



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE
CATERING THEORY AND PRACTICAL N5
13 October 2020

This marking guideline consists of 8 pages.

SECTION A**QUESTION 1**

1.1	1.1.1	E		
	1.1.2	F		
	1.1.3	O		
	1.1.4	M		
	1.1.5	N		
	1.1.6	B		
	1.1.7	A		
	1.1.8	I		
	1.1.9	K		
	1.1.10	L		
	1.1.11	G		
	1.1.12	D		
	1.1.13	H		
	1.1.14	J		
	1.1.15	C		
			(15 × 1)	(15)
1.2	1.2.1	D		
	1.2.2	C		
	1.2.3	B		
	1.2.4	A		
	1.2.5	B		
	1.2.6	D		
	1.2.7	C		
	1.2.8	A		
	1.2.9	B		
	1.2.10	D		
			(10 × 1)	(10)
1.3	1.3.1	True		
	1.3.2	True		
	1.3.3	False		
	1.3.4	True		
	1.3.5	False		
	1.3.6	True		
	1.3.7	True		
	1.3.8	False		
	1.3.9	True		
	1.3.10	False		
			(10 × 1)	(10)
1.4	1.4.1	Rare		
	1.4.2	Temporary emulsion		
	1.4.3	Offal		
	1.4.4	Aioli		
	1.4.5	Mirepoix		
			(5 × 1)	(5)

1.5	1.5.1	Goulash		
	1.5.2	Horseradish		
	1.5.3	Yorkshire pudding		
	1.5.4	Aspic		
	1.5.5	Hydrophobic		
	1.5.6	150 °C		
	1.5.7	Béchamel		
	1.5.8	Thick custard		
	1.5.9	Brown stock		
	1.5.10	Absorption		
			(10 × 1)	(10)
				[50]
		TOTAL SECTION A:		50

SECTION B

QUESTION 2

2.1	2.1.1	Emulsion method or muffin method ✓✓		(2)
	2.1.2	<ul style="list-style-type: none"> • Sieve dry ingredients. • Stir until just mixed/prevent over-mixing. • Ensure heated ingredients are cooled to prevent cooking of eggs. • Add egg and whisk well to form an emulsion. • Ingredients used must be at room temperature. • Preheat oven ✓ before preparing batter. • Bake at 200–220 °C. • Ration flour to liquid 2:1. • Do not overfill the muffin cup/pan (half to two thirds full). • Grease the muffin cups to prevent sticking. • Remove and cool on cooling rack. 	(Any 6 × 1)	(6)
	2.1.3	<ul style="list-style-type: none"> • Uniform golden brown colour • Top is symmetrical • Has a smooth round top • Crumb shows round holes of medium size • No tunnels • Tender texture • Well-risen and light • Sweet, no bitter aftertaste 	(Any 5 × 1)	(5)