



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE

CATERING THEORY AND PRACTICAL N5

(10070265)

16 November 2022 (X-paper)

09:00–12:00

This question paper consists of 11 pages.

158Q1B2216

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 blue or black 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 (1.1.1–1.1.15) in the ANSWER BOOK.

- 1.1.1 Which type of bones are NOT suitable for making a white stock?
A Beef bones
B Veal bones
C Lamb bones
D Fish bones
- 1.1.2 'Eisbein' is the ... of the pork carcass.
A rib
B belly
C neck
D shank
- 1.1.3 The following yeast can be added directly into the recipe without activating it.
A Fresh compressed yeast
B Active dry yeast
C Instant dry yeast
D Sourdough yeast
- 1.1.4 The correct way of thawing frozen pastry.
A Over-night on the kitchen counter.
B Over-night in the refrigerator.
C Place outside in the sunshine.
D Defrost in the microwave oven.
- 1.1.5 At which stage must the egg whites be beaten when preparing for a soufflé?
A Foamy peak stage
B Soft peak stage
C Stiff peak stage
D Dry peak stage
- 1.1.6 The term ... refers to the company's net earnings or overall profit.
A top line
B side line
C bottom line
D flat line