

# higher education & training

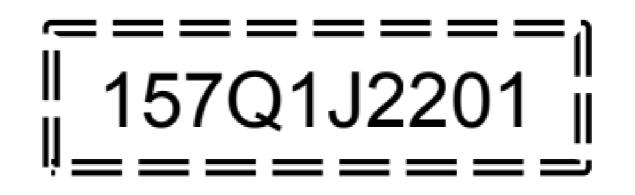
Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

## NATIONAL CERTIFICATE CATERING THEORY AND PRACTICAL N5

(10070265)

1 June 2022 (X-paper) 09:00–12:00

This question paper consists of 11 pages.



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### DEPARTMENT OF HIGHER EDUCATION AND TRAINING REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N5
TIME: 3 HOURS
MARKS: 200

#### **INSTRUCTIONS AND INFORMATION**

- Answer all the questions.
- 2. Read all the questions carefully.
- 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	Α	made from gelatine and veloutè
1.1.2	Ficin	В	mushrooms, shallots, white wine and tomatoes
1.1.3	Chasseur sauce	С	sweetened raspberry sauce
1.1.4	Homogenous		
1.1.5	Insoluble	D	a substance which cannot dissolve
1.1.6	Savoury jelly	E	mayonnaise
1.1.7	Chaud-froid	F	mixture has the same uniform appearance
1.1.8	Tartar sauce	G	particles settle out
1.1.9	Precipitate	Н	enzyme in figs
1.1.10	Vinaigrette	1	aspic
		J	mixture of vinegar, oil and herbs
		K	mayonnaise with chopped gherkins, capers and herbs

 $(10 \times 1)$  (10)

- 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

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