



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

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

DEPARTMENT OF HIGHER EDUCATION AND TRAINING
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CATERING THEORY AND PRACTICAL N5
TIME: 3 HOURS
MARKS: 200



INSTRUCTIONS AND INFORMATION

1. Answer all the questions.
 2. Read all the questions carefully.
 3. 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.

1.1.1 A fault causing biscuits to be too soft:

- A Not stored in an airtight container
- B Baked in the oven too long
- C Under-proofed 
- D Over-proofed 

1.1.2 Which one is NOT a characteristic of an ideal muffin:

- A Uniform shape
- B Golden colour
- C Tunnels
- D Even crumb


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

- A flavour
- B tenderise
- C moisture
- D colour

1.1.4 Oreo cookies are an example of ...

- A rolled cookies
- B sandwich cookies
- C no-bake cookies
- D bar cookies

1.1.5 Un-shortened cakes or foam cakes contain:

- A no shortening
- B only butter
- C only egg yolks
- D no liquid and shortening 

1.1.6 Standard size egg to add to any recipe:

- A pee wee
- B jumbo
- C small
- D large