PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY

1. This question paper consists of 12 pages. Please check that your question paper is complete.

2. The paper consists of 3 Sections:

   - **Section A**: Short questions only (30 marks)
   - **Section B**: Short and longer response questions (150 marks)
   - **Section C**: Essay (20 marks)

3. Read the instructions of each question carefully and ensure that you comply.

4. Number the answers exactly as the questions are numbered.

5. Leave lines open between each answer and start each section on a new page.

6. Draw tables when asked to 'tabulate' your answers.

7. Calculators may be used.

8. It is in your own interest to write legibly and to present your work neatly.
SECTION A

QUESTION 1  Multiple Choice

Various possible answers are provided for each question. Choose and indicate the most correct answer by writing only the number and the letter in your Answer Book.

1.1 Crumbling down takes place after the ___________.

A main course  
B dessert  
C starter  
D entree  

1.2 An on-consumption licence governs

A outlets to sell liquor that is consumed elsewhere.  
B that no person younger than 18 may be served alcohol.  
C that liquor may only be sold between 10:00 and 02:00.  
D that liquor must be consumed where purchased.

1.3 An alcoholic drink usually served with caviar and oysters is __________.

A Port  
B white wine  
C Champagne  
D red wine

Study the following costing sheet and answer Question 1.4 to Question 1.8 according to calculations from this costing sheet: Panna Cotta (Yield 6)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount Bought</th>
<th>Unit Price</th>
<th>Amount Used</th>
<th>Conversion</th>
<th>COST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut</td>
<td>500 g</td>
<td>R17,50</td>
<td>200 ml</td>
<td>250 ml = 200 g</td>
<td>R5,60</td>
</tr>
<tr>
<td>Dried fruit</td>
<td>100 g</td>
<td>R15,00</td>
<td>75 ml</td>
<td>250 ml = 220 g</td>
<td>1.4</td>
</tr>
<tr>
<td>Gelatin</td>
<td>200 g</td>
<td>R16,00</td>
<td>75 g</td>
<td></td>
<td>R6,00</td>
</tr>
<tr>
<td>Rum</td>
<td>750 ml</td>
<td>R24,00</td>
<td>15 ml</td>
<td></td>
<td>R0,48</td>
</tr>
<tr>
<td>Milk</td>
<td>500 ml</td>
<td>R11,00</td>
<td>250 ml</td>
<td></td>
<td>R5,50</td>
</tr>
<tr>
<td>Cream</td>
<td>250 ml</td>
<td>R18,00</td>
<td>250 ml</td>
<td></td>
<td>R18,00</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 kg</td>
<td>R8,00</td>
<td>50 ml</td>
<td>250 ml = 200 g</td>
<td>1.5</td>
</tr>
<tr>
<td>Kiwis</td>
<td>5</td>
<td>R20,00</td>
<td>3</td>
<td></td>
<td>R12,00</td>
</tr>
</tbody>
</table>

**TOTAL** 1.6

1.4 The **cost** of the dried fruit will be:

A R0,32  
B R0,15  
C R9,90  
D R6,00
1.5 The cost of the sugar will be:
   A  R0,32  
   B  R0,15  
   C  R9,90  
   D  R6,00  (1)

1.6 The cost for the entire recipe will be:
   A  R57,80  
   B  R58,70  
   C  R60,50  
   D  R75,80  (1)

1.7 Price per portion will be:
   A  R12,60  
   B  R9,70  
   C  R9,63  
   D  R29,36  (1)

1.8 The food cost of a meal is R54,00, the labour cost is R15,00 and the overhead cost is R10,00. What will the selling price be if you make 50% gross profit?
   A  R81,00  
   B  R118,50  
   C  R79,00  
   D  R181,00  (2)

QUESTION 2  Match the columns

Match the Type of Preservation in Column B to the Example in Column A and to the Reason for Preservation in Column C. Write only the number, letter and Roman letter, for example 2.6 J xi.

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B Type of Preservation</th>
<th>Column C Reason for Preservation</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1 Fruit chips</td>
<td>A Pasteurisation</td>
<td>i Removes all moisture</td>
</tr>
<tr>
<td>2.2 Jam</td>
<td>B Freezing</td>
<td>ii Chemical to prevent growth of yeast</td>
</tr>
<tr>
<td>2.3 Cheese</td>
<td>C Benzoic acid</td>
<td>iii Slows down rancidification of animal fat</td>
</tr>
<tr>
<td>2.4 Milk</td>
<td>D Vinegar</td>
<td>iv Reduces growth of bacteria due to low temperature</td>
</tr>
<tr>
<td>2.5 Pickled meat</td>
<td>E Oven drying</td>
<td>v High sugar prevents microbial growth</td>
</tr>
<tr>
<td></td>
<td>F Sun-dry</td>
<td>vi Increases the moisture content to destroy bacteria</td>
</tr>
<tr>
<td></td>
<td>G Cold smoke</td>
<td>vii Heats at 42 °C for 17 seconds and cools to 7 °C</td>
</tr>
<tr>
<td></td>
<td>H Sugar</td>
<td>viii Heats at 72 °C for 15 seconds and cools to 4 °C</td>
</tr>
</tbody>
</table>
QUESTION 3

3.1 Choose the correct answer and write only the letters.

**FOUR suitable composite hors d'oeuvres:**

A  Palmiers  
B  Crudité  
C  Foie gras  
D  Blinis  
E  Pizzette  
F  Scones  
G  Canapés  

3.2 Select the **ODD** one out and provide a reason for your choice.

3.2.1 Night auditor/Administrative staff/Trainer  
3.2.2 Beef Wellington/Sausage Rolls/Spanakopitas  
3.2.3 Merlot/Shiraz/Colombar  

30 marks
SECTION B

QUESTION 4

4.1 4.1.1 Copy and complete the following table regarding revenue-generating and non-revenue generating areas in accommodation establishments by ticking the appropriate box.

<table>
<thead>
<tr>
<th>Areas</th>
<th>Revenue generating</th>
<th>Non-revenue generating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bars</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Human resources</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front office</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

4.1.2 Provide a short reason for your choices.

4.2 Explain why laundry could be regarded as **EITHER** revenue-generating OR non-revenue generating.

4.3 Your friend is interested in a position in security in the hospitality industry and has asked your advice.

4.3.1 Recommend **THREE** possible positions.

4.3.2 List **TWO** responsibilities for each position.

4.4 Self-employment is a very important tool that is needed in our country today to curb the problem of unemployment and poverty. Opportunities need to be identified and created. In order to be successful as an entrepreneur, thorough planning is vital and the entrepreneur has to out-think problems and obstacles.

4.4.1 If you have to be **self-employed in 2017**, what business related to the hospitality industry would you start?

4.4.2 List **TWO** character traits that you would need in order to be successful.

4.4.3 Summarise **(in point form)** the typical information that a business plan for your enterprise should contain.
QUESTION 5

5.1 Refer to Question 4.4.1 and plan the design of a visual marketing tool for the business you want to start. Be specific about the characteristics to be displayed in the tool.  

5.2 5.2.1 Which TWO electronic marketing tools would you consider to promote your business?  

5.2.2 Motivate your choice.  

5.3 Explain the marketing mix (packing must be excluded).  

5.4 As part of a fundraiser, the organisation 'Cupcakes for kids with cancer' launched a competition for effective and interesting packaging for their cupcakes, which are sold in quantities of 1, 6 and 12. You decided to take part in the competition. 

5.4.1 List FOUR functions of packaging.  

5.4.2 What requirements should you take into consideration when designing this specific packaging for the cupcakes?  

QUESTION 6

6.1 HYGIENE is a very important aspect in the food industry.  

6.1.1 What does the acronym OHSA stand for?  

6.1.2 Define the role of OHSA in the food industry. (List only FOUR points.)  

6.2 Distinguish between gastroenteritis and cholera with regards to the source, the incubation period and the way the illnesses are transmitted. Copy and complete the table below. 

<table>
<thead>
<tr>
<th>Source</th>
<th>Gastroenteritis</th>
<th>Cholera</th>
</tr>
</thead>
<tbody>
<tr>
<td>Incubation period</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Transmission</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

6.3 It is important to prevent the above-mentioned illnesses from spreading. The following are ways in which transmission could be prevented. Rearrange them in order of importance by only writing the letters. 

A Personal hygiene and proper hand washing. 
B Apply proper temperature control for cooked and raw foods. 
C Food handlers with symptoms should not work. 
D Cover all food when being stored.
QUESTION 7

7.1 Study the images below and critique the appearance of each employee by making recommendations on how it can be improved.

[Source: <www.clipartsheep.com>]

7.2 Design a five-point questionnaire on 'SERVICE EXCELLENCE' focusing on the five most important aspects that constitute good service. Pay attention to the format for 2 marks.

7.3 List THREE ways in which computers could assist chefs in menu planning.

7.4 Religion and ethical issues should be considered when planning menus.

Choose the correct answers to the questions below. Write only the applicable letter next to the number.

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Beef lasagne</td>
<td>Kosher</td>
<td>Alcohol-based vanilla</td>
<td>Halaal</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

7.4.1 The term that indicates followers of JUDAISM are permitted to consume this product.

7.4.2 The term that indicates followers of ISLAM are permitted to consume this product.

7.4.3 The symbol that indicates followers of JUDAISM are permitted to consume this product.

7.4.4 The symbol that indicates followers of ISLAM are permitted to consume this product.

7.4.5 The food item that must be avoided by followers of JUDAISM.

7.4.6 The food item that must be avoided by followers of ISLAM.
7.5 Identify the country of origin of the following dishes.

7.5.1 Moussaka (1)

7.5.2 Chop Suey (1)

7.6 Define the abbreviation GI-Diet and write one explanatory sentence about it. (2)

[25]

QUESTION 8

Questions 8.1.1–8.1.4 refer to the images below.

8.1

<table>
<thead>
<tr>
<th>Lamb noisettes</th>
<th>Beef stroganoff</th>
</tr>
</thead>
<tbody>
<tr>
<td>![Lamb noisettes](source: &lt;www.cordonbleu.edu/news/sauteedlamb&gt;)</td>
<td>![Beef stroganoff](source: &lt;www.bettycrocker.com/...stroganoff/c17a904f-a8f6-48ae-b&gt;)</td>
</tr>
</tbody>
</table>

8.1.1 Identify the specific meat cuts necessary for:

(a) Lamb noisettes (1)

(b) Beef stroganoff (1)

8.1.2 Explain the cooking method for Beef Stroganoff. (2)

8.1.3 Explain what happens during the cooking process between 54 °C and 71 °C with the structure of the muscle, fibre and connective tissue. (3)

8.1.4 Recommend FOUR ways in which the loss of sarcoplasm can be prevented when preparing the Beef stroganoff. (4)

8.2 Is it desirable to offer offal on the menu of a formal restaurant? Motivate your answer. (3)

8.3 List the food types that must be excluded for the following types of vegetarians:

8.3.1 Pollo (2)

8.3.2 Pesco (2)

8.3.3 Lacto (2)
8.4  8.4.1 Identify the following nuts.

(a)

[Source: <www.google.co.za/www.kenkko.com>]

(b)

[Source: <www.google.co.za/Fnileshsupermarket.com>]

(c)

[Source: <www.google.co.za/Fstock-photography-juicy-pomegranate-its-half-leaves-image>]

8.4.2 Which cooking method will enhance the flavour of nuts? (1)

8.4.3 Recommend one way of incorporating nuts into a meal. (1)
QUESTION 9

Study the recipe below and answer the questions that follow:

Panna Cotta
Yields 6

- 200 ml Dried coconut (unsweetened)
- 75 ml Dried fruit
- 75 ml Unflavoured, powdered gelatin
- 15 ml Rum
- 250 ml Milk
- 250 ml Whipped cream
- 50 ml Sugar
- 3 Kiwis

Coulis:
- 100 ml Frozen raspberries
  - Sugar

Lens (Layer on top):
- 80 ml Gelatin
- 125 ml Boiling water
- 15 ml Lemon juice
- 15 ml Sugar

[Source: <www.recipeshubs.com>]

9.1 Predict the **effect/influence** the ingredients listed below will have on the setting process of the Panna Cotta. **Tabulate** your answer as follows.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Effect/influence:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td>Lemon juice</td>
<td></td>
</tr>
<tr>
<td>Kiwis</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td></td>
</tr>
<tr>
<td>Whipped cream</td>
<td></td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
</tr>
</tbody>
</table>

(7)

9.2 Explain in bullet form how to use **powdered gelatin** referring to all **three stages**. (7)

9.3 Desserts can be classified as **Baked, Cream and Frozen**. Classify the following desserts by writing the name under each heading:

9.3.1 Bavarois

9.3.2 Tarte Tatin

9.3.3 Malva Pudding

9.3.4 Chiffon
9.3.5 Parfaits

9.3.6 Chocolate Soufflé (6)

**QUESTION 10**

10.1 Distinguish between champagne and sparkling wine. (2)

10.2 Information is provided on wine bottles. **Explain** the following:

   10.2.1 Authenticity seal (2)
   10.2.2 Origin (2)
   10.2.3 Vintage (2)

10.3 List **FIVE** general guidelines to consider when selecting wines for a meal. (5)

10.4 Define:

   10.4.1 Ale (1)
   10.4.2 Stout (1)

[15]

150 marks
SECTION C

QUESTION 11

Study the following image of a food pyramid and write an essay in which you critique the message conveyed.

The essay must:

- Have an applicable heading and introduction.
- Contain about 500 words and appropriate paragraphs.
- Come to a clear conclusion on whether this food pyramid promotes healthy eating patterns.

[Source: <www.google.co.za/health-professions-council>]

20 marks

Total: 200 marks