: [40]





QUESTION 3: FISH

[10]

3.1 As fish is highly perishable, you need to take special care to make sure that you buy the best quality fish that is fresh.

3.1.1 Which criteria should you use to determine freshness of fish? (6)

3.2 Classify the following fish. Write only A to D next to the question nr (3.2.1 – 3.2.4). May only be used once.



<p>A. Trout</p> 	<p>B. Sardines</p> 
<p>C. Tuna</p> 	<p>D. Cod</p> 

- 3.2.1 Oily fish (1)
- 3.2.2 Freshwater fish (1)
- 3.2.3 Saltwater fish (1)
- 3.2.4 Round fish (1)

TOTAL QUESTION 3: [10]

QUESTION 4: HERBS, SPICES, CONDIMENTS AND FLAVOURANTS [10]

4.1 Identify the following TWO (2) common culinary herbs and give ONE (1) characteristic by each. (4)

Identify	Characteristic
4.1.1  (1)	(1)
4.1.2  (1)	(1)

4.2 What is the difference between condiments and flavourants? (4)

4.3 Look at the following flavourant and give ONE (1) use.



4.3.1 Tabasco (1)

4.4 Name ONE (1) point of how to store spices. (1)

TOTAL QUESTION 4: [10]

QUESTION 5: POULTRY

[10]

5.1 What nutritional value does poultry, especially chicken, have?

(4)

5.2 List FOUR (4) preparation methods for poultry.

(4)

5.3 Name the TWO (2) portions of chicken.

5.3.1



(1)

5.3.2



(1)

TOTAL QUESTION 5: [10]

QUESTION 6: STOCK

[10]

6.1 Give THREE (3) examples of basic stock.

(3)

6.2 What do you call fish stock where white wine or orange juice have been added?

(2)

6.3 What does a “Mirepoix” mixture consist of?

(4)

6.4 Explain what the basic ingredients of any stock are?

(1)

TOTAL QUESTION 6: [10]



SECTION C: SECTORS AND CAREERS; FOOD AND BEVERAGE SERVICE

[40]

QUESTION 7: SECTORS AND CAREERS

[20]

7.1 What characterizes the following chefs? Provide ONE (1) responsibility and ONE (1) task?

<p>7.1.1 Pâtissier</p>  <p>(2)</p>	<p>7.1.2 Poissonnier</p>  <p>(2)</p>
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7.2 Apart from specialized knowledge of cooking, chef's duties need to include supervision, and other skills.

7.2.1 Discuss which other FOUR (4) skills a chef needs to have. (4)

7.3 Explain the word "cross training". (2)

7.4 Who is the head of the restaurant brigade? (2)

7.5 What are the responsibilities of a Maître d' hôtel? (4)

7.6 What is a sommelier? (2)

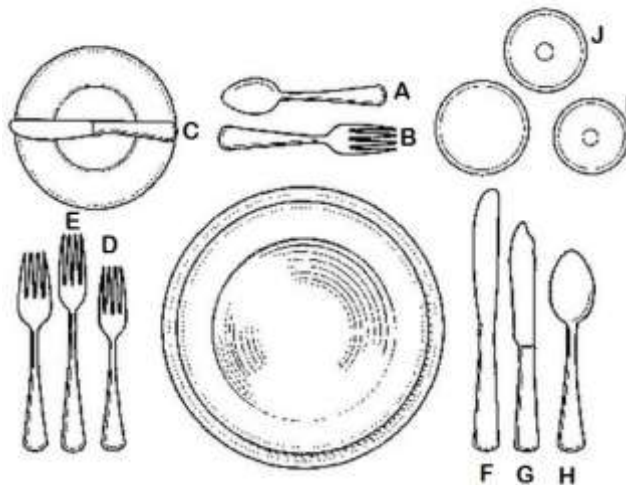
7.7 How do people sometimes mistakenly refer to a wine steward? (2)

TOTAL QUESTION 7: [20]

QUESTION 8: FOOD AND BEVERAGE SERVICE**[20]**

8.1 This photo shows a cover layout for a table d'hôte which has a starter, soup, fish as an intermediate dish, a main course and also a dessert.

8.1.1 Make a list of the cutlery that you are going to require and use for each course on the menu. (Use the letters A – J as a guideline) (10)



8.2 Discuss the following in full:

8.2.1 What is table d'hôte? (2)

8.2.2 What constitutes a table d'hôte menu and give an example of each? (3 x 2 = 6) (6)

8.2.3 Classify TWO (2) types of plated service used by table d'hôte . (2)

TOTAL QUESTION 8: [20]

GRAND TOTAL: [150]

**HOSPITALITY STUDIES
 GRADE 11
 TERM 2
 TASK 3 JUNE EXAMINATION**

APPENDIX A: Page 1/2

Name of Learner: _____

SECTION A: SHORT QUESTIONS

QUESTION 1.1: MULTI-CHOICE QUESTIONS [10]

1.1.1	
1.1.2	
1.1.3	
1.1.4	
1.1.5	
1.1.6	
1.1.7	
1.1.8	
1.1.9	
1.1.10	

QUESTION 1.2: MATCH COLUMN A WITH COLUMN B [10]

1.2.1	
1.2.2	
1.2.3	
1.2.4	
1.2.5	
1.2.6	
1.2.7	
1.2.8	
1.2.9	
1.2.10	

QUESTION 1.3: CORRECT WORD IN BRACKETS [5]

1.3.1	
1.3.2	
1.3.3	

1.3.4	
1.3.5	






**HOSPITALITY STUDIES
 GRADE 10
 TERM 2
 TASK 3 JUNE EXAMINATION**

APPENDIX A: Page 2/2

Name of Learner: _____

QUESTION 1.4: CROSSWORD PUZZLE [5]

						1.4.1 ↓	
	1.4.5 T ↓						
1.4.3 →		F		R			
	R						
					1.4.4 →	S	I
	G						
	N				1.4.2 G →	N	
							R

TOTAL OF SECTION A: [30]

APPENDIX B:

Name of Learner: _____ **-Gr10**

[15]

COSTING SHEET

(salt and herbs are excluded from the costing sheet)

Name of dish: _____ **- Serves:** _____

INGREDIENTS	Smallest Purchase unit	Price of purchase unit		Conversion (ml to g/kg), must match the purchasing unit	CALCULATION <i>Quantity used x purchasing cost</i> <i>Purchasing unit</i>	COST
					Quantity used in recipe	
Purchasing cost = cost of shopping list for recipe			TOTAL COST PER RECIPE			
			PRICE PER PORTION			