



basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

**NASIONALE
SENIOR SERTIFIKAAT**

GRAAD 12

HOSP.1

GASVRYHEIDSTUDIES

FEBRUARIE/MAART 2017

PUNTE: 200

TYD: 3 uur

Hierdie vraestel bestaan uit 16 bladsye.

OGGENDSESSIE



INSTRUKSIES EN INLIGTING

1. Hierdie vraestel bestaan uit VIER afdelings.

AFDELING A: Kortvrae (alle onderwerpe)	(40)
AFDELING B: Kombuis- en restaurantbedrywighe; Higiëne, veiligheid en sekuriteit	(20)
AFDELING C: Voeding en spyskaartbeplanning; Voedselkommoditeite	(80)
AFDELING D: Sektore en loopbane; Voedsel- en drankbediening	(60)
2. Beantwoord AL die vrae in die ANTWOORDEBOEK.
3. Nommer die antwoorde korrek volgens die nommeringstelsel wat in hierdie vraestel gebruik is.
4. Skryf netjies en leesbaar.



AFDELING A**VRAAG 1****1.1 MEERVOUDIGEKEUSE-VRAE**

Verskeie opsies word as moontlike antwoorde op die volgende vrae gegee. Skryf die vraagnommer (1.1.1–1.1.10) neer, kies die antwoord en maak 'n kruisie (X) oor die letter (A–D) van jou keuse in die ANTWOORDEBOEK.

VOORBEELD:

1.1.11 'n Goeie bron van vitamien C is ...

- A melk.
- B vleis.
- C brood.
- D lemoene.

1.1.11

 A B C D

1.1.1 E-posse, webwerwe en selfone wat gebruik word om produkte te bemark, staan as ... bemarkingsinstrumente bekend.

- A ouditiewe
- B visuele
- C elektroniese
- D oudiovisuele

(1)

1.1.2 'n Druifvariëteit wat gebruik word om wyn te maak:

- A Kultivar
- B Oesjaar
- C Produk
- D Oorsprong

(1)

1.1.3 'n Ensiem in rou pynappel wat voorkom dat 'n gelatienmengsel stol:

- A Fisien
- B Bromalien
- C Papien
- D Kaseien

(1)



- 1.1.4 'n Pizza lewer agt porsies. Die totale koste van die pizza is R72,00. Die koste vir EEN porsie is ...
- A R9,00.
 - B R12,00.
 - C R36,00.
 - D R80,00.
- (1)
- 1.1.5 Wanneer 'n persoon aan diabetes ly, beteken dit dat die liggaam nie genoeg ... produseer nie.
- A cholesterol
 - B kalorieë
 - C laktose
 - D insulien
- (1)
- 1.1.6 'n Geurmiddel in die bereiding van nageregte wat van kakaobone gemaak word:
- A Vanielje
 - B Koffie
 - C Sjokolade
 - D Karamel
- (1)
- 1.1.7 Die verskil tussen die werklike koste om 'n item te produseer en die geld waarvoor dit verkoop word:
- A Bruto wins
 - B Indirekte koste
 - C Direkte koste
 - D Netto wins
- (1)
- 1.1.8 'n Metode waar vleis met dun skyfies vet bedek word:
- A Larding
 - B Marinering
 - C Versagting
 - D Bardering
- (1)
- 1.1.9 ... sluit aktiwiteite in wat verseker dat voornemende gaste bewus is van die tipes akkommodasie wat by 'n verblyfplek beskikbaar is.
- A Prysvasstelling
 - B Bemarking
 - C Finansiering
 - D Taakstelling
- (1)
- 1.1.10 Chouxdeeg gevul met room en met karamel opmekaar gestapel, staan as ... bekend.
- A croquembouche
 - B churros
 - C profiteroles
 - D beignets
- (1)



1.2 PASITEMS

Kies die beskrywing uit KOLOM B wat by die terminologie in KOLOM A pas. Skryf slegs die letter (A–I) langs die vraagnommer (1.2.1–1.2.6) in die ANTWOORDEBOEK neer, byvoorbeeld 1.2.7 J.

KOLOM A TERMINOLOGIE	KOLOM B BESKRYWING
1.2.1 Bestuiwing	A 'n mengsel wat in 'n spuitsak geskep word en deur 'n spuitpunt op koeke geforseer word
1.2.2 Puree	B smeer en suiker saam geklits tot lig en romerig
1.2.3 Spuitversiering	C tegniek gebruik om gelatienpoeding op 'n bord uit te keer
1.2.4 Room	D sluit lug by 'n mengsel in deur liggies in te vou
1.2.5 Ontvorming	E klits room totdat dit die stywepuntstadium bereik
1.2.6 Karamelisasie	F vrugte verpulp, deurgesyg of versap
	G verhit suiker tot by die hardekraakstadium
	H plaas 'n gelatienmengsel in 'n houer en verkoel
	I 'n dun lagie versiersuiker wat vir dekoratiewe doeleindes oor 'n sponskoek gestrooi word

(6 x 1) (6)



1.3 EENWOORDITEMS

Gee EEN woord/term vir elk van die volgende beskrywings. Skryf slegs die woord/term langs die vraagnommer (1.3.1–1.3.10) in die ANTWOORDEBOEK neer.

- 1.3.1 Wyn waarvan die alkohol verwyder word voordat dit gebottel word
- 1.3.2 'n Soet wyn wat na 'n maaltyd bedien word
- 1.3.3 Die Wet wat die verkoop van alkohol reguleer
- 1.3.4 Die term wat na tertdoppe verwys wat vooraf gebak word met rys of droë bone
- 1.3.5 Advertering van 'n produk deur potensiële kliënte te skakel
- 1.3.6 Vetverspreiding tussen die spierweefsel van 'n vleissnit
- 1.3.7 'n Tradisionele sous wat saam met oondgebraaide beesvleis bedien word
- 1.3.8 Rys gerol met gaar seekos of rou vis, in seewiervelle toegedraai
- 1.3.9 'n Mengel van gekapte vrugte of groente, gegeur met speserye, suiker en asyn en gekook tot 'n dik pulp
- 1.3.10 Peulgroente gebruik om getekstureerde plantproteïene te maak (10)

1.4 KEUSE-ITEMS

- 1.4.1 Identifiseer TWEE items wat by oorhoofse koste ingesluit word:
- A Skryfbehoeftes
 - B Salarisse
 - C Personeelopleiding
 - D Skoonmaakmateriaal (2)
- 1.4.2 Identifiseer TWEE biefstuksnitte (steaks) wat van die filet gesny word:
- A Kruis
 - B Tournedos
 - C Medaljon
 - D T-been (2)



1.5 PASITEMS

Kies 'n beskrywing uit KOLOM B wat by 'n nagereg in KOLOM A pas en pas dit dan by 'n voorbeeld in KOLOM C. Skryf slegs die letter (A–G) en nommer (i–vii) langs die vraagnommer (1.5.1–1.5.5) in die ANTWOORDEBOEK neer, byvoorbeeld 1.5.6 H (viii).

KOLOM A NAGEREG	KOLOM B BESKRYWING	KOLOM C VOORBEELD VAN NAGEREG
1.5.1 Melknagereg met styselbasis	A vlakbraai van vrugte wat in 'n beslag gedoop is	(i) vacherin
1.5.2 Gebakte vla	B verskeie lae roomys in 'n koepelvorm gevries	(ii) bavarois
1.5.3 Bevrore nagereg	C stysel gekook met melk, in 'n tertbak geplaas, gestip met botter en in die oond gebak	(iii) crème brûlée
1.5.4 Meringue	D ryk eiervla bedek met 'n kors van gekarameliseerde suiker en in die vorm bedien	(iv) bombe
1.5.5 Gevormde koue vla	E geklopte eierwit wat by 'n bakkersvlabasis gevoeg en in 'n warmwaterbad (bain-marie) gebak word	(v) sagopoeding
	F geklopte eierwit en suiker gebak in 'n harde mandjievorm en gevul met geklopte room	(vi) crème pâtissière
	G vlabasis met gelatien en geklopte room wat in 'n vorm gegooi word en verkoel word om te stol	(vii) malvapoeding

(5 x 2) (10)

TOTAAL AFDELING A: 40

**AFDELING B: KOMBUIS- EN RESTAURANTBEDRYWIGHEDE;
HIGIËNE, VEILIGHEID EN SEKURITEIT****VRAAG 2**

2.1 Bestudeer die stelling hieronder en beantwoord die vrae wat volg.

Gastroënteritis en TB is twee van die redes vir die hoë afwesigheidsyfer in die voedsel- en drankbedryf in Suid-Afrika.

- 2.1.1 Wat is die inkubasietydperk vir gastroënteritis? (1)
- 2.1.2 Verduidelik hoe 'n voedselhanteerder kan voorkom dat ander mense by die werkplek deur gastroënteritis geaffekteer word. (5)
- 2.1.3 Noem DRIE simptome van elk van die volgende:
- (a) Gastroënteritis (3)
- (b) TB (3)

2.2 Bestudeer die stelling hieronder en beantwoord die vrae wat volg.

Goeie diens verskil van een restaurant na die volgende.

- 2.2.1 Definieer die term *goeie diens*. (2)
- 2.2.2 Bespreek die stelling hierbo krities. (3)

- 2.3 'n Restaurantbestuurder oorweeg dit om die stelsel hieronder te koop. Bestudeer die foto en beantwoord die vrae wat volg.



- 2.3.1 Identifiseer die tipe stelsel. (1)
- 2.3.2 Verduidelik TWEE voordele van die stelsel hierbo. (2)

TOTAAL AFDELING B: 20

**AFDELING C: VOEDING EN SPYSKAARTBEPLANNING;
VOEDSELKOMMODITEITE****VRAAG 3**

3.1 Lees die uittreksel hieronder en beantwoord die vrae wat volg.

'n Groot verskeidenheid vars en gepreserveerde kersieprodukte word by die jaarlikse Kersiefees in Ficksburg ten toon gestel.

3.1.1 Noem TWEE metodes wat gebruik kan word om oortollige kersies te preserveer, buiten om dit in te maak. (2)

3.1.2 Bespreek stap vir stap hoe jy ingemaakte kersies sal berei. (4)

3.2 Die volgende inligting oor 'n dinee vir 100 gaste wat by die Kersiefees gehou is, is aan die organiseerders gegee:

Verkoopprijs van die spyskaart:	R10 000
Voedselkoste:	R3 500
Oorhoofse koste:	R2 500

3.2.1 Bereken die totale netto wins. (3)

3.2.2 Bereken die koste vir elke gas. (3)

3.2.3 Stel VIER belangrike aspekte voor wat die organiseerders van die dinee by die kwotasie moet insluit. (4)

3.3 Bestudeer die metode hieronder om chouxdeeg te berei en beantwoord die vrae wat volg.

Metode:

1. Plaas botter, sout en water in 'n kastrol en bring tot kookpunt.
2. Voeg die meel by en meng goed met 'n houtlepel.
3. Kook vir 'n paar minute totdat die mengsel van die kante van die kastrol wegtrek.
4. Laat die mengsel effens afkoel en voeg die eiers een vir een by.
5. Spuit die deeg op 'n gesmeerde bakplaat.
6. Bak vir 10–15 minute teen 230 °C.
7. Verlaag die hitte vir 20 minute tot 190 °C.
8. Laat die deeg afkoel.

3.3.1 Gee redes vir die volgende stappe:

(a) Stap 4 (1)

(b) Stap 7 (2)

3.3.2 Stel TWEE bolae voor wat as versiering vir die chouxdeeg gebruik kan word. (2)

3.3.3 Voorspel die eindresultaat indien die water te lank tydens die bereiding van die chouxdeeg gekook het. (2)



- 3.4 Onderskei tussen 'n *pollo-vegetariër* en 'n *pesco-vegetariër*. (4)
- 3.5 Gee redes vir ELK van die volgende stellings:
- 3.5.1 Wit- en rooigespikkelde bone moet afsonderlik gaargemaak word. (1)
- 3.5.2 Moenie droëboontjies kook sonder dat dit geweek is nie. (1)
- 3.6 Lees die uittreksel hieronder en beantwoord die vrae wat volg.

Jy beplan 'n skemerkelkfunksie vir jou ouers se huweliksherdenking. Die funksie sal twee uur duur.

- 3.6.1 Bepaal die getal snoephappies wat per persoon bedien moet word. (1)
- 3.6.2 Beskryf VIER riglyne wat gevolg moet word wanneer die snoephappies berei word. (4)
- 3.6.3 Evalueer die geskiktheid daarvan om klewerige ribbetjies by die skemerkelkfunksie te bedien. (3)
- 3.6.4 Stel DRIE soet hapgrootte snoephappies voor wat jy op die spyskaart kan insluit. (3)

[40]



VRAAG 4

- 4.1 Bestudeer die foto van gestoofde lamskenkels hieronder en beantwoord die vrae wat volg.



- 4.1.1 Onderskei tussen die eienskappe van rou *lamsvleis* en rou *beesvleis*. (4)
- 4.1.2 Verduidelik waarom stowe 'n geskikte gaarmaakmetode vir die lamskenkels is. (2)
- 4.1.3 Stel 'n geskikte bygereg vir die gestoofde lamskenkels voor. (1)
- 4.2 Lees die uittreksel hieronder en beantwoord die vrae wat volg.

Die Savera Hotel het 'n kosjer-kombuis. Die hotel word gevra om 'n banket vir 100 Joodse gaste aan te bied.

- 4.2.1 Definieer die term *banket*. (2)
- 4.2.2 Noem TWEE departemente wat by die beplanning en voorbereiding van die banket betrokke moet wees. (2)
- 4.2.3 Bespreek DRIE vereistes om te oorweeg wanneer die banketspyskaart vir die Joodse gaste beplan word. (3)
- 4.2.4 Bepaal die getal kelners wat jy vir die funksie sal nodig hê. (1)

- 4.3 Bestudeer die foto van 'n vol-au-vent hieronder en beantwoord die vrae wat volg.



- 4.3.1 Identifiseer die tertdeeg wat gebruik is om die vol-au-vent te maak. (1)
- 4.3.2 Noem die funksies van die volgende bestanddele in die bereiding van die deeg hierbo:
- (a) Botter (2)
 - (b) Water (2)
- 4.3.3 Stel TWEE soutvulsels voor wat in die vol-au-vent gebruik kan word. (2)
- 4.3.4 Wat is die eienskappe van 'n suksesvolle vol-au-vent? (3)
- 4.4 4.4.1 Noem TWEE soorte gelatien. (2)
- 4.4.2 Voorspel die gevolge van die volgende wanneer 'n gelatiengereg berei word:
- (a) Voeg te veel suiker by (1)
 - (b) Voeg suurlemoensap by (1)
 - (c) Stol die gereg by 20 °C (1)



- 4.5 Bestudeer die foto van die Kerspoeding hieronder en beantwoord die vrae wat volg.



- 4.5.1 Beskryf die tegniek om die nagereg hierbo gaar te maak. (2)
- 4.5.2 Verduidelik hoe die nagereg hierbo voorgesit kan word. (2)
- 4.5.3 Beveel TWEE geskikte souse vir hierdie nagereg aan. (2)
- 4.6 Goeie voeding is uiters belangrik vir mense wat MIV-positief is.
Verdedig die stelling hierbo. (4)

[40]

TOTAAL AFDELING C: 80



**VRAAG D: SEKTORE EN LOOPBANE;
VOEDSEL- EN DRANKBEDIENING**

VRAAG 5

5.1 Bestudeer die advertensie hieronder en beantwoord die vrae wat volg.

Springbok Wildlodge

Luukse akkommodasie op 'n wildsplaas halfpad tussen Cathcart en Queenstown, in die hartjie van die Oos-Kaap.

Die allesinsluitende pakkette sluit in: akkommodasie, drie gesonde maaltye, 'n daaglikse wildsrit met vingerhappies en die gebruik van fasiliteite soos die tennisbaan en sauna.

2 vir 1: Betaal die enkel midweekfooi van R600 en jou vriend/metgesel bly gratis as hy/sy met jou deel.

Besoek www.springboklodgesa.co.za



- 5.1.1 Noem DRIE aspekte wat die teikenmark vir die Springbok Wildlodge sal bepaal. (3)
- 5.1.2 Bepaal of promosie as 'n bemarkingstrategie gebruik is en gee 'n rede vir die antwoord. (2)
- 5.1.3 Noem EEN nadeel daarvan om promosie as deel van jou bemarkingsresep te gebruik. (1)
- 5.1.4 Beskryf TWEE vereistes van die verpakking van die vingerhappies. (2)
- 5.1.5 Identifiseer VIER aspekte wat die Springbok Wildlodge by hulle sakebeskrywing moes ingesluit het. (4)
- 5.1.6 Verduidelik hoe die Springbok Wildlodge tot werkskepping kan bydra en gee TWEE voorbeelde. (4)

5.2 5.2.1 Klassifiseer die terme hieronder in inkomste- en nie-inkomste-genererende areas in die gasvryheidsbedryf.

finansies; kroeë; veiligheid; voedsel en drank;
instandhouding; gastekamers

5.2.1 Tabuleer jou antwoord soos volg:

INKOMSTE-GENERERENDE AREAS	NIE-INKOMSTE-GENERERENDE AREAS

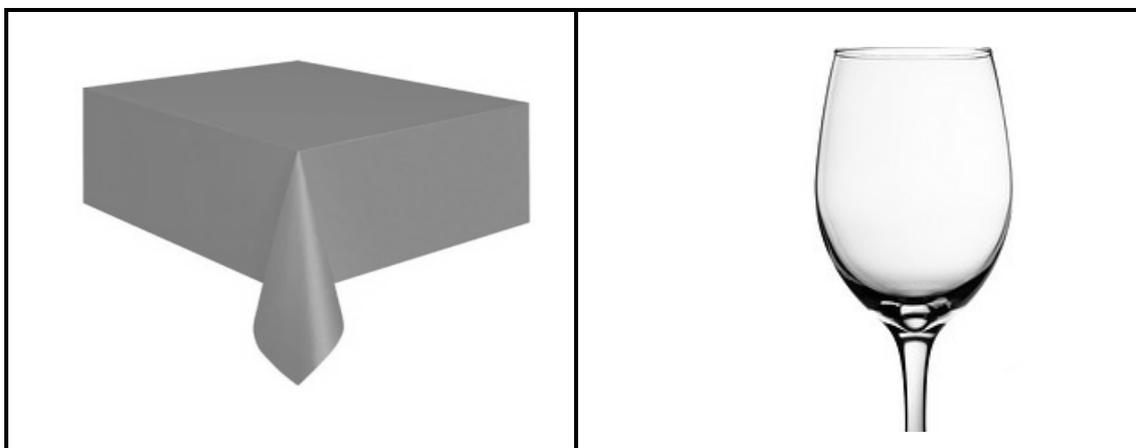
- 5.2.2 Verduidelik die onderlinge verband tussen verkope en bemarking en die finansiële departement. (2)
- 5.2.3 Identifiseer DRIE pligte van die veiligheidspersoneel. (3)
- 5.2.4 Noem DRIE entrepreneursgeleenthede wat in die dranksektor kan voorkom. (3)

[30]



VRAAG 6

6.1 Bestudeer die foto's hieronder en beantwoord die vrae wat volg.



A
TAFELDOEK

B
ROOIWYNGLAS

- 6.1.1 Definieer die term *openings-mise-en-place*. (2)
- 6.1.2 Identifiseer die *openings-mise-en-place* wat vir die tafeldoek in **A** nagegaan moet word. (3)
- 6.1.3 Verduidelik die prosedure wat gevolg moet word wanneer die glas in **B** skoongemaak word. (3)
- 6.1.4 Bepaal of dit geskik is om 'n glas Chardonnay saam met 'n visvoorgereg te bedien. (2)
- 6.1.5 Bespreek die korrekte posisie van die glas hierbo op 'n gedekte plek ('cover'). (3)
- 6.1.6 Verduidelik hoe rooiwynbottels gestoor moet word. (4)

6.2 6.2.1 Onderskei tussen *binneverbruik-dranklisensies* en *buiteverbruik-dranklisensies*. Tabuleer jou antwoord soos volg:

BINNEVERBRUIK	BUITEVERBRUIK

- 6.2.2 Bespreek die prosedure wat vir bordbediening gevolg moet word. (3)
- 6.2.3 Motiveer die gebruik van bordbediening vir 'n formele dinee. (3)

6.3 Die instapyskas by 'n plaaslike wildlodge bereik 22 °C.

Bepaal die uitwerking van hierdie situasie op die wildlodge. (3)
[30]

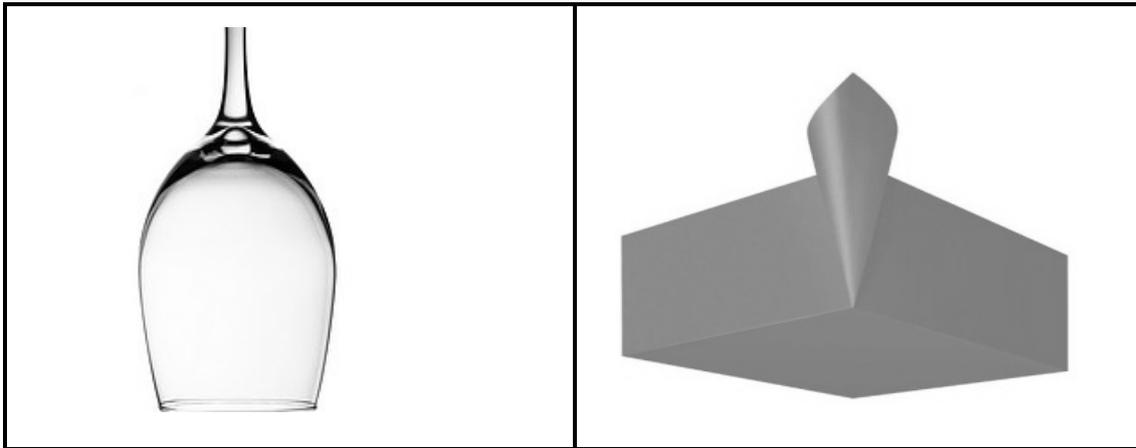
TOTAAL AFDELING D: 60
GROOTTOTAAL: 200





QUESTION 6

6.1 Study the photographs below and answer the questions that follow.



6.1.1 Define the term *opening mise-en-place*. (2)

6.1.2 Identify the opening *mise-en-place* that should be checked for the table cloth in **A**. (3)

6.1.3 Explain the procedure that should be followed when cleaning the glass in **B**. (3)

6.1.4 Determine the suitability of serving a glass of Chardonnay with a fish starter. (2)

6.1.5 Discuss the correct position of the glass above on a cover. (3)

6.1.6 Explain how red wine bottles should be stored. (4)

6.2 Differentiate between *on-consumption* and *off-consumption liquor licenses*. Tabulate your answer as follows: (4)

ON-CONSUMPTION	OFF-CONSUMPTION
-----------------------	------------------------

6.2.2 Discuss the procedure that should be followed for plated service. (3)

6.2.3 Motivate the use of plated service for a formal dinner. (3)

6.3 The walk-in refrigerator at a local game lodge reaches 22 °C. Determine the impact of this situation on the game lodge. (3)

[30]

TOTAL SECTION D: 60
GRAND TOTAL: 200

**SECTION D: SECTORS AND CAREERS;
FOOD AND BEVERAGE SERVICE**

QUESTION 5

5.1 Study the advertisement below and answer the questions that follow.

	<p>Springbok Game Lodge</p> <p>Luxurious accommodation on a game farm midway between Cathcart and Queenstown in the heart of the Eastern Cape.</p> <p>These all-inclusive packages include accommodation, three wholesome meals, a daily game drive with snacks and the use of facilities such as a tennis court and sauna.</p> <p>2 for 1: Pay the single midweek rate of R600 and your friend/partner stays free of charge when sharing with you.</p> <p>Visit www.springboklodges.co.za</p>
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5.1.1 Name THREE aspects that will determine the target market for the Springbok Game Lodge. (3)

5.1.2 Determine whether promotion was used as a marketing strategy and give a reason for the answer. (2)

5.1.3 Name ONE disadvantage of using promotion as part of your marketing mix. (1)

5.1.4 Describe TWO requirements of the packaging of the snacks. (2)

5.1.5 Identify FOUR aspects that the Springbok Game Lodge could have included in their business description. (4)

5.1.6 Explain how the Springbok Game Lodge may contribute to job creation and give TWO examples. (4)

5.2 5.2.1 Classify the terms below into revenue and non-revenue-generating areas in the hospitality industry. (2)

finance; bars; security; food and beverage; maintenance; guest rooms
--

Tabulate your answer as follows:

REVENUE-GENERATING AREAS	NON-REVENUE-GENERATING AREAS

5.2.2 Explain the interrelationship between sales and marketing and the finance department. (2)

5.2.3 Identify THREE duties of the security staff. (3)

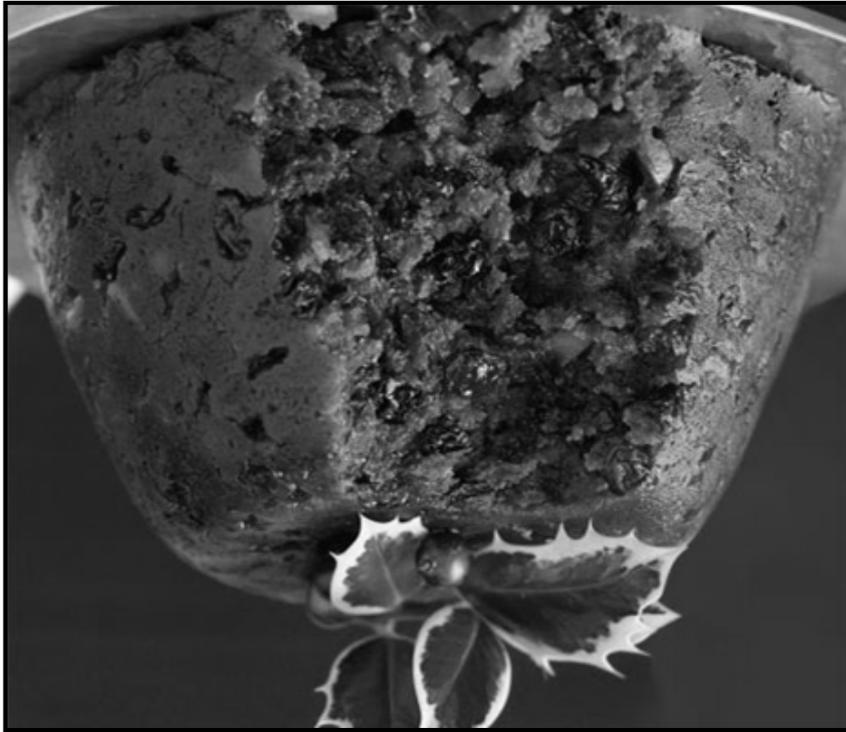
5.2.4 Name THREE entrepreneurial opportunities that may be found in the beverage sector. (3)





4.5

Study the photograph of the Christmas pudding below and answer the questions that follow.



4.6

Good nutrition is vitally important for HIV positive people.

Justify the statement above.

4.5.3

Recommend TWO suitable sauces for this dessert.

4.5.2

Explain how the dessert above may be presented.

4.5.1

Describe the technique for cooking the dessert above.

TOTAL SECTION C: 80

[40]
(4)

(2)

(2)

(2)

4.3 Study the photograph of a vol-au-vent below and answer the questions that follow.



- 4.3.1 Identify the pastry used to make the vol-au-vent. (1)
- 4.3.2 State the functions of the following ingredients in the preparation of the pastry above:
- (a) Butter (2)
- (b) Water (2)
- 4.3.3 Suggest TWO savoury fillings that may be used in the vol-au-vent. (2)
- 4.3.4 What are the characteristics of a successful vol-au-vent? (3)
- 4.4.1 Name TWO types of gelatin. (2)
- 4.4.2 Predict the results of the following when preparing a gelatin dish:
- (a) Adding too much sugar (1)
- (b) Adding lemon juice (1)
- (c) Setting the dish at 20 °C (1)



QUESTION 4

4.1 Study the photograph of stewed lamb shanks below and answer the questions that follow.



- 4.1.1 Distinguish between the characteristics of raw *lamb* and raw *beef*. (4)
 - 4.1.2 Explain why stewing is a suitable cooking method to prepare the lamb shanks. (2)
 - 4.1.3 Suggest a suitable accompaniment for the stewed lamb shanks. (1)
- 4.2 Read the extract below and answer the questions that follow.

The Savera Hotel has a kosher kitchen. The hotel has been requested to host a banquet for 100 Jewish guests.

- 4.2.1 Define the term *banquet*. (2)
- 4.2.2 Name TWO departments that would be required to plan and prepare for the banquet. (2)
- 4.2.3 Discuss THREE requirements to consider when planning the banquet menu for the Jewish guests. (3)
- 4.2.4 Determine the number of waiters you will need for the function. (1)



- 3.4 Differentiate between a *pollo-vegetarian* and a *pesco-vegetarian*. (4)
- 3.5 Give reasons for EACH of the following statements: (1)
- 3.5.1 White and red speckled beans should be cooked separately. (1)
- 3.5.2 Do not boil dried beans without soaking. (1)
- 3.6 Read the extract below and answer the questions that follow:

You are planning a cocktail function for your parents' anniversary. The function will last for two hours.

- 3.6.1 Determine the number of snacks to be served per person. (1)
- 3.6.2 Describe FOUR guidelines to follow when preparing the cocktail snacks. (4)
- 3.6.3 Evaluate the suitability of serving sticky ribs at the cocktail function. (3)
- 3.6.4 Recommend THREE sweet bite-size cocktail snacks that you may include on the menu. (3)

[40]



SECTION C: NUTRITION AND MENU PLANNING; FOOD COMMODITIES

QUESTION 3

3.1 Read the extract below and answer the questions that follow.

A variety of fresh and preserved cherry products are displayed at the annual Cherry Festival in Ficksburg.

3.1.1 Name TWO methods that can be used to preserve excess cherries other than bottling. (2)

3.1.2 Discuss step by step how you would prepare bottled cherries. (4)

3.2 The following information about a dinner held for 100 guests at the Cherry Festival was given to the organisers:

Selling price of the menu: R10 000	Overhead cost: R2 500
Food cost: R3 500	

3.2.1 Calculate the total net profit. (3)

3.2.2 Calculate the cost for each guest. (3)

3.2.3 Suggest FOUR important aspects that the organisers of the dinner should include on their quotation. (4)

3.3 Study the method of preparing choux pastry below and answer the questions that follow.

Method:

1. Place butter, salt and water in a saucepan and bring to the boil.
2. Add the flour and mix well using a wooden spoon.
3. Cook for a few minutes until mixture pulls away from the sides of the pan.
4. Allow the mixture to cool slightly and add the eggs one at a time.
5. Pipe pastry on a greased baking sheet.
6. Bake at 230 °C for 10–15 minutes.
7. Reduce the heat to 190 °C for 20 minutes.
8. Allow the pastry to cool.

3.3.1 Give reasons for the following steps: (1)

(a) Step 4

(b) Step 7

3.3.2 Suggest TWO toppings that may be used as decoration for the choux pastry. (2)

3.3.3 Predict the end result if the water had been boiled for too long during the preparation of the choux pastry. (2)



2.3 A restaurant manager considers buying the system below. Study the photograph and answer the questions that follow.



- 2.3.1 Identify the type of system. (1)
- 2.3.2 Explain TWO benefits of the system above. (2)

TOTAL SECTION B: 20



SECTION B: KITCHEN AND RESTAURANT OPERATIONS; HYGIENE, SAFETY AND SECURITY

QUESTION 2

2.1 Study the statement below and answer the questions that follow.

Gastro-enteritis and TB are two of the reasons for the high rate of absenteeism in the food and beverage industry in South Africa.

2.1.1 What is the incubation period for gastro-enteritis? (1)

2.1.2 Explain how a food handler may prevent gastro-enteritis from affecting others in the workplace. (5)

2.1.3 State THREE symptoms of each of the following:

(a) Gastro-enteritis (3)

(b) TB (3)

2.2 Study the statement below and answer the questions that follow.

Good service differs from one restaurant to the next.

2.2.1 Define the term *good service*. (2)

2.2.2 Critically discuss the statement above. (3)



1.5 MATCHING ITEMS

Choose a description from COLUMN B that matches a dessert in COLUMN A and then match it with an example in COLUMN C. Write only the letter (A–G) and number (i–vii) next to the question number (1.5.1–1.5.5) in the ANSWER BOOK, for example 1.5.6 H (viii).

COLUMN A DESSERT	COLUMN B DESCRIPTION	COLUMN C EXAMPLE OF DESSERT
1.5.1 Starch-based milk dessert	A fruit dipped in a batter and shallow fried	(i) vacherin
1.5.2 Baked custard	B several layers of ice cream moulded in a dome shape	(ii) bavaois
1.5.3 Frozen dessert	C starch boiled with milk, placed in a pie dish, dotted with butter and baked in the oven	(iii) crème brûlée
1.5.4 Meringue	D rich egg custard topped with a crust of caramelised sugar and served in the mould	(iv) bombe
1.5.5 Moulded cold custard	E whisked egg white added to a confectioner's custard base and baked in a bain-marie	(v) sago pudding
	F whisked egg white and sugar baked into a hard basket shape to hold whipped cream	(vi) crème pâtissière
	G custard base with gelatin and whipped cream, poured into a mould and chilled to set	(vii) malva pudding

(5 x 2)

(10)

TOTAL SECTION A:

40



1.3

ONE-WORD ITEMS

Give ONE term/word for each of the following descriptions. Write only the term/word next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 Wine of which the alcohol has been removed before it is bottled

1.3.2 A sweet wine that is served after a meal

1.3.3 The Act that regulates the sale of alcohol

1.3.4 The term that refers to pastry shells that are pre-baked with rice or dried beans

1.3.5 Advertising a product by phoning potential customers

1.3.6 Fat distributed between the muscle fibres of a meat cut

1.3.7 A traditional sauce served with roast beef

1.3.8 Rice rolled with cooked seafood or raw fish, wrapped in seaweed sheets

1.3.9 A mixture of chopped fruit or vegetables, flavoured with spices, sugar and vinegar and cooked to a thick pulp

1.3.10 Legumes used to make textured vegetable proteins

(10)

1.4

SELECTION

1.4.1 Identify TWO items that are included in overheads:

A Stationery

B Salaries

C Staff training

D Cleaning materials

(2)

1.4.2 Identify TWO steaks cut from the fillet:

A Rump

B Touredo

C Medallion

D T-bone

(2)



MATCHING ITEMS

1.2

Choose the description from COLUMN B that matches the terminology in COLUMN A. Write only the letter (A-I) next to the question number (1.2.1-1.2.6) in the ANSWER BOOK, for example 1.2.7 J.

COLUMN A TERMINOLOGY	COLUMN B DESCRIPTION
1.2.1 Dusting	A a mixture placed in a bag and forced through a nozzle onto cakes
1.2.2 Pureeing	B shortening and sugar beaten until light and fluffy
1.2.3 Piping	C technique used to turn out a gelatin pudding onto a plate
1.2.4 Creaming	D incorporating air into a mixture by folding gently
1.2.5 Unmolding	E beating cream until it reaches the stiff peak stage
1.2.6 Caramelisation	F fruit pulped, strained or liquidised
	G heating sugar to the hard crack stage
	H place a gelatin mixture in a container and refrigerate
	I a thin layer of icing sugar sprinkled on a sponge cake for decorative purposes

(6) (6 x 1)



- 1.1.4 A pizza provides eight portions. The total cost of the pizza is R72,00. The cost of ONE portion is ...
- A R9,00.
B R12,00.
C R36,00.
D R80,00.
- (1)
- 1.1.5 When a person suffers from diabetes, it means that the body does not produce enough ...
- A cholesterol.
B calories.
C lactose.
D insulin.
- (1)
- 1.1.6 A flavouring used in the preparation of desserts, which is made from cocoa beans:
- A Vanilla
B Coffee
C Chocolate
D Caramel
- (1)
- 1.1.7 The difference between the actual cost to produce an item and the money that it is sold for:
- A Gross profit
B Indirect cost
C Direct cost
D Net profit
- (1)
- 1.1.8 A method where meat is covered with thin slices of fat:
- A Larding
B Marinating
C Tenderising
D Barding
- (1)
- 1.1.9 ... includes activities that ensure that prospective guests are aware of the types of accommodation available at an establishment.
- A Pricing
B Marketing
C Financing
D Targeting
- (1)
- 1.1.10 Choux pastry filled with cream and stacked together with caramel is called ...
- A croquemouche.
B churros.
C profiteroles.
D beignets.
- (1)



SECTION A

QUESTION 1

1.1 MULTIPLE-CHOICE QUESTIONS

Various options are provided as possible answers to the following questions. Write down the question number (1.1.1–1.1.10), choose the answer and make a cross (X) over the letter (A–D) of your choice in the ANSWER BOOK.

EXAMPLE:

1.1.11 A good source of vitamin C is ...

A milk.
B meat.
C bread.
D oranges.

1.1.11 A B C ~~B~~

1.1.1 E-mails, websites and cellphones used to market products are ... marketing tools.

- A audio
- B visual
- C electronic
- D audio-visual

(1)

1.1.2 A grape variety used to make wine:

- A Cultivar
- B Vintage
- C Product
- D Origin

(1)

1.1.3 An enzyme in raw pineapple that prevents a gelatin mixture from setting:

- A Ficin
- B Bromelain (Bromelin)
- C Papain
- D Casein

(1)



WESTERN CAPE



INSTRUCTIONS AND INFORMATION

1. This question paper consists of FOUR sections.

SECTION A: Short questions (all topics)	(40)
SECTION B: Kitchen and restaurant operations; hygiene, safety and security	(20)
SECTION C: Nutrition and menu planning; Food commodities	(80)
SECTION D: Sectors and careers; Food and beverage service	(60)
2. Answer ALL the questions in the ANSWER BOOK.
3. Number the answers correctly according to the numbering system used in this question paper.
4. Write neatly and legibly.



MORNING SESSION

This question paper consists of 16 pages.

TIME: 3 hours

MARKS: 200

FEBRUARY/MARCH 2017

HOSPITALITY STUDIES

HOSP.1

GRADE 12

NATIONAL
SENIOR CERTIFICATE

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

basic education

