

NATIONAL CERTIFICATE CATERING THEORY AND PRACTICAL N5

(10070265)

1 June 2021 (X-paper) 09:00-12:00

This question paper consists of 12 pages.

157Q1J2101

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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

- 1. 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 a black or blue pen.
- 6. Write neatly and legibly.

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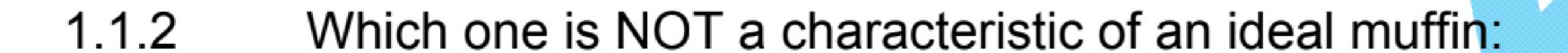
SECTION A

QUESTION 1

1.1 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 (1.1.1–1.1.10) in the ANSWER BOOK.

A fault	causing	biscuits	to	be	too	soft:
	A fault	A fault causing	A fault causing biscuits	A fault causing biscuits to	A fault causing biscuits to be	A fault causing biscuits to be too

- Not stored in an airtight container
- Baked in the oven too long
- Under-proofed Over-proofed



- Uniform shape
- Golden colour
- Tunnels
- Even crumb

The function of liquid when making a chocolate brownie is to 1.1.3 provide

- flavour
- В tenderise
- moisture
- colour

Oreo cookies are an example of ... 1.1.4

- rolled cookies
- B sandwich cookies
- no-bake cookies
- bar cookies

1.1.5 Un-shortened cakes or foam cakes contain:

- no shortening
- only butter
- only egg yolks
- no liquid and shortening



1.1.6 Standard size egg to add to any recipe:

- pee wee
- В jumbo
- small
- large

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