



# higher education & training

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

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

(10070265)

**13 October 2020 (X-paper)**  
**09:00–12:00**

**This question paper consists of 12 pages.**

231Q1B2013

**DEPARTMENT OF HIGHER EDUCATION AND TRAINING**  
**REPUBLIC OF SOUTH AFRICA**  
NATIONAL CERTIFICATE  
CATERING THEORY AND PRACTICAL N5  
TIME: 3 HOURS  
MARKS: 200




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**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 black or blue pen.
  6. Write neatly and legibly.
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**SECTION A****QUESTION 1**

- 1.1 Choose a/an item/word from COLUMN B that matches a/an word/item in COLUMN A. Write only the letter (A–O) next to the question number (1.1.1–1.1.15) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.1.1	True solution	A	only one kind of particle in it
1.1.2	Suspensions	B	when a solvent cannot dissolve any more solute beyond its solubility limit
1.1.3	Crystallisation	C	hollandaise 
1.1.4	Pour batter	D	enzyme found in pineapple
1.1.5	Stiff dough	E	salt and water
1.1.6	Supersaturated solution 	F	mixtures where some particles settle to the bottom
1.1.7	Pure substances	G	classic French pastry
1.1.8	Protein in flour	H	yeast dough that is first boiled before being baked
1.1.9	Creaming method	I	gliadin and glutenin
1.1.10	Paté sable	J	aromatic vegetable broth
1.1.11	Mille-feuille	K	sugar beaten into butter
1.1.12	Bromelin	L	shortbread 
1.1.13	Bagels	M	very thin and runny to thick mixture
1.1.14	Court bouillon	N	piecrust
1.1.15	Mother sauce	O	excess amount of sugar will form crystals

(15 × 1)

(15)