



# higher education & training

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

## **MARKING GUIDELINE**

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

**1 June 2021**

**This marking guideline consists of 8 pages.**

**SECTION A****QUESTION 1**

1.1	1.1.1	A	(10 × 1)	(10)
	1.1.2	C		
	1.1.3	C		
	1.1.4	B		
	1.1.5	A		
	1.1.6	D		
	1.1.7	A		
	1.1.8	A		
	1.1.9	A		
	1.1.10	B		
1.2	1.2.1	C	(5 × 1)	(5)
	1.2.2	D		
	1.2.3	A		
	1.2.4	B		
	1.2.5	F		
1.3	1.3.1	Gelation	(12 × 1)	(12)
	1.3.2	Gluten		
	1.3.3	Spanish cream		
	1.3.4	Strong bread flour		
	1.3.5	Steam		
	1.3.6	Isinglass		
	1.3.7	Oven spring		
	1.3.8	Two-thirds full		
	1.3.9	Christmas pudding		
	1.3.10	Croquembouche		
	1.3.11	Pumpernickel bread		
	1.3.12	Victoria sponge		
1.4	1.4.1	Fermentation	(5 × 1)	(5)
	1.4.2	Cool rise method		
	1.4.3	Figs		
	1.4.4	Panna Cotta		
	1.4.5	Sweet short crust pastry		

1.5	Measuring Mixing Kneading Rising Knocking back Shaping Proving Baking		(8 × 1)	(8)
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1.6	1.6.1 True 1.6.2 False 1.6.3 True 1.6.4 False 1.6.5 True 1.6.6 True 1.6.7 False 1.6.8 True 1.6.9 True 1.6.10 True		(10 × 1)	(10)
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**TOTAL SECTION A: 50**

## SECTION B

### QUESTION 2

2.1	2.1.1 Phyllo pastry 2.1.2 Puff pastry/Flaky pastry 2.1.3 Flaky pastry 2.1.4 Sweet short crust pastry 2.1.5 Choux pastry		(5 × 1)	(5)
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2.2	2.2.1 Greek spinach and feta pies made with phyllo pastry, generally folded into a triangle or pie shape 2.2.2 Light, sweet pastry tartlets with a filling of apricot jam and topped with a crunchy coconut meringue 2.2.3 An oblong pastry made with choux dough which consists of a filling and an icing/glaze		(3 × 2)	(6)
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2.3	2.3.1	<ul style="list-style-type: none"> <li>• Sweetened whipped cream</li> <li>• Chantilly cream</li> <li>• Cream</li> <li>• Thickened cream</li> </ul>	(Any 1 × 1)	
	2.3.2	<ul style="list-style-type: none"> <li>• Chocolate Icing</li> <li>• Glaze</li> </ul>	(Any 1 × 1)	(2)