

HOËRSKOOL JOHAN JURGENS



HOSPITALITY STUDIES TASK 6: NOVEMBER EXAM

GRADE:	10	EXAMINER:	N.ROETS
TIME:	3 hours	MODERATOR:	D. DE BEER
TOTAL:	200	DATE:	NOVEMBER 2025

INSTRUCTIONS AND INFORMATION

1. The question paper consists of FOUR sections.

SECTION A:	Short questions (all topics)	[40]
SECTION B:	Kitchen and restaurant operations; Hygiene, safety and security	[40]
SECTION C:	Nutrition and menu planning; Food commodities	(2x40) [80]
SECTION D:	Sectors and careers; Food and beverage service	[40]

2. Answer ALL the questions on the folio paper.
3. Read ALL the questions carefully before answering it.
4. Number the questions according to the numbering system on the question paper.
5. Answer SECTION A, B, C and D on the FOLIO PAPER supplied to you.
6. **SKIP A LINE BETWEEN** the answers in Sections B, C and D.
7. Start each SECTION on a NEW page.
8. Draw a line after each question!
9. Write your **surname, name, grade and teacher** on the first page of the folio paper.
10. Write neatly and legibly.

This paper consists of 11 pages

SECTION A: SHORT QUESTIONS

QUESTION 1

1.1 Various options are provided as possible answers to the following questions. Choose the correct answer and write the symbol (A - D) next to the question number (1.1.1 - 1.1.10) on the FOLIO PAPER.

1.1.1 A batter is mixed to prepare...

- A Scones.
- B Pancake.
- C Bread.
- D Tart pastry.

1.1.2 A muffin that rises with a sharp point indicates...

- A Too much baking powder was used.
- B Too much margarine was used.
- C Mixture was over mixed.
- D Too much batter spooned.

1.1.3 To brush scones with egg before baking it.

- A Glaze
- B Marinate
- C Au Gratin
- D Gluten

1.1.4 To put meat or fish in a mixture of oil, vinegar, herbs and spices to enhance the flavour and to soften the connective tissue.

- A Soak
- B Basting
- C Marinade
- D Déglacé

1.1.5 Small round pasta bundles stuffed with chicken, pork and cheese.

- A Ravioli
- B Spaghetti
- C Fettuccine
- D Tortellini

1.1.6 The portion size of cooked cereals, such as porridge, is...

- A 125ml.
- B 200ml.
- C 250ml.
- D 180ml.

1.1.7 Portions can not be controlled with the following:

- A Counting
- B Equal dividing
- C Purchasing the same amount of ingredients
- D Volume

1.1.8 Chinese or ... tea is served with a lemon slice.

- A Russian
- B Earl Grey
- C Ceylon
- D Green

1.1.9 To dissolve the sediment attached to the bottom of the pan with liquid in preparing a sauce.

- A Roux
- B Purée
- C Déglacé
- D Reduce

1.1.10 The French term for the head waiter is.

- A Sommelier
- B Maître d'hôtel
- C Rotisseur
- D Chef de cuisine

(10)

1.2 MATCH ITEMS

Choose an example from COLUMN B to match the classification in COLUMN A. Write only the symbol (A - G) next to the question number (1.2.1.1 - 1.2.1.5) on the FOLIO PAPER

1.2.1	COLUMN A CLASSIFICATION	COLUMN B EXAMPLE
1.2.1.1	Very hard cheese	A Gouda
1.2.1.2	Soft, ripened cheese	B Pecorino
1.2.1.3	Semi-hard cheese	C Feta
1.2.1.4	Processed cheese	D Brie
1.2.1.5	Special cheese	E Sliced cheese
		F Cottage cheese
		G Emmenthal

(5)

- 1.2.2 Choose the description from COLUMN B to match the term in COLUMN A. Write only the letter (A - G) next to the question number (1.2.2.1 - 1.2.2.5) on the FOLIO PAPER.

COLUMN A TERM		COLUMN B DESCRIPTION	
1.2.2.1	Italienne	A	Layers of pasta sheets, mince and a bechamel sauce topped with cheese.
1.2.2.2	Napolitaine		
1.2.2.3	Cannelloni	B	Tubes of pasta filled with mince meat or spinach topped with a bechamel sauce and cheese.
1.2.2.4	Lasagne		
1.2.2.5	Milanese	C	Pasta served with tomato sauce, ham and cheese
		D	Pasta served with butter and grated cheese
		E	Pasta served with tomato sauce and parmesan sauce.
		F	A spicy sauce with tomato and chilly.
		G	Bechamel sauce and melted cheese.

(5)

- 1.3 Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (1.3.1 – 1.3.10) on the FOLIO PAPER.

- 1.3.1 A combination of carrots, celery and onions used to add flavour to stocks, sauces etc.
- 1.3.2 To shake dry ingredients through a strainer or sieve.
- 1.3.3 Rub food against a grater in order to cut it into smaller pieces.
- 1.3.4 To skim fat off liquid.
- 1.3.5 To sprinkle icing sugar or castor sugar over a cake.
- 1.3.6 This maize meal porridge is also known as sour porridge.
- 1.3.7 The French word for a thin pancake used to wrap various ingredients.
- 1.3.8 Plain dried pasta is made from ... flour and water.
- 1.3.9 500 g uncooked pasta, yield approximately ... cooked pasta.
- 1.3.10 Raw or cooked fruit is puréed with or without sugar.

(10)

1.4.1 Choose the correct answers from the options below. Write only the letters (A-E) next to the question number (1.4.1 – 1.4.3) on the FOLIO PAPER.

1.4.1 Choose THREE combination heat cooking methods.

- A. Braising
- B. Boiling
- C. Pot Roasting
- D. Baking
- E. Microwaving

(3)

1.4.2 Choose THREE types of equipment used for cooking from the list below.

- A. Baine -Marie
- B. Combi oven
- C. Steamer
- D. Convection oven
- E. Bratt pan

(3)

1.4.3 Choose FOUR types of coffee.

- A. Espresso
- B. Cappuccino
- C. Rooibos
- D. Mocha Latte
- E. Café Mocha

(4)

TOTAL SECTION A: 40

SECTION B: KITCHEN & RESTAURANT OPERATIONS. HYGIENE, SAFETY & SECURITY.

QUESTION 2

2.1

Lungelo used a wet cloth to remove baked muffins from the oven. She dropped the muffin pan on the ground and said that she burnt herself.

2.1.1 Provide one reason why she could have burnt herself with the wet cloth.

(2)

2.1.2 Classify the type of burn.

(1)

2.1.3 Explain to Lungelo how to treat her burn.

(3)

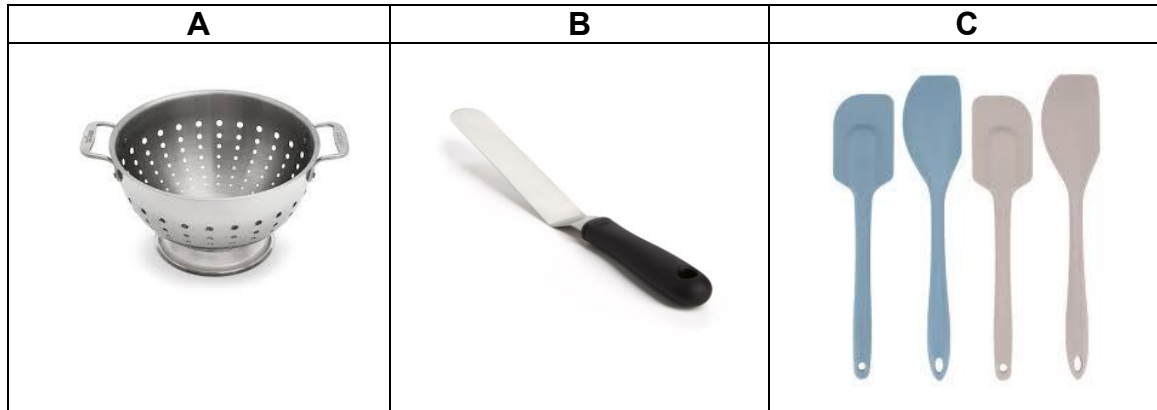
2.1.4 Provide the aim of first aid.

(2)

2.1.5 Distinguish between a chemical and electrical burn.

(2)

2.2 Study the pictures of preparation apparatus below and answer the question which follow:



2.2.1. Identify the apparatus (A-C) in the pictures above and give ONE use for each item. Write only the letter (A-C) with the answer, on the FOLIO PAPER. (6)

2.3 A franchise is a well-established name that forms part of a chain or group. Every establishment or shop has its own owner who keeps the profits.

2.3.1 Tabulate THREE advantages and THREE disadvantages of a franchise.

Advantages	Disadvantages
(3)	(3)

2.3.2. Identify THREE franchises. (3)

2.4 Name THREE types of formal accommodation. (3)

2.5 Discuss why it is important for all departments in an establishment to operate closely with one another. (4)

2.6. Explain the importance of the following parts of the chef's uniform.



2.7 Identify THREE basic methods of pest control. (3)

TOTAL SECTION B: [40]

**SECTION C: NUTRITION & MENU PLANNING. FOOD COMMODITIES.
QUESTION 3**

3.1 Study the menu below and answer the questions which follow

Menu
Formal Breakfast

Omelette with Mushroom filling that is fried
Grilled Tamato

Mueslie with strawberry yogurt

Grapefruit

Five Roses Tea / Coffee
24/11/2020

- 3.1.1 Menus have to be written in a certain way. Make a list of all the mistakes on this menu. (6)
- 3.1.2 Indicate the number of courses, this menu consists of. (1)
- 3.1.3 Specify whether this menu will be an example of a Table d'Hôte or an A la Carte menu. Give TWO reasons for your answer. (3)
- 3.2 Discuss the difference between a continental breakfast and an English breakfast. (4)
- 3.3 Mention TWO ways to prevent a skin from forming on the surface of cooked cereal. (2)
- 3.4 Provide the characteristics of a good crumpet. (3)
- 3.5 Discuss the preparation of crumpets. (4)
- 3.6 Name the cooking method of crumpets. (1)
- 3.7 Name the fruit that can be used for making zest and explain how it is used in food preparation. (2)
- 3.8 Provide FOUR factors that influence the gelatinisation of starch. (4)
- 3.9 Name FOUR preservation methods for storing fruit for longer periods. (4)
- 3.10 Provide THREE guidelines with regard to quality when buying fresh fruit and explain each. (6)

[40]

QUESTION 4

4.1





A Greek salad is served with a light meal.
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4.1.1 List THREE ingredients of a Greek salad. (3)

4.1.2 Classify the Greek salad. (1)

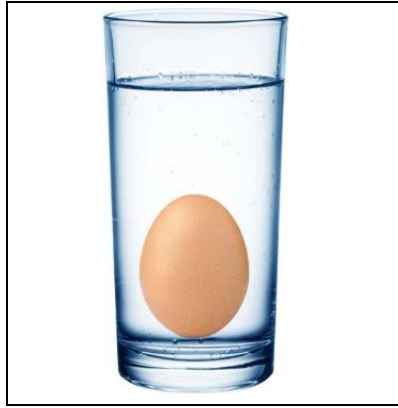
4.1.3 Give the French name of the salad dressing which you will serve with the salad. (1)

4.2 You are appointed as vegetable chef. Identify each of the following vegetable cuts. Only write down the letter (A-D) and the correct answer next to the question 4.2 on your FOLIO PAPER.

A 	B 
C 	D 

(4)

4.3 Study the salt water test below.



- 4.3.1 Evaluate the freshness of the egg. Motivate your answer. (2)
- 4.4 Provide guidelines for purchasing eggs. (4)
- 4.5 List THREE ways to store eggs. (3)
- 4.6 A French omelette is a plain, soft, golden, egg pancake made from whole beaten eggs, deliciously flavoured, or served with a filling.
- 4.6.1 Provide the properties that a French omelette should have. (3)
- 4.7 Explain the difference between butter and margarine. (2)
- 4.8 List the TWO bacteria that is used for manufacturing yoghurt. (2)
- 4.9 Provide THREE heat treatment methods that can be applied to dairy products. (3)
- 4.10 Identify FOUR milk substitutes. (4)
- 4.11 Explain the correct way to freeze mince. (3)
- 4.12 Provide TWO cooking methods for minced meat. (2)
- 4.13 Explain how to correctly pour tea. (3)

**TOTAL SECTION C : [40]
80**

SECTION D: SECTORS & CAREERS. FOOD & BEVERAGE SERVICE

QUESTION 5

- 5.1 Discuss the correct way to prepare butter for serving. (3)
- 5.2 Explain how glasses should be cleaned. (3)
- 5.3 When packing linen, provide the procedures that should be followed. (2)
- 5.4 When taking a booking, give the factors that should be noted. (4)
- 5.5 Aesthetic value refers to the atmosphere of the restaurant that are acceptable to the customers. Discuss the factors that fall under aesthetic value. (4)
- 5.6 A physically disabled person visits your restaurant. Give directions to your staff to assist this person. (3)
- 5.7 Describe FOUR steps to follow when presenting the bill. (4)
- 5.8 Identify from which side of the guest, the following items will be served. (4)
- a) Bread.
 - b) Wine.
 - c) Presenting the menu.
 - d) Removing of plates.
- 5.9 Study the pictures below and indicate the type of service that is presented in each picture. (2)



- 5.10 Identify the items that are present at a retail point of sale (POS) (5)
- 5.11 Explain the correct way to clear spilled food off the table. (2)
- 5.12 Explain why it is important for waiters to know the following:
- 5.12.1. The ingredients used in different dishes. (2)
 - 5.12.2. The preparation times of all dishes. (2)

TOTAL SECTION D : [40]
GRAND TOTAL : 200

