



GRADE 12

TERM 2

HOSPITALITY STUDIES

JUNE EXAMINATION

MEMORANDUM

SECTION A:**QUESTION 1.1: MULTIPLE CHOICE QUESTIONS****[15]**

1.1.1	C
1.1.2	D
1.1.3	A
1.1.4	B
1.1.5	C
1.1.6	A
1.1.7	A
1.1.8	D
1.1.9	B
1.1.10	A
1.1.11	D
1.1.12	D
1.1.13	A
1.1.14	B
1.1.15	B

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

1.2.1	i
1.2.2	iii
1.2.3	i
1.2.4	ii
1.2.5	ix
1.2.6	i
1.2.7	ii
1.2.8	i
1.2.9	viii
1.2.10	iv

QUESTION 1.3: CHOOSE THE CORRECT WORD**[10]**

1.3.1	Food commodities
1.3.2	Food allergies
1.3.3	Cruet set
1.3.4	Sorbet
1.3.5	PAX
1.3.6	Pâté
1.3.7	Wine glass charm
1.3.8	Gross profit
1.3.9	Net profit
1.3.10	Formal dinner

QUESTION 1.4: GIVE ONE WORD/TERM**[5]**

1.4.1	Fermentation
1.4.2	Sommelier
1.4.3	Cocktail
1.4.4	Détrempe
1.4.5	Yorkshire pudding

QUESTION 1.5: DEFINE**[5]**

1.5.1	Baking a crust before it is filled with the desired filling.
1.5.2	Piercing small holes into raw pastry to prevent it from rising during baking; used during blind baking of pastry cases and the preparation of custard slices.
1.5.3	An area of the bar used by the waiter and bartender.
1.5.4	Serving small amounts of wine for tasting only.
1.5.5	Alcoholic beverages drunk before a meal.

TOTAL SECTION A: [45]

SECTION B: NUTRITION AND MENU PLANNING**[30]****QUESTION 2:**

2.1 Experienced chefs can prepare more complex meals than people who have not done much cooking before.

2.1.1 What is the basic principles for planning menus.

Provide FIVE (5).

(5)

- (Any 5 correct answers)
- Think about the premises and equipment that are available. Producing a large variety of dishes is difficult if space is limited.
- Evaluate the amount of time and staff needed to prepare meals. Limited space means that staff have little room to work and serve in. In this situation, a shorter, simpler menu would work better than a long, complicated one.
- Consider the skills of the staff in the kitchen. Staff who are highly experienced and skilled can produce more complicated dishes than staff with less experience.
- Consider using seasonal foods, which are cheaper, easier to obtain and of better quality than those out of season. Also always try to use local produce.
- Take the availability of ingredients and the frequency of delivery into account.
- Keep within the given budget for each meal.
- Think about the cost of ingredients and the storage space available.
- Consider the spending power of the people who are likely to be customers.
- Evaluate the competition in the area in terms of menu theme, price and quality.
- Choose pleasing menu combinations based on variety in texture, colour, flavour, form or shape, consistency, temperature and method of preparation.

2.2 Jessica and her family are planing a birthday function for her dad Magnum but he suffers from heart disease.

2.2.1 What should they keep in mind when catering for the function in terms of his heart problems?

(3)

- (Any 3 correct answers)
- Avoid using food that contain high amounts of fat. These foods include egg yolks, fatty meats, most cheeses, whole-milk products, fried foods and high-fat sweets such as cakes and biscuits.
- Incorporate vegetables, fruit and fibre into your dishes, to minimise some of the risks associated with heart disease.
- Offer dishes that are high in complex carbohydrates and legumes, and that contain moderate portions of meats and fish.
- Use olive oil instead of butter, skim milk instead of full cream milk, and avoid the use of salt.

2.3 Make use of your knowledge to lay out the following:

2.3.1 Menu for a 4-course Formal dinner.

(10)

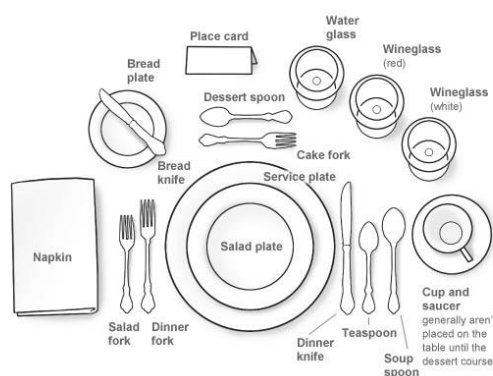
<p>MENU 4-Course Formal dinner</p> <p>STARTER OR SOUP *</p> <p>FISH *</p> <p>MAIN COURSE *</p> <p>DESSERT *</p>	<p>MENU 4-Course Formal dinner</p> <p>FISH STARTER *</p> <p>SALAD *</p> <p>MEAT OR POULTRY *</p> <p>DESSERT *</p>	<p>MENU 4-Course Formal dinner</p> <p>SOUP *</p> <p>SALAD *</p> <p>FISH *</p> <p>DESSERT *</p>
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2.3.2 Draw a cover for the 4-course Formal dinner.

(10)

- Marks are awarded according to the dinner served.
- Knives 2 MARKS
- Forks 2 MARKS
- Dessert (Fork and spoon) 2 MARKS
- Small plate with butter knife 1 MARKS
- Water glass 1 MARK
- White wine glass 1 MARK
- Red wine glass 1 MARK

FORMAL PLACE SETTING



2.4 Explain TWO (2) disadvantages of cocktail functions and finger lunches.

(2)

- (Any 2 correct answers)
- Preparation of the food items is time-consuming.
- Several snacks per person must be prepared.
- The food items can be costly, if protein is the main ingredient for most of the snacks.
- People may be hungry at the time of the cocktail function and so may eat more.

TOTAL QUESTION 2: [30]

SECTION C: FOOD AND BEVERAGE SERVICE**[35]****QUESTION 3:**

3.1 Wines can be classified into four categories. Name all FOUR (4). (4)

- Still✓
- Sparkling✓
- Non-alcoholic✓
- Fortified✓

3.2 Analyse the following South Africa wine label. Give the correct answer next to the correct number. (8)

- 3.2.1 Producer✓
- 3.2.2 Vintage✓
- 3.2.3 Name of wine✓
- 3.2.4 Growing region✓
- 3.2.5 Descriptive information✓
- 3.2.6 Government health warning✓
- 3.2.7 Alcohol content✓
- 3.2.8 Bottle volume✓

3.3 Look at the certification seal below and discuss the following:

- 3.3.1 Certification of wine as guarantee to the public. (5)
Certified wines are issued with a certification seal. ✓ This seal is an official guarantee that what is stated on the bottle in terms of origin, cultivar and vintage is factually correct. The seal also guarantees that the wine has passed a sensory evaluation✓, as well as having been scientifically analysed, ✓ and that the wine complies with all the legal requirements.✓

3.4 What are the TWO (2) main aims of the National Liqueur act? Write a paragraph, briefly summarizing these two aims. (6)

- i) The reduction of the socio-economic and other effects of alcohol abuse in south Africa:✓ (Any 2 correct answers) Setting essential national requirements and standards for the liquor industry. Regulating the manufacture and distribution of liquor. Setting essential national requirements and standards for regulation of the retail sale and micro-manufacture of liquor. Providing for public participation in the consideration of applications.
- ii) The promotion of the development of a responsible and sustainable liquor industry in a manner that facilitates.✓ (Any 2 correct answers)
The entry of new participants into the liquor industry. The diversity of ownership in the industry. Culture of social responsibility in the industry.

3.5 Briefly explain the guidelines for opening and serving sparkling wine. (6)

- Remove the foil capsule to just below the wire muzzle.✓
- Untwist the wire and remove the muzzle.✓
- Keep your thumb on the top of the cork.✓
- Tilt the bottle gently at an angle of 45 degrees. Keep an empty glass handy in case the wine does spill over. If sparkling wine is not cold enough, it will spill over when it is opened.✓
- Keep a tight grip on the cork and rotate gently with the other hand.✓
- As the cork gives, ease it out of the bottle with a finger and thumb.✓

3.6 Design you own non-alcoholic cocktail. It should include:

- 3.6.1 Glass suitable for non-alcoholic cocktail (1)
 - (Any 1 suitable glass can be used)
- 3.6.2 Content (standard recipe) (1)
 - In standard form – serve, ingredients and method arranged in order
- 3.6.3 Mixing method (1)
 - (Any 1 suitable correct answer)
 - Shaking and straining (use a cocktail shaker)
 - Stirring and straining (into a mixing glass)
 - Blending (use an electric blender)
 - Building (prepare in the glass)
- 3.6.4 Garnishing (1)
 - (Any 1 suitable correct answer)
 - Slice of lemon
 - Slice of orange
 - Cherry
 - Olive
 - Ice
 - Sugar and or salt
 - Decorative cocktail stirrers and decorations (umbrellas)
- 3.6.5 Equipment you will use for the non-alcoholic cocktail (1)
 - (Any 1 suitable correct answer)
 - Pourers or blenders
 - Shakers or mixer tins
 - Stirring equipment
 - Squeezers and strainers
 - Knives and chopping boards
 - Drip trays
 - Glasses and jugs
 - Ice scoops
- 3.6.6 The name of your non-alcoholic cocktail (1)
 - Mark allocated for originality

TOTAL QUESTION 3: [35]

SECTION D: COMMODITIES; CHOUX PASTRY, MEAT, AND PASTRY [90]**QUESTION 4: CHOUX PASTRY [30]**

4.1 List the THREE (3) factors that cause choux puffs to be greasy and heavy. (3)

- The mixture is overcooked.✓
- The oven wasn't hot enough.✓
- The batter contained too much fat or butter.✓

4.2 What characteristics does a good choux pastry have? (5)

- Well puffed✓
- Crispy✓
- Golden brown✓
- Even sized✓
- Dry centre when broken open✓

4.3 Rearrange the seven steps on how to make choux pastry: (7 x 2 = 14) (14)

- A. Bake immediately.
- B. Check that the finished dough is smooth, shine and pliable enough to be piped.
- C. Melt the butter in boiling water.
- D. Pipe or spoon the dough as desired onto a baking tray.
- E. Add all the flour at once and beat to form a soft smooth ball that pulls away from the sides of the saucepan.
- F. Add the eggs one by one to form a soft dough that will hold its form when baked.
- G. Remove the pan from the heat and cool the mixture slightly.

- Correct order:
- C✓✓
- E✓✓
- G✓✓
- F✓✓
- B✓✓
- D✓✓
- A✓✓

4.4 Elaborate about TWO (2) problems that can occur if you don't use the correct baking temperatures when cooking choux pastry. (4)

- (Any 2 correct answers)
- Start at a high temperature ($\pm 220^{\circ}\text{C}$) to develop steam for the pastry to puff quickly.
- Then lower the temperature to 180°C after 10 minutes to finish the baking process. This will allow the pastry to cook through without overbrowning.
- Keep in mind that choux puffs often appear to be done before they are crisp.
- A frequent mistake is to take these puffs out too soon, which causes them to collapse as the protein has not set thoroughly.

4.5 Give TWO (2) examples of sweet choux pastry products. (4)

- (Any 2 correct answers)
- Beignets
- Cream puffs
- Croquembouche (French wedding cake)
- Churros
- Eclairs
- Gateau Saint-Honore
- Paris Brest
- Profiteroles
- Swans

TOTAL QUESTION 4: [30]

QUESTION 5: MEAT

[30]

5.1 Explain the difference between lamb and mutton meat. (4)

- (Any 2 correct answers)
- Lamb: Lamb is obtained from a sheep that is younger than one year. Lamb is more tender than mutton. The lamb is sold in half carcasses or divided into various cuts.
- (Any 2 correct answers)
- Mutton: Mutton is obtained from a sheep that is older than 12 months. Mutton has more connective tissue, which turns into gelatine during cooking, thereby making mutton just as tender as lamb.

5.2 Define the word "OFFAL" and give an example of offal. (3)

- Offal is the term used to describe the edible organs and intestines of an animal. ✓✓
- (Any 1 correct answer)
- Kidneys
- Liver
- Lungs
- Tongue
- Brains
- Heart
- Tripe
- Trotters
- (In South Africa people eat the carcass, also the head, feet and eyes).

5.3 Classify the following cuts and provide the correct number of where the cut is found on the carcass of the cattle. (4 x 2 = 8) (8)

5.3.1	Neck ✓ no. 2 ✓
5.3.2	Fillet/tenderloin ✓ no. 13 ✓
5.3.3	Shin/shank ✓ no. 3 ✓
5.3.4	Silverside ✓ no. 15 ✓

5.4 What are the characteristics of good quality meat? (3)

- The meat should be a healthy red colour. ✓
- The fineness of the grain (texture) is an indication of the cut and the tenderness. ✓
- The amount of fat will indicate juiciness and flavour. ✓

5.5 Explain the following terms:

5.5.1 Barding (2)

- Barding is the process of covering the surface of meat or poultry with thin slices of pork back fat or bacon. Barded meat or poultry is usually roasted. ✓✓



5.5.2 Basting (2)

- Basting is the process by which oven-cooked meat dishes are moistened by spooning melted fat, meat juices or other fluids over meat during the cooking process. ✓✓

5.5.3 Larding (2)

- Larding is the process of inserting strips of pork fat into meat with a larding needle. Larded meat is usually cooked braising. ✓✓

5.6 Look at the following table and complete: Accompaniments that are served with the meat dishes. (2)

Meat	Accompaniments
<p>Steak</p> 	<p>5.6.1 (Any 1 correct answer)</p> <ul style="list-style-type: none"> • Chips • Selection of vegetables
<p>Liver</p> 	<p>5.6.2 (Any 1 correct answer)</p> <ul style="list-style-type: none"> • Fried onions • Mashed potatoes • Bacon • Gravy

5.7 Give the FOUR (4) guidelines to be followed when thawing meat. (4)

- Meat should be thawed before cooking to prevent a lot of moisture being lost. ✓
- The best method is to thaw meat in its packaging slowly in the refrigerator. ✓
- Meat can be thawed at room temperature. However, rather avoid using this thawing method, especially in summer, as bacteria can grow. ✓
- Meat should never be thawed in hot water or in the sun. ✓

TOTAL QUESTION 5: [30]

QUESTION 6: PASTRY**[30]**

6.1 Write a short paragraph to answer each of the following questions:

6.1.1 Would you include pastry items in a daily menu for someone who is conscientious about their health? Give your reason for your answer. (6)

- You should not include ✓ pastry items in a daily menu for someone who is conscientious about his or her health, as the product consists mainly of flour, fat and possibly sugar, all of which should be consumed in moderation. ✓ Although sugar and flour are good sources of energy, complex carbohydrates such as whole grains are a healthier option and a better source of energy. ✓ The white flour contains no fibre ✓, which is essential for regulating blood sugar levels and digestive health. ✓ Saturated fats should also be taken in limited quantities, especially if you have high cholesterol levels. ✓ Butter or lard is commonly used in pastry, both of which are saturated fats, which can increase your risk of high cholesterol. ✓

6.1.2 The proportion of the flour to fat is important when making pastry. What influences does this ratio have on the final product? (4)

- Fat contributes to the flaky texture of pastry. ✓ It stands to reason, that the more fat you add to the mixture, the flakier the pastry will be. ✓ Shortcrust pastry, which is the firmest pastry, contains the ration of flour to fat (1: ½) ✓. Puff pastry, which is the flakiest pastry, has a 1:1 ration of flour to fat ✓ and rough pastry has a 1: ¾ ratio. ✓

6.1.3 Lightness, layers and flakiness are an essential characteristic of puff pastry. How are these characteristics achieved? (9)

- (Any 9 correct answers)
- Lightness, layers and flakiness are achieved by rolling and folding the dough at least five to six times, ✓ as well as allowing the dough to rest in the refrigerator for at least 30 minutes. This resting period allows the gluten to relax, making it easier to roll out the pastry. If the gluten is not relaxed, the pastry is difficult to roll out; it stretches and shrinks back. ✓ Flakiness is achieved by ensuring that the ingredients, especially the butter, utensils and work surface are cold ✓, while mixing ingredients and rolling the pastry. On a hot day, some bakers even refrigerate the flour. If the butter becomes too warm, the result is a heavy, greasy pastry. The ratio of flour to butter also influences the flakiness of the pastry. ✓ The higher the fat to flour ratio the flakier the pastry will be. ✓ Puff pastry, therefore, must have a 1:1 ratio to fat to flour. ✓ Bake in a hot oven. If the oven is not hot enough, the pastry will melt instead of cooking. ✓ You must work quickly when making pastry. If you work too slowly, the ingredients become warm. ✓ Air is what makes pastry light, and air is also the factor that creates layers' in puff pastry. ✓ The first way of getting air into the mixture is by sifting the flour. ✓ Using a knife to cut the butter into the flour ✓, instead of mixing it in with a spoon, means that the air is not forced out of the mixture. Light handling also keep the air in the mixture. ✓ Folding the dough over an number of times traps air between the layers. The air expands during baking, which creates air pockets in the dough, creating layers of flaky pastry. ✓

6.1.4 A good final product depends on using good quality ingredients in the correct proportion. What uses do the good end product of Shortcrust pastry give?

(2)

- (Any 2 correct answers)
- Quiches
- Pies
- Tarts
- Cornish pies
- Sweet pies
- Custard and chocolate pies
- Fruit tartlets
- Flans

6.2 Name the factors that can influence the quality of pastry.

(2)

- (Any 2 correct answers)
- Too little or too much water, fat or flour.
- The oven temperature.
- Over handling, rolling and stretching of the pastry.
- Lack of resting time.
- Uneven cutting and folding.
- Too little or too much baking time in the oven.

6.3 List the quality characteristics of a finished cooked pastry product.

(5)

- Golden brown✓
- Well risen where appropriate✓
- Crispy and light in texture✓
- Flaky✓
- Well risen with lots of layers✓

6.4 Explain the problems that the following factors can cause with shortcrust pastry:

6.4.1 Too much water

(1)

- (Any 1 correct answer)
- Hard pastry crust
- Soggy pastry

6.4.2 Too little fat

(1)

- Hard pastry crust ✓

TOTAL QUESTION 6: [30]

GRAND TOTAL: [200]

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

Examination Question Enter the question number below Eksamenvraag Tik die vraagnommer in die kolom hieronder	Remembering/ Onthou	Understanding / Begrip	Applying/ Toepassing	Analysing/ Analiseer	Evaluating / Evaluering	Creating / Skepping
	Level/Vlak 1: 30% (Low / Laag)	Level/Vlak 2: 50% (Middle / Middel)		Level/Vlak 3: 20% (High / Hoog)		
	Identify / Identifiseer	Infer / Lei	Implementing / Implementeer	Comparing / Vergelyk	Designing / Ontwerp	Directing/Producing /
Q 1.1.1 – 1.1.15	15					
Q 1.2.1 – 1.2.10	10					
Q 1.3.1 – 1.3.10						
Q 1.4.1 – 1.4.5						
Q 1.5.1 – 1.5.5						
Q 2.1.1						
Q 2.1.2						
Q 2.3.1						10
Q 2.3.2						
Q 2.4						
Q 3.1						
Q 3.2.1 – 3.2.8						
Q 3.3						

