



# higher education & training

Department:  
Higher Education and Training  
**REPUBLIC OF SOUTH AFRICA**

**NATIONAL CERTIFICATE**  
**CATERING THEORY AND PRACTICAL N5**

(10070265)

**1 June 2022 (X-paper)**  
**09:00–12:00**

**This question paper consists of 11 pages.**

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING  
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**TIME: 3 HOURS**

**MARKS: 200**

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**INSTRUCTIONS AND INFORMATION**

1. Answer all the questions.
  2. Read all the questions carefully.
  3. Number the answers according to the numbering system used in this question paper.
  4. Start each section on a new page.
  5. Use only blue or black pen.
  6. Write neatly and legibly.
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**SECTION A****QUESTION 1**

- 1.1 Choose a term from COLUMN A that matches a description in COLUMN B. Write only the letter (A–K) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK. Each letter can only be used once.

COLUMN A		COLUMN B	
1.1.1	Emulsion	A	made from gelatine and velouté
1.1.2	Ficin	B	mushrooms, shallots, white wine and tomatoes
1.1.3	Chasseur sauce	C	sweetened raspberry sauce
1.1.4	Homogenous	D	a substance which cannot dissolve
1.1.5	Insoluble	E	mayonnaise
1.1.6	Savoury jelly	F	mixture has the same uniform appearance
1.1.7	Chaud-froid	G	particles settle out
1.1.8	Tartar sauce	H	enzyme in figs
1.1.9	Precipitate	I	aspic
1.1.10	Vinaigrette	J	mixture of vinegar, oil and herbs
		K	mayonnaise with chopped gherkins, capers and herbs

(10 × 1)

(10)

- 1.2 Various options are given as possible answers to the following statements. Choose the answer and write only the letter (A–D) next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

1.2.1 A traditional accompaniment for roast pork.

- A Thick gravy  
 B Horseradish sauce  
 C Tartar sauce  
 D Apple sauce