



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE CATERING THEORY AND PRACTICAL N5

(10070265)

**17 November 2021 (X-paper)
09:00–12:00**

This question paper consists of 11 pages

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

- 1.1 Choose a description from COLUMN B that matches a term 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	White stock	A	liquid made by simmering poultry, beef, or fish bones
1.1.2	Emulgents ❖	B	aromatic vegetable broth
1.1.3	Bouquet garni	C	French term for bag of herbs used to flavour stock
1.1.4	Court bouillon	D	thickener made of equal parts flour and softened butter
1.1.5	Hydrophilic head	E	process of removing cooled and hardened fat from surface of stock
1.1.6	Beurre manié	F	formation of sugar crystals in sugar syrup ❖
1.1.7	Degreasing	G	small pieces of fried bread used as garnish in soup
1.1.8	Foamy	H	dispersing two immiscible liquids into one another
1.1.9	Crystallisation	I	disperses in water due to water-loving properties
1.1.10	Emulsion method	J	method used when there is little fat in cake batter
1.1.11	Potage	K	egg-white stage used for clarifying consommé
1.1.12	Croûtons	L	thick soup
1.1.13	Crêpes	M	crescent-shaped yeast item
1.1.14	Croissants	N	solid dark brown bread
1.1.15	Pumpernickel bread ❖	O	very thin pancake

(15 × 1)

(15)