



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N5

17 November 2021

This marking guideline consists of 9 pages.

SECTION A**QUESTION 1**

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

1.4	1.4.1	<ul style="list-style-type: none"> • Air • Steam 	(Any relevant ONE)	
	1.4.2	<ul style="list-style-type: none"> • Baking powder • Cream of tartar • Bicarbonate of soda 	(Any relevant ONE)	
	1.4.3	Yeast		(3 × 1) (3)
1.5	1.5.1	Knead		
	1.5.2	Bloom		
	1.5.3	Scalding		
	1.5.4	Chill		
	1.5.5	Slurry		
	1.5.6	Sugar		
	1.5.7	Braising		
	1.5.8	Horseradish sauce		
	1.5.9	Garnish		
	1.5.10	Bavarian cream		
	1.5.11	Pavlova		
	1.5.12	Patisserie		
			(12 × 1)	(12)
			TOTAL SECTION A:	[50]

SECTION B**QUESTION 2**

2.1	2.1.1	<ul style="list-style-type: none"> • Madeira cake • Standard butter cake • Quick cake mix (Pound cake) • Genoese sponge • Feather cake • Ginger cake • Oil cake • Chiffon cake 	(Any 2 × 1)	(2)
	2.1.2	<ul style="list-style-type: none"> • Citrus • Chocolate • Caramel • Essence • Spices • Coffee 	(Any 4 × 1)	(4)