



NATIONAL SENIOR CERTIFICATE EXAMINATION
NOVEMBER 2013

HOSPITALITY STUDIES

Time: 3 hours

200 marks

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY

1. This question paper consists of 9 pages and Addendum A of (i) page. Please check that your question paper is complete.
 2. Read the instructions of each question carefully and ensure that you comply.
 3. Number the answers exactly as the questions are numbered.
 4. Leave lines open between each answer and start each section on a new page.
 5. Draw tables when asked to 'tabulate' your answers.
 6. Calculators may be used.
 7. It is in your own interest to write legibly and to present your work neatly.
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SECTION A**LO 1 HOSPITALITY CONCEPTS**

1. *Read the case study and answer the questions that follow.*

How can I turn my baking/dessert making skill/hobby into a career?

I finally know what it is that will make me happy – I love baking and making desserts and am pretty good at it. I am willing to 'start at the bottom' to get into this field. But how? I have a successful career in the IT industry but it's just not making me happy anymore – I need a BIG change. What can I do? I don't have any formal cookery qualifications but I have a flair for it – according to friends and family ...

[<<http://answerit.news24.com>>]

- 1.1 Define an entrepreneur. (3)
- 1.2 Is the above person a typical entrepreneur? Motivate your answer by giving your own opinion. (2)
- 1.3 If the person becomes an entrepreneur, working from home would be an option. Suggest THREE requirements that should be taken into account when working from home. (3)
- 1.4 What advice would you give this person who intends starting a business? (3)
- 1.5 Do a basic SWOT analysis of the possible new business. (4)
- [15]**

LO 2 HEALTH AND SAFETY

2. 2.1

Kitchen Hazards

Food preparation has many potential health risks. Both cooks and customers of restaurants and other food providers can become the victims of **kitchen hazards**. There are a number of **safety procedures** that cooks must pay attention to when working in a kitchen in order to prevent injuries or illness.

Common accidents that occur inside the kitchen are:

- lacerations due to utensils
- burns due to grease fires and heated surfaces
- electric shock due to faulty equipment

[<www.hankeylawoffice.com>]

- 2.1.1 List safety procedures that should be followed in the kitchen to prevent the potential accidents listed. (3)
- 2.1.2 Suggest how you would treat each of the above accidents. (6)

2.2

The Institute of Food Science and Technology stresses that the transmission of HIV/AIDS by workers in a food service establishment is not a risk.

[Hospitality Studies in Practice, Grade 12]

Comment on the validity of the above statement emphasising the precautionary measures that should be in place in a food service establishment concerning HIV/AIDS workers.

(5)

2.3 Match the infectious disease in column A to the origin in column B and then to the symptom in column C. Write only the correct letter and roman number next to the number, e.g. 2.3.1 A i.

COLUMN A Infectious Disease		COLUMN B Origins		COLUMN C Symptom	
2.3.1	Tuberculosis	A	Bottled carbonated drink	i	Coughing blood
2.3.2	Gastro-enteritis	B	Pasteurized milk	ii	Fever and rash
2.3.3	Cholera	C	Unpasteurised milk	iii	Yellow skin and eyes
		D	Chicken sandwiches kept at room temperature for more than 24 hours	iv	Diarrhoea and vomiting
		E	Fish obtained from water contaminated with human faeces	v	Painless watery diarrhoea

(6)

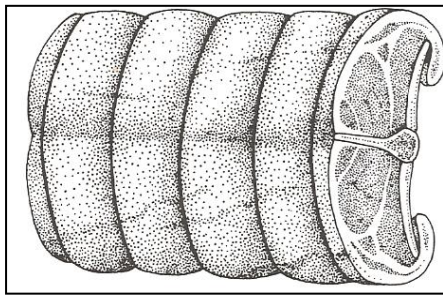
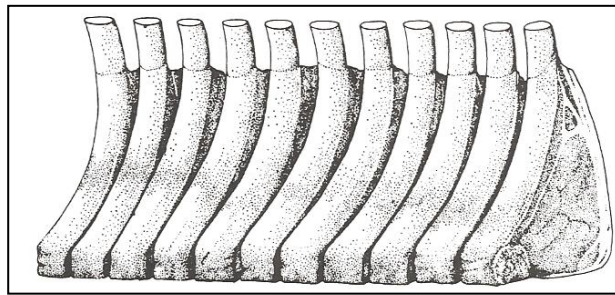
[20]

LO 3 FOOD PRODUCTION

Refer to ADDENDUM A to answer Question 3.

3. List in point form how technology could be used to implement the aspects of planning, purchasing, costing and designing the menu for the Queen's Jubilee dinner. (10)
4. Name the countries of origin of the following dishes that appear on the menu:
 - 4.1 Foie gras terrine (1)
 - 4.2 Beef Wellington (1)
 - 4.3 Crème Caramel (1)
 - 4.4 Peach Melba (1)
5. Traditional English dishes have influenced South African cuisine. List four dishes that are still prepared and served today. (4)

6. Has provision been made in the menu to accommodate the following dietary requirements? Motivate your answer with examples.
- 6.1 Low-cholesterol (3)
- 6.2 Vegetarian (mention a specific type of vegetarian diet) (3)
7. Describe the TYPES of offal used in the following dishes.
- 7.1 **Foie gras** terrine (2)
- 7.2 Lamb **sweetbread** (2)
8. Name TWO benefits of including offal in your diet. (2)
9. Taking the menu (Addendum A) into consideration, suggest THREE types of canapés that could be served at the start of the meal. (3)
10. Study the meat cuts below:

A**B**

- 10.1 From which cut will the slow roasted saddle of lamb be obtained? (1)
- 10.2 Name the OTHER cut of meat. (1)
- 10.3 Explain 'roasting' as a cooking method. (2)
- 10.4 Why would the saddle be 'slow roasted'? (1)
11. 11.1 Name and shortly describe the cut of meat that is used for the 'Beef Wellington'. (2)
- 11.2 List TWO quality criteria to consider when purchasing the cut for the Beef Wellington. (2)
12. Provide the correct terms for each of the following:
- 12.1 Meat juices (1)
- 12.2 Covering meat with slices of bacon (1)
- 12.3 'Injecting' meat with fat (1)
- 12.4 Browning the surface of meat at a high temperature (1)

13. What is the common purpose of procedures 12.2 and 12.3? (1)
14. Name the pastry used in the 'Beef Wellington'. (1)
15. Read the extract below and answer the questions that follow.

Andrew Atkinson is a MasterChef SA judge and the executive chef of the Michelangelo Hotel in Sandton.



My secret to good pastry is ... try to handle the dough as little as possible. And don't over-roll it. Keep the pastry as cold as possible and when baking pies, place a separate oven dish with water in the oven underneath the rack on which you are baking the pastry. This creates steam to give the pastry the moisture it needs.

[Adapted from: Food Weekly, *Sunday Times*, 10 June 2012]

Provide reasons for the following:

- 15.1 'try to handle the dough as little as possible' (1)
- 15.2 'keep the pastry as cold as possible' (1)
16. Distinguish between a Barquette, Bouchees and a Vol-au-vent. Tabulate your answer.

	Description	Pastry used
Barquette	(1)	(1)
Bouchees	(1)	(1)
Vol-au-vent	(1)	(1)

(6)

17. 17.1 Describe Crème Caramel. (2)
- 17.2 Explain and justify the baking process used for crème caramel. (2)

18. Study the recipe below and answer the questions that follow.

GLENFIDDICH CHOCOLATE MOUSSE

This dessert is a favourite of Her Majesty Queen Elizabeth II.

Serves 6

Ingredients:

180 g bitter chocolate
 5 ml instant coffee
 15 ml boiling water
 7,5 ml gelatine
 5 eggs separated
 30 ml Glenfiddich whiskey
 320 ml cream
 250 ml cream, whipped for garnish
 60 g grated semi-sweet chocolate, for garnish

Method:

1. Melt the chocolate.
2. In a small bowl dissolve the coffee into the boiling water, cool. Sponge the gelatine. Whisk the egg yolks into the melted chocolate and then stir in the dispersed coffee/gelatine and the whiskey and mix well.
3. Whip the cream and egg white in separate bowls to stiff peaks. Fold into the chocolate mixture. Pour the mousse into prepared moulds for inverting and refrigerate for at least 3 hours to allow setting.
4. Decorate with rosettes of whipped cream and chocolate.

- 18.1 Describe 'bitter chocolate'. (1)
- 18.2 18.2.1 Explain the process of melting the chocolate. (2)
- 18.2.2 What will happen if you drop water into the chocolate whilst melting? (1)
- 18.3 18.3.1 Provide another term for 'sponge the gelatine'. (1)
- 18.3.2 How would you 'sponge' gelatine? (1)
- 18.4 Explain the step of 'dispersing' gelatine. (2)
- 18.5 Explain how the chef could assess whether the egg whites have reached the desired stage. (2)
- 18.6 Predict the outcome if 15 ml of gelatin was added instead of 7,5 ml. (1)
- 18.7 How should the moulds be prepared? (1)
- 18.8 You have to demonstrate how to invert the dessert to a commis chef. What tips would you give him/her to ensure that the dessert is inverted successfully? (2)

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

19.1 Beignets/Millefeuille/Profiteroles (2)

19.2 Lentils/Peanuts/Soya (2)

19.3 Docking/Frenching/Detrempe (2)

[80]

LO 4 FOOD AND BEVERAGE SERVICE

20. Match the beverage in Column A to the description in Column B and then to the dish in Column C. Write only the number, correct letter and roman number down, e.g. 20.6 H viii.

COLUMN A Beverage		COLUMN B Description		COLUMN C Suggested dish from menu	
20.1	Muscadel	A	Sparkling wine	i	Cheese and biscuits
20.2	Port	B	White wine	ii	Ham hock and Foie gras terrine
20.3	Sauvignon Blanc	C	Dessert wine	iii	Slow roasted saddle of lamb
20.4	Cabernet Sauvignon	D	Fortified wine	iv	Peach Melba
20.5	Pinot Noir	E	Spirit	v	Canapés
		F	Red wine	vi	Veal and Ham Pie
		G	Rosé wine	vii	Coffee

(10)

21. 21.1 Provide another term for Sparkling wine. (1)

21.2 Name the method that is used to produce a 'sparkling wine-like' drink in South Africa. (1)

21.3 Distinguish between:

21.3.1 Doux (1)

21.3.2 Brut (1)

22. List the procedure for serving beverage 20.4. (4)

23. 23.1 Differentiate between 'On-consumption' and 'Off-consumption' liquor licences. (4)

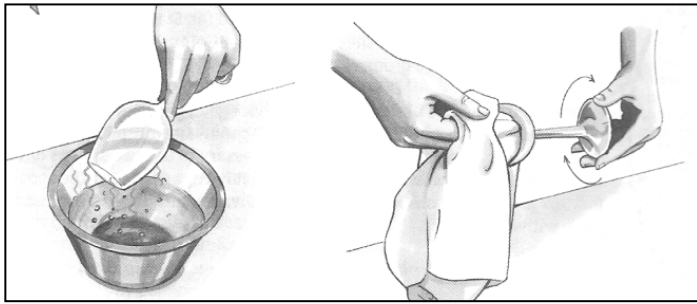
23.2 List THREE requirements for an 'on-consumption' liquor licence. (3)

24. Study the diagrams:

A



B



Redraw and complete the table.

	Identify procedure	Stage when this is performed	Importance of procedure
A		After main, before dessert	
B			To ensure shiny glasses with no fingerprints

(4)

25. Compare the advantages of Silver and Plated Service.

(4)

26. Describe 'Friandise'.

(2)

[35]

150 marks

SECTION B

This section will be assessed with the use of a rubric.

1. The total food cost for the Peach Melba is R103,98 for 12 portions. Calculate:
 - 1.1 The labour cost at 40 minutes for the chef at R120,00/hour and 40% of chef cost for commis chefs.
 - 1.2 Overheads at 35% of food cost.
 - 1.3 Profit margin 50%.
 - 1.4 Total recipe cost.
 - 1.5 Cost per portion.
 - 1.6 Draw up a quotation, using the final costing price, for a request of 500 Peach Melba desserts for the Queen's Jubilee Dinner. (20)
2. Draw an annotated sketch of one cover (place setting) for the dinner. (10)
3. Using a mind map, evaluate the menu according to the principles of menu planning. (10)
4. Draft a code of conduct for the service staff at the Queen's Jubilee dinner with regard to professional appearance, attitude, ethics and values. (10)

50 marks

Total: 200 marks