

basic education

Department: Basic Education **REPUBLIC OF SOUTH AFRICA**

NATIONAL SENIOR CERTIFICATE





MARKS: 200

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SECTION A

QUESTION 1

1.1 MULTIPLE-CHOICE QUESTIONS

1.1.1	Α	LO2AS1			
1.1.2	D	LO2AS3			
1.1.3	С	LO3AS1			
1.1.4	D	LO3AS2			
1.1.5	В	LO3AS3			
1.1.6	В	LO3AS4			
1.1.7	В	LO3AS5			
1.1.8	В	LO4AS2			
1.1.9	С	LO4AS4			
1.1.10	С	LO4AS4			
					(10)

1.2 CHOOSE THE CORRECT DISH

1.2.1 1.2.2	Bangers and Mash Sushi	LO3AS4 HSP 57
1.2.3	Hamburgers	
1.2.4	Infino	
1.2.5	Lamingtons	(5)

1.3 FILL IN THE MISSING WORD(S)

1.3.1	Curriculum Vitae, CV	LO1AS3	
1.3.2	Being alert, service driven	LO2AS1	
1.3.3	Heimlich	LO2AS3	
1.3.4	On-line/Internet/web	LO3AS1	
1.3.5	Par-stock	LO3AS2	
1.3.6	Invoice	LO4AS1	
1.3.7	30	LO4AS4	
1.3.8	Team/brigade	LO4AS4	
1.3.9	1-2 cm	LO4AS4	
1.3.10	Silver service	LO4AS4	

(10)

1.4 MATCHING ITEMS

1.4.1	D	LO4AS4	
1.4.2	F		
1.4.3	G		
1.4.4	A		
1.4.5	E		

(5)

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1.5.1	A	LO2AS2
	D	
	E	
1.5.2	В	LO2AS3
	С	
	E	
	G	
1.5.3	A	LO4AS4
	D	
	E	

(10)

TOTAL SECTION A: 40

SECTION B: H	OSPITALITY CONCEPTS AND HEALTH AND SAFETY			
QUESTION 2				
2.1 2.1.1	Students/learners, teachers, non teaching staff (Any 2)	LO1AS1 (2)		
2.1.2	500 Learners/students $\sqrt{+25}$ teachers $\sqrt{+20}$ non teaching staff $\sqrt{=545}$	LO1AS1 (4)		
2.1.3	 No HIV does not survive outside the body. Transmission of HIV and Aids by food and beverage is not a risk. Learners should follow recommended standards and practices of good personal hygiene and food sanitation. (Any 2) 	LO2AS2 (2)		
2.1.4	 A – If a dose is missed, the virus becomes immune against the ARV. B – Increase the immune system. C – To help the body fight infection and build the body's resistance against diseases 	LO2AS2 (3)		
2.2.1	 Promotions/Special offers Branding Packaging Pricing Presentation of products – by using interesting illustrations or photos or samples of the food Competitions 	LO1AS1 HSP 3-5		
	 Loyalty programmes Advertising: brochures, leaflets, posters, etc. (Any 4) 	(4)		
2.2.2	 Positive factors They have the premises/building/tuck shop from which to sell the stock. The educators, non-teaching staff and learners will buy the products. Hospitality Studies educator is willing to train learners. They have the people whom they could sell to. To change the image of the tuck shop positively. (Any 4) Negative factors Do not have the skills to run the business. Have insufficient funds. 	LO1AS3		
	 Neglected tuck shop. Street vendors outside the school gates. Learners without HIV and Aids are afraid of contracting the disease. (Any 4) 	(8)		

	2.2.3	Food, e.g. cakes, pickles, snacks, pies, etc. Stationery Airtime	LO1AS3
	·	(Any relevant answer) (Any 2)	(2)
2.3	2.3.1	Shower or bath daily Use a deodorant Wear clean clothes and uniform Males should be clean shaven Keep hair clean and neatly tied back Always wear head gear when handling food Keep fingernails clean and short Footwear should be clean and safe Do not smoke in food areas Cover open burns and cuts with a waterproof dressing Wash hands immediately after using the toilet, smoking or dealing with refuse. (Any 5)	LO2AS1 (5)
	2.3.2	Exercising courtesy under all circumstances Being punctual Keeping confidential matters to yourself Being fair in all situations Doing your full share of work and not leaving it to others Being alert at all times Dealing with sensitive issues with privacy Listening to others Apologising sincerely for errors Speaking clearly in a language that the listener can understand (Any 3)	LO2AS1 (3)
2.4	2.4.1 •	Deal with injuries until professional help is available Protect life/ try to keep person alive Relieve suffering and pain until professional help is available (Any 2)	LO2AS3 (2)
	2.4.2 •	Swelling Severe joint pain The skin appears to have a bluish colour because of torn blood vessels	LO2AS3 (2)
	• 2.4.3 •	Restricted movement or immobility of the joint Keep the injured joint still Keep the injured joint slightly elevated Place a cold compress on the joint for 10 minutes. Remove for a few minutes and repeat the procedure. Place a bandage loosely around the joint (Any 3)	(2) LO2AS3 (3)
	•	Any other relevant answer	

TOTAL SECTION B: 40

SECTION C: FOOD PRODUCTION

QUESTION 3

3.2

3.1.1	Bin card/stock sheet/inventory sheet	LO3AS2 (1)
3.1.2	 Stored in a cupboard that is locked Store in piles of 24 (may differ according to in house rules) Don't stack too high to prevent toppling over Shelves should be labelled Should be stored at a convenient height for placing on and removing from shelves without fear of accidents. Should be kept covered to prevent dust and bacteria settling on it Store the same types of crockery together e.g. cups/ saucers. (Any 4) 	LO3AS2 (4)
3.2.1	Point of Sale	LO3AS1 (1)
3.2.2	 Cut down on shrinkage due to theft, waste and misuse. Ensures that every item on the menu is sold for the correct price. Reduce time doing inventory, sales figures and other paperwork. A POS can tell you instantly how many units of a particular product were sold on a particular day. How much money you should have in your cash drawer. How much profit was made on a particular day Detailed sales reports make it much easier to keep correct stock on hand. POS software can alert you to reorder when stock runs low. Improves control Keeps management informed of what is happening in the business. The orders can be relayed to the kitchen automatically by using a touch screen by the waiter. (Any 4) 	LO3AS1 (4)
3.3.1	 Poached Kingklip Morogo Hollandaise sauce 	LO3AS4
	 Glazed carrots Cream of broccoli soup (Any 4) 	(4)

3.3

3.3.2	Braised tripeSampMorogo		(Any 2)	LO3AS6 (2)
3.3.3	Stomach			LO3AS5
				(1)
3.3.4	A pan is covered with the lidThe oven temperature shoul	d be 180 °C	(4 m/ 2)	LO3AS5
		the pot	(Ally 3)	(3)
3.4.1 3.4.2	 3 – Rib 4 – Loin To keep it intact 		(Any 1)	LO3AS5 HSP79 (2) LO3AS5
	• To retain the shape			(2)
3.4.3	It can be easily carved			LO3AS5
	 Interesting dishes can be pre cuts 	epared from less expension	sive meat (Any 2)	(2)
3.4.4	The quantity of fat			LO3AS5
	• The shape and size of the ca	arcass	(Any 2)	(2)
3.5.1	Both are cold dessertsBoth are gelatine based			LO3AS5 (1)
3.5.2	BAVAROIS	CHIFFON		LO3AS5
	Whipped cream folded in Unmoulded Heavier than a chiffon Egg custard base	It has a very light textu	ire	
	Ligg cucked with eggLigg cucked of matt partorThickened with eggThickened with starch (Any 4)			(4)
3.5.3	Bavarois			LO3AS5 (1)
3.5.4	Raw pineapple has a proteolytic enzyme called bromelin which			
prevents the jelly from setting. If pineapple is used it should be cooked or use canned pineapples.			ould be	(2)
	 3.3.3 3.3.4 3.4.1 3.4.2 3.4.3 3.4.4 3.5.1 3.5.1 3.5.2 3.5.3 	 Samp Morogo 3.3.3 Stomach 3.3.4 Sear the meat in hot fat Add liquid to cover a quarter A pan is covered with the lid The oven temperature shoul Braising can also be done in 3.4.1 3 - Rib 4 - Loin 3.4.2 To keep it intact To retain the shape 3.4.3 The meat can be stuffed and It can be easily carved Interesting dishes can be procuss 3.4.4 The age of the animal The amount of the teeth lost The quantity of fat The shape and size of the ca 3.5.1 Both are cold desserts Both are gelatine based 3.5.2 BAVAROIS Whipped cream folded in Unmoulded Heavier than a chiffon Egg custard base Thickened with egg 3.5.3 Bavarois	 Samp Morogo 3.3.3 Stomach 3.3.4 Sear the meat in hot fat Add liquid to cover a quarter of the food A pan is covered with the lid The oven temperature should be 180 °C Braising can also be done in the pot 3.4.1 3 - Rib 4 - Loin 3.4.2 To keep it intact To retain the shape 3.4.3 The meat can be stuffed and yields more portions It can be easily carved Interesting dishes can be prepared from less expensions It can be easily carved Interesting dishes can be prepared from less expensions The amount of the teeth lost The quantity of fat The shape and size of the carcass 3.5.1 Both are cold desserts Both are gelatine based 3.5.2 <u>BAVAROIS CHIFFON</u> <u>Whipped cream folded in Egg white is folded in Unmoulded Heavier than a chiffon It has a very light text Egg custard or fruit put Thickened with egg Thickened with starch</u> 3.5.3 Bavarois	 Samp Morogo (Any 2) 3.3.3 Stomach 3.3.4 Sear the meat in hot fat Add liquid to cover a quarter of the food A pan is covered with the lid The oven temperature should be 180 °C Braising can also be done in the pot (Any 3) 3.4.1 3 – Rib 4 – Loin (Any 1) 3.4.2 To keep it intact To retain the shape 3.4.3 The meat can be stuffed and yields more portions It can be easily carved Interesting dishes can be prepared from less expensive meat cuts (Any 2) 3.4.4 The age of the animal The amount of the teeth lost The quantity of fat The shape and size of the carcass (Any 2) 3.5.1 Both are cold desserts Both are gelatine based 3.5.2 <u>BAVAROIS <u>CHIFFON</u> <u>Unmoulded It has a very light texture [Egg custard base [Egg custard or full puree Thickened with egg Thickened with starch (Any 4)</u></u> 3.5.3 Bavarois

	3.5.5	 Couverture chocolat It is the best quality It contains 57% coco 	chocolate for baking		LO3AS5
		products, It has a fine flavour 		(Any 1 motivation)	(2)
	3.5.6	 Chocolate is best m Bowl shouldn't touch Water shouldn't boil 	n hot water	hot water	LO3AS5
		 Chocolate shouldn't 	be overheated beca	ause it will solidify (Any 2)	(2) [40]
QUES	TION 4				
4.1	4.1.1	 Butternut soup – if a to the Jews. Thai Fried Prawn s fish. Honey mustard Por bacon. 	alad – Jews do not	eat any kind of shell	LO3AS4
		• Cheese bake – The		roducts with meat one mark for reason)	(6)
	4.1.2	 Not suitable/Not god Fried Thai Prawn sa prawn is not suitable Honey Mustard Por avoided. Cheese bake – dep fat cheese. Sautéed Vegetables 	alad – Method of cod e – too much oil/fat. k strips – If it has a ends on the kind of	lot of fat it should be cheese used, use low	LO3AS4
				(Any 5)	(5)
4.2	4.2.1	Ingredients	Short crust	Puff pastry	LO3AS5
		(4.2.1) Flour shortening (4.2.2) Texture	500 g/2 250 g/1 Crisp and light	500 g/1 500 g/1 Flaky with layers	

1rolling and

Flans, quiche,

tart base, turn

pies, barquettes,

resting

overs

Any other

(4.2.3) Rolling and

(4.2.4) TWO uses

resting

(10)

9–11 rolling and

Mille feuilles, milk

resting periods

tart, jam tart,

cream horns,

sausage rolls, palmiers, bouchees.

Any other

		TOTAL SECTION C:	80
	4.5.3	 Property rent Tax Water and electricity or gas Equipment Cleaning material Stationery Post and telephone services Advertising (Any 2) 	LO3AS3 (2) [40]
	4.5.2	Total cost - R64,10 x 100 = R6 410,00Overheads= R800,00Labour costs= R900,00Total cost= R7 190,00	LO3AS3 (4)
4.5	4.5.1	Selling Price Profit= 40 % of R6 410 = R2 564,00 Selling price= R6 410,00 + R2 564,00 = R8 974,00	LO3AS3 (4)
	4.4.2	 If nuts are bought in the shells, store in airtight containers Store in non-metal containers Store in a cool dark place Can be stored in a freezer for up to one year (Any 2) 	LO3AS5 (2)
4.4	4.4.1	 Good source of protein Good source of B vitamins Low in cholesterol (Any 2) 	LO3AS5 (2)
	4.3.2	 Baked – don't fill Store in airtight container/bag Store at room temperature Store for three days Freeze for up to a month (Any 2) 	LO3as5 (2)
4.3	4.3.1	 Be crisp Light Hollow and dry in the centre Light brown (Any 3) 	LO3AS5 (3)

SECTION D: FOOD AND BEVERAGE SERVICE

QUESTION 5

5.1	5.1.1	Buffet or Cocktail		LO4AS3
				(1)
	5.1.2	 Knives (carving, table, bread, butter) Spoons (dessert) Forks (carving, table) Teaspoons Serving spoons 	(Any 4)	LO4AS3 (4)
	5.1.3	Bain marieChafing dishHot tray	(Any 2)	LO4AS3 (2)
	5.1.4	 Table cloth can have animal prints on them Overlays can be orange or brown Menu cards may have ethnic prints on them Serviettes can also have animal prints or ethnic col Wooden serving platters and bowls Can use baskets to serve the bread products in Any other suitable answer 	our (Any 3)	LO4AS3 (3)
5.2	5.2.1	Natural, still, white wine. Chardonnay		LO4AS2
			(Any 1)	(1)
	5.2.2	Vintage 2010		LO4AS2
				(1)
	5.2.3	Ice bucket/ wine bucket		LO4AS2
			(Any 1)	(1)
	5.2.4	Volume will be 750 m ℓ		LO4AS2
				(1)
	5.2.5	 Ask the host if he would like to taste the wine. Pour a small amount into the host's glass. The bottle must never touch the glass When pouring the label should face the guest. After the host approves the wine then serve the then men and last the host. The glass should be two thirds full. When finished pouring the wine, place it in the ice be a serve the serve the then finished pouring the wine. 		LO4AS2

(Any 6) (6)

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		Wash glass in clean warm soapy water. Rinse in warm water and place upside down to dry		LO4AS2
		Steam glasses over a bowl of boiling Polish using a dry clean cloth	g water	(4)
	5.2.7 •	7-10 °C		LO4AS2 (1)
5.3	•	The coffee pot should not leave the	on to the right of each in the direction of the sugar and appropriate by on the palm of the left out not boiling on request. de plate on a neatly folded de l pouring into the cup p tray	LO4AS4 (5)
5.4	5.4.1		(Any 5)	(5) (5)
5.5	5.5.1 • • • •	Ladies first Men Hostess Host Anti clockwise	(Any 3)	LO4AS4 (3) LO4AS4
	5.6.2		TOTAL SECTION D: GRAND TOTAL:	(1) 40 200