



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE CATERING THEORY AND PRACTICAL N5

1 June 2022

This marking guideline consists of 9 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	E		
	1.1.2	H		
	1.1.3	B		
	1.1.4	F		
	1.1.5	D		
	1.1.6	I		
	1.1.7	A		
	1.1.8	K		
	1.1.9	G		
	1.1.10	J	(10 × 1)	(10)
1.2	1.2.1	D		
	1.2.2	D		
	1.2.3	A		
	1.2.4	D		
	1.2.5	B		
	1.2.6	B		
	1.2.7	D		
	1.2.8	B		
	1.2.9	B		
	1.2.10	A	(10 × 1)	(10)
1.3	1.3.1	Chowder		
	1.3.2	Bisque		
	1.3.3	Consommé royale		
	1.3.4	Gazpacho		
	1.3.5	Allemande sauce		
	1.3.6	Scotch broth		
	1.3.7	Mulligatawny		
	1.3.8	Borscht		
	1.3.9	Goulash		
	1.3.10	Minestrone	(10 × 1)	(10)
1.4	1.4.1	True		
	1.4.2	False		
	1.4.3	True		
	1.4.4	True		
	1.4.5	True		
	1.4.6	True		
	1.4.7	True		
	1.4.8	False		
	1.4.9	True		
	1.4.10	False		

	1.4.11	True		
	1.4.12	True		
	1.4.13	True		
	1.4.14	False		
	1.4.15	True		
			(15 × 1)	(15)
1.5	1.5.1	D		
	1.5.2	B		
	1.5.3	E		
	1.5.4	A		
	1.5.5	C		
			(5 × 1)	(5)
				[50]
			TOTAL SECTION A:	50

SECTION B**QUESTION 2**

2.1	2.1.1	White Stock: Simmer ✓ chicken, veal or beef bones ✓ in water with vegetables, herbs and spices. ✓		
		Brown Stock: Brown/caramelize ✓ bones (chicken, veal, beef or game) and vegetables in the oven or pan ✓ before simmering in water with herbs and spices. ✓		(6)
	2.1.2	(a) Carrots, ✓ celery ✓ and onion ✓		(3)
		(b) Thyme, ✓ parsley, ✓ bay leaves ✓ and peppercorns ✓		(4)
	2.1.3	<ul style="list-style-type: none"> • High starch ingredients • Cooked vegetables • Cabbage or garlic • Cooking fats, pork/bacon or lamb • Salt • Compound spices • Vinegar wine or lemon juice 	(Any 6 × 1)	(6)
2.2	2.2.1	Larding		(2)
	2.2.2	Lean meat cuts ✓ can be larded Strips of fat is inserted ✓ inside lean meat cuts using a larding needle ✓		(3)