



basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

NATIONAL SENIOR CERTIFICATE

GRADE 12

HOSPITALITY STUDIES

FEBRUARY/MARCH 2015

MARKS: 200

TIME: 3 hours

This question paper consists of 14 pages.



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.



SECTION A**QUESTION 1****1.1 MULTIPLE-CHOICE QUESTIONS**

Various options are given as possible answers to the following questions. 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, for example 1.1.11 B.

EXAMPLE:

1.1.11 A good source of vitamin C is ...

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

ANSWER: 1.1.11 B

1.1.1 A/An ... report is concerned with the profitability and overall performance of the hotel.

- A operational
- B marketing
- C financial
- D strategic

(1)

1.1.2 A programme used to achieve a qualification while working for an employer:

- A Scholarship
- B Partnership
- C Sponsorship
- D Learnership

(1)

1.1.3 Finely minced meat, fish or poultry, shaped into balls and fried:

- A Rissoles
- B Sushi
- C Rösti
- D Quiche

(1)



- 1.1.4 The difference between the cost of producing an item and the amount that it is sold for is known as the...
- A selling price.
 - B gross profit.
 - C variable cost.
 - D net profit. (1)
- 1.1.5 An accompaniment for game meat is ...
- A marula jelly.
 - B Yorkshire pudding.
 - C apple rings.
 - D mint sauce. (1)
- 1.1.6 Pesco vegetarians will EXCLUDE the following food from their diet:
- A Fish
 - B Eggs
 - C Chicken
 - D Dairy products (1)
- 1.1.7 The portion of legumes recommended for a vegetarian per day:
- A 1–2.
 - B 6–11.
 - C 3–5.
 - D 2–3. (1)
- 1.1.8 A Chardonnay is an example of a ... wine.
- A sparkling
 - B dessert
 - C red
 - D white (1)
- 1.1.9 An example of Greek cuisine is ...
- A paella and gazpacho
 - B tacos and tortillas
 - C carpaccio and lasagne
 - D moussaka and dolmades (1)
- 1.1.10 Choux pastry buns filled with cream and stacked together with caramel are called ...
- A croquembouche.
 - B churros.
 - C profiteroles.
 - D beignets. (1)



1.2 **MATCHING ITEMS**

Choose a description from COLUMN B that matches the preservation method in COLUMN A. Write only the letter (A–L) next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

COLUMN A PRESERVATION METHOD		COLUMN B DESCRIPTION	
1.2.1	Chemicals	A	removing and reducing the amount of water in a food product
1.2.2	Curing	B	sugar, acid, vinegar and salt are commonly used to preserve food
1.2.3	Drying	C	used to crystallise fruit
1.2.4	Sugar	D	rubbing a large amount of salt on fish
1.2.5	Pasteurisation	E	cover food in vinegar, boil and seal in a container
1.2.6	Pickling	F	benzoic acid is used to inhibit the growth of mould, yeast and certain bacteria
1.2.7	Oxidation	G	inactivates enzymes in milk, fruit juices and eggs
1.2.8	Sterilisation	H	slows down the bacterial growth on food
1.2.9	Freezing	I	chemical reaction that affects the colour and texture of food
1.2.10	Additives	J	food is treated with salt or brine and then smoked
		K	high temperatures are used, followed by sealing of containers to prevent recontamination of food
		L	preservation of food for a long period of time at a low temperature

(10 x 1) (10)



1.3 ONE-WORD ITEMS

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

- 1.3.1 A meringue in which sugar syrup is added while beating the egg whites
- 1.3.2 Small, savoury, well garnished bite-sized finger foods
- 1.3.3 A pastry in which the ratio of flour to fat is 2 : 1
- 1.3.4 Beef obtained from an animal younger than nine months
- 1.3.5 An offal product that can be fresh, cured or smoked
- 1.3.6 An offal product used mostly in pates
- 1.3.7 Tying a roast with a string and securing it with knots
- 1.3.8 A strict vegetarian that will not eat foods that come directly or indirectly from animals
- 1.3.9 The disease caused by the failure to produce enough insulin
- 1.3.10 Wine where the alcohol has been removed (10)

1.4 SELECTION ITEMS

Select the correct responses for each of the following. Write only the letters (A–F) next to the question numbers (1.4.1 and 1.4.2) in the ANSWER BOOK.

- 1.4.1 Identify THREE reasons why choux puffs are greasy and heavy:
- A Beating the mixture well after adding eggs.
 - B The mixture was overcooked.
 - C The mixture was not cooked enough.
 - D Too much fat was used.
 - E The oven was not hot enough.
 - F Too many eggs were used. (3)
- 1.4.2 Identify TWO products that can be prepared from phyllo pastry:
- A Fleurons
 - B Baklava
 - C Palmiers
 - D Strudel
 - E Bouchées
 - F Vol-au-vents (2)



- 1.5 Study the dishes below and match them with each of the following meat cuts (1.5.1–1.5.5).

pickled and corned beef; saddle; stocks; Dutch steak; steak tartare; cushion; T-bone steak; club steak

- | | | |
|-------|-----------|-----|
| 1.5.1 | Loin | (1) |
| 1.5.2 | Prime rib | (1) |
| 1.5.3 | Brisket | (1) |
| 1.5.4 | Shin | (1) |
| 1.5.5 | Fillet | (1) |

TOTAL SECTION A: 40



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

QUESTION 2

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

Mr and Mrs Mayekiso's twins were diagnosed with hepatitis A. They decided to obtain a second opinion and the second doctor indicated that one twin was suffering from hepatitis A and the other one from gastro-enteritis.

2.1.1 Indicate TWO symptoms that are common to hepatitis A and gastro-enteritis that could have confused the first doctor. (2)

2.1.2 Compare the two diseases with regard to the incubation period and possible transmission. Tabulate your answer as follows:

DISEASE	INCUBATION PERIOD	TRANSMISSION
Hepatitis A	(1)	(2)
Gastro-enteritis	(1)	(2)

(6)

2.2 2.2.1 Write a report on the following:

Guidelines to observe to prevent cholera (4)

2.2.2 Suggest the impact that an outbreak of cholera could have on the hospitality industry. (2)

2.3 Study the statement below and answer the question that follows.

A professional appearance instils a sense of confidence in employers, employees and the public.

Do you agree with the statement? Motivate your answer. (4)

2.4 Explain the following:

The computer is a link between the kitchen and customers. (2)

TOTAL SECTION B: 20



**SECTION C: NUTRITION AND MENU PLANNING
FOOD COMMODITIES****QUESTION 3**

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

Tosie Country Club hosts cocktail functions and gala dinners. The function coordinator at the British Golf Club approached the Tosie Country Club to cater for a cocktail function and a gala dinner on 8 April 2015 for a group of 120 foreign golfers. The cocktail function will take place before the gala dinner. The coordinator was given a quote of R180 for 20 vegetarians, R210 for those eating meat and a 50% deposit was requested via internet transfer. Additional costs included R1 000 for music. The coordinator's special request was to include local ingredients on the menu.

Calculate the cost of the following:

- 3.1.1 Menu for vegetarians (2)
- 3.1.2 Menu for those who eat meat (2)
- 3.1.3 Total cost of the cocktail function and the gala dinner (2)
- 3.2 Suggest FOUR types of local ingredients that can be included in the vegetarian menu. (4)
- 3.3 Design and complete a quotation form using the information in QUESTION 3.1.
- The following information on the quotation form is NOT required:
- Time and duration of function
Date of the function
Number of guests (10)
- 3.4 3.4.1 Recommend the number of snacks required for the cocktail function. Justify your answer. (2)
- 3.4.2 List THREE types of savoury snacks that can be served for those eating meat. (3)
- 3.4.3 Briefly explain the advantages of hosting a cocktail function before the formal dinner. (4)
- 3.4.4 Explain to the waiter how the room should be set up. (6)
- 3.4.5 'Awareness of ingredients is vital when preparing for the guests that are suffering from allergies.' Evaluate this statement. (5)

[40]

QUESTION 4

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



Dessert A



Dessert B

4.1.1 Identify dessert **A** and dessert **B**. (2)

4.1.2 Compare the above desserts according to classification, cooking method and description. Tabulate your answer as follows:

	DESSERT A	DESSERT B
(a) Classification	(1)	(1)
(b) Cooking method	(1)	(1)
(c) Description	(1)	(1)

(6)

4.2 4.2.1 State ONE function of gelatine in a Bavarian cream. (1)

4.2.2 Identify the process that takes place when gelatine is soaked in cold water. (1)

4.2.3 Describe how you would prepare a mould for the Bavarian cream. (2)

4.2.4 Grade 12 learners were divided into two groups to prepare a Bavarian cream for their practical assessment. Group A used fresh pineapple and Group B used canned pineapple.

Determine the end result of each group's Bavarian cream. (2)

4.2.5 Give ONE reason for allowing the mixture to set partially before adding the fruit. (1)

4.2.6 State THREE other uses of gelatine (excluding the setting process). (3)

4.3 Study the picture below and answer the questions that follow.



- 4.3.1 Explain why you would use stainless steel utensils when making the above product. (1)
- 4.3.2 Explain how the apricot chutney is prepared. (4)
- 4.4 You have decided to prepare a vegetable breyani.
- 4.4.1 State FOUR benefits of consuming the legumes in the vegetable breyani. (4)
- 4.4.2 Explain step by step how you would prepare the dried lentils for your breyani. (3)
- 4.5 4.5.1 Describe the appearance of a beef fillet that is prepared medium rare. (1)
- 4.5.2 After grilling the fillet it is left to rest. Predict the result if this procedure is omitted. (2)
- 4.6 4.6.1 Give ONE reason why docking is applied when making pastry. (1)
- 4.6.2 Distinguish between *mille-feuilles* and *barquettes*. (4)
- 4.7 Explain why the temperature of choux pastry is lowered as soon as the correct volume is reached. (2)

[40]

TOTAL SECTION C: 80



**SECTION D: SECTORS AND CAREERS
FOOD AND BEVERAGE SERVICE****QUESTION 5**

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

<p style="text-align: center;">HUMAN RESOURCES MANAGER Amari Orchid Hotel</p> <p>Salary Notch: R552 144 per annum (Ref. 04410)</p> <p>Requirements: A qualification in human resources 5 year relevant senior management experience</p> <p>Roles and Responsibilities:</p> <ul style="list-style-type: none">• Hiring new employees• Staff training and appraisals• Disciplinary action• Counselling• Leave processes• Setting salary brackets <p>Enquiries: B Mlambo Tel.: 046 645 1198 E-mail: bmalm45@ndt.co.za</p>
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5.1.1 Use the above information to describe TWO other duties of a human resources manager in an accommodation establishment. (2)

5.1.2 Evaluate the above advertisement. (5)

5.2 Read the statement below and answer the questions that follow.

All the duties mentioned in QUESTION 5.1.1 are costs to the establishment and do not generate revenue. However, these costs are essential in order for the establishment to generate revenue.

5.2.1 Critically discuss the above statement by explaining *revenue* and *non-revenue generating areas*. (6)

5.2.2 Describe how profitable establishments in the hospitality industry contribute to the South African economy. (3)



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

Thobile is an unemployed chef. She sees an opportunity to supply hotdogs and burgers at a busy business park near her home. There is currently an existing takeaway establishment at the business park but the food is constantly sold out. She hopes to start selling from a cart that she already owns, but plans to acquire a small shop once the business is established.

- 5.3.1 Compile a SWOT analysis for Thobile's business. (8)
- 5.3.2 Suggest to Thobile what she can include in her business description. (4)
- 5.3.3 Give TWO examples of visual marketing tools that Thobile can use to promote her business. (2)
- [30]**

QUESTION 6

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

TAKE THE DREAM FURTHER

Louis plans to get married at the Hope Hotel on 16 December 2015. Pumi has been selected to plan the entire wedding.

Plan the setting up of the venue with regard to the following aspects:

- 6.1.1 Special serving equipment (3)
- 6.1.2 The tables (3)
- 6.1.3 The venue (3)
- 6.2 Electrical failures often occur at the Hope Hotel. Suggest to Pumi the standard operating procedures to put in place to address this challenge. (4)



6.3 Advise Pumi on the types of wines to be served with each course listed below. Tabulate your answer as follows:

MENU	TYPE OF WINE
Prawn cocktail Beef roast Crème caramel	

(3)

6.4 Read the following and answer the questions that follow.

Non-alcoholic beverages are to be served at the wedding. Pumi instructed the waiter that ice should not be added to the mineral water unless requested.

6.4.1 Give THREE reasons for Pumi's instruction to the waiter. (3)

6.4.2 Name TWO mixing methods that can be used to prepare non-alcoholic cocktail beverages. (2)

6.5 Hope Hotel will provide a cash bar for the guests at the wedding reception.

6.5.1 State FOUR general requirements of on-consumption liquor license. (4)

6.5.2 Explain how to present the drinks bill to a guest at the wedding. (5)

[30]

TOTAL SECTION D: 60
GRAND TOTAL: 200





6.3 Gee Pumi raad oor die tipe wyn wat saam elke gang hieronder bedien moet word. Tabuleer jou antwoord soos volg:

SPYSKART	Steurgarnaalkeikie Beesvleisbraaistuk Karamelvla
TIPÉ WYN	

(3)

6.4 Lees die volgende en beantwoord die vrae wat volg.

Nie-alkoholiese drankies gaan by die troue bedien word. Pumi het die keiner versoek om nie ys by die mineraalwater te bedien tensy daarvoor gevra word nie.

6.4.1 Gee DRIE redes waarom Pumi hierdie versoek aan die keiner gerig het.

(3)

6.4.2 Noem TWEE mengmetodes wat gebruik kan word om nie-alkoholiese skemerkelkdrankies te berei.

(2)

6.5 Hope Hotel sal 'n kontantkroeg aan die gaste by die huweliksonthaal bied.

6.5.1 Noem VIER algemene vereistes van 'n binneverbruikdranklensie.

(4)

6.5.2 Verduidelik hoe om die drankrekening aan 'n gas by die troue te bied.

(5)

TOTAAL AFDELING D:
GROOTTOTAAL: 200

[30]



VRAAG 6

- 6.2 Daar is dikwels kragonderbrekings by die Hope Hotel. Maak voorstelle aan Pumi oor die standaardbedryfsprosedures om in te stel om hierdie uitdaging te oorkom. (4)
- 6.1.3 Die plek/lokaal (3)
- 6.1.2 Die tafels (3)
- 6.1.1 Spesiale bedieningstoerusting (3)
- Bepian die inrig (gereed maak) van die plek (lokaal/ruimte/area) met betrekking tot die volgende aspekte:

VAT DIE DROOM VERDER

Louis bepian om op 16 Desember 2015 by die Hope Hotel te trou. Pumi is gekies om die hele troue te bepian.

- 6.1 Bestudeer die uittreksel hieronder en beantwoord die vrae wat volg.

- 5.3.3 Gee TWEE voorbeelde van visuele bemarkingsinstrumente wat Thobile kan gebruik om haar besigheid te bevorder. (2)
- 5.3.2 Maak 'n voorstel aan Thobile oor wat sy by haar besigheds-beskrywing kan insluit. (4)
- 5.3.1 Steel 'n SSGB- ('SWOT'-) ontleding vir Thobile se besigheid saam. (8)

Thobile is 'n werklose sje. Sy sien 'n geleentheid om worsbroodjies en hamburgers by 'n besige sakekompleks naby haar huis te verskat. Daar is tans 'n bestaande wegneemete-onderneming maar hulle kos is voortdurend uitverkoop. Sy besit reeds 'n karretjie waarvandaan sy hoop om binnekort te begin verkoop, maar sy bepian om 'n klein winkeltjie te bekom as die besigheid eers gevestig is.

- 5.3 Lees die uittreksel hieronder en beantwoord die vrae wat volg.

[30]

AFDELING D:

**SEKTORE EN LOOPBANE
VOEDSEL- EN DRANKBEDIENING**

VRAAG 5

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

MENSLIKEHULPBRONNEBESTURDER
Amari Orchid Hotel

Salariskert: R552 144 per jaar (Verw. 04410)

Verstes: 'n Kwalifikasie in menslike hulpbronne
5 jaar relevante seniorbestuurservaring

Rolle en Verantwoordelikhede:

- Indiensneming van nuwe werknemers
- Personeelopleiding en beoordeling
- Dissiplinêre stappe
- Berading
- Verlofprosesse
- Vastel van salariskategorieë

Navrae: B Mlambo
Tel.: 046 645 1198
E-pos: bmal45@ndt.co.za

5.1.1 Gebruik die inligting hierbo om TWEE ander pligte van 'n menslikehulpbronnebestuurder in 'n akkommodasieonderneming te beskryf.

(2)

5.1.2 Evalueer die advertensie hierbo.

(5)

5.2 Lees die stelling hieronder en beantwoord die vrae wat volg.

Al die pligte in VRAAG 5.1.1 hierbo genoem, is koste vir die onderneming en skop nie inkomste nie. Hierdie koste is egter noodsaaklik vir die onderneming om inkomste te kan skop.

5.2.1 Bespreek die stelling hierbo krities deur *inkomsteskeppende- en nie-inkomsteskeppende areas* te verduidelik.

(6)

5.2.2 Beskryf hoe winsgewende ondernemings in die gasvryheidsbedryf tot die Suid-Afrikaanse ekonomiese bydra.

(3)





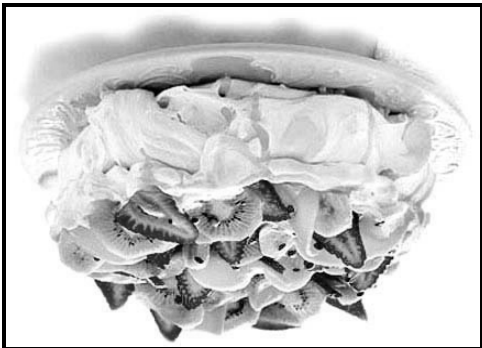
80	TOTAAL AFDELING C:		
[40]			
(2)	Verduidelik waarom die temperatuur van chouxdeeg verlaag word sodra die regte volume bereik is.	4.7	
(4)	Onderskei tussen <i>mille-feuilles</i> en <i>barret</i> .	4.6.2	
(1)	Gee EEN rede waarom prik toepas word wanneer jy pastiedeeg maak.	4.6.1	4.6
(2)	Nadat die fillet gerooster is, moet dit rus. Voorspel die gevolg as hierdie prosedure nie gevolg word nie.	4.5.2	
(1)	Beskryf die voorkoms van 'n beesvleisfillet wat medium gaar berei is.	4.5.1	4.5
(3)	Verduidelik stap vir stap hoe jy die gedroogde lensies vir jou bryani sal voorberei.	4.4.2	
(4)	Noem VIER voordele daarvan om die peuligroente in die groente-bryani te eet.	4.4.1	
	Jy het besluit om 'n groente-bryani te berei.		4.4
(4)	Verduidelik hoe die appelkoosblatjang berei word.	4.3.2	
(1)	Verduidelik waarom jy vlekvrystaalgereedskap sou gebruik wanneer die produk hierbo gemaak word.	4.3.1	



4.3 Bestudeer die foto hieronder en beantwoord die vrae wat volg.

VRAAG 4

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



4.1.1 Identifiseer nagereg **A** en nagereg **B**. (2)

4.1.2 Vergelyk die nageregte hierbo volgens klassifikasie, gaarmaakmetode en beskrywing. Tabuleer jou antwoord soos volg:

	NAGEREG A	NAGEREG B
(a) Klassifikasie	(1)	(1)
(b) Gaarmaakmetode	(1)	(1)
(c) Beskrywing	(1)	(1)

4.2 4.2.1 Noem EEN funksie van gelatien in 'n Beierse room. (1)

4.2.2 Identifiseer die proses wat plaasvind wanneer gelatien in koue water geweek word. (1)

4.2.3 Beskryf hoe jy 'n vorm vir die Beierse room sal voorberei. (2)

4.2.4 Grad 12-leerders is in twee groepe verdeel en moes 'n Beierse room vir hulle praktiese assessering berei. Groep A het vars pynappel gebruik en Groep B het geblikte pynappel gebruik.

(2) Bepaal die eindresultaat van elke groep se Beierse room.

4.2.5 Gee EEN rede waarom die vrugte eers bygevoeg word nadat die mengsel gedeeltelik gestol het. (1)

4.2.6 Noem DRIE ander gebruikte van gelatien (uitgesluit die stolproses). (3)



**AFDELING C: VOEDING EN SPYSKAARTBEPLANNING
VOEDSELKOMMODITEITE**

VRAAG 3

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

Tosie Buteklub is die gashoër vir skemerkelkfunksies en gala-dinees. Die geleentheidskooördineerder van die British Ghoifklub het Tosie Buteklub genader om op 8 April 2015 vir die spyseniering van 'n skemerkelkfunksie en 'n galadinee vir 'n groep van 180 buitelandse ghoifspelers te sorg. Die skemerkelkfunksie sal voor die galadinee plaasvind. Die kooördineerder het 'n kwotasie ontvang van R180 vir 20 vegetariers, R210 vir diegene wat vleis eet en 'n 50%-deposito moes via internetoordrag betaal word. Bykomende koste het R1 000 vir musiek ingesluit. Die kooördineerder se spesiale versoek was dat plaaslike bestanddele op die spyskaart ingesluit sou word.

Bereken die koste van die volgende:

3.1.1 Spyskaart vir vegetariers (2)

3.1.2 Spyskaart vir diegene wat vleis eet (2)

3.1.3 Totale koste van die skemerkelkfunksie en die galadinee (2)

3.2 Stei VIER plaaslike bestanddele voor wat by die vegetariese spyskaart ingesluit kan word. (4)

3.3 Ontwerp en voltooi 'n kwotasievorm met gebruik van die inligting in VRAAG 3.1. (4)

Moet NIE die volgende inligting op die kwotasievorm insluit NIE:

Tyd en duur van die funksie
Datum van die funksie
Getal gaste

(10)

3.4 Beveel die getal peuseelhappies aan wat vir die skemerkelkfunksie benodig word. Regverdig jou antwoord. (2)

3.4.2 Noem DRIE tipes soutpeuseelhappies wat aan diegene wat vleis eet, bedien kan word. (3)

3.4.3 Verduidelik kortliks die voordele daarvan om 'n skemerkelkfunksie voor die formele dinnee te hou. (4)

3.4.4 Verduidelik aan die keiner hoe die vertrek ingelig (gereed gemaak) moet word. (6)

3.4.5 'Bewustheid van bestanddele is belangrik wanneer vir gaste met allergieë voorberei word.' Evalueer hierdie stelling. (5)

[40]



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

VRAAG 2

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

Mnr. en mev. Mayekiso se tweeling is met hepatitis A gediagnoseer. Hulle het besluit om 'n tweede opinie te kry en die tweede dokter het aangedui dat een van die tweeling aan hepatitis A ly en dat die ander een aan gastroënteritis ly.

2.1.1 Dui TWEE simptome aan wat hepatitis A en gastroënteritis met mekaar gemeen het wat die eerste dokter kon verwar het. (2)

2.1.2 Vergelyk die twee siektes met betrekking tot die inkubasietydperk en moontlike oordrag. Tabuleer jou antwoord soos volg:

SIEKTE	INKUBASIE TYDPERK	OORDRAG
Hepatitis A	(1)	(2)
Gastroënteritis	(1)	(2)

2.2 Skryf 'n verslag oor die volgende: (6)

2.2.1 Riglyne om in ag te neem om cholera te voorkom (4)

2.2.2 Stel voor wat die impak van 'n cholera-uitbreking op die gasvryheidsbedryf kan wees. (2)

2.3 Bestudeer die stelling hieronder en beantwoord die vraag wat volg.

'n Professionele voorkoms skep 'n gevoel van selfvertroue by werknemers, werkgewers en die publiek.

2.4 Stem jy saam met hierdie stelling? Motiveer jou antwoord. (4)

Die rekenaar is 'n skakel tussen die kombuis en kliënte. Verduidelik die volgende: (2)

TOTAAL AFDELING B: 20





TOTAAL AFDELING A: 40

1.5.1	Lendestuk	(1)
1.5.2	Primarib	(1)
1.5.3	Borsstuk	(1)
1.5.4	Skenkel	(1)
1.5.5	Filet	(1)

pekel- en soutbeesvleis; saal; afreksels; Hollandse steak; steak tartare; kussing; T-beenskyf; klubskyf

1.5 Bestudeer die geregte hieronder en pas dit by elk van die volgende vleissnitte (1.5.1-1.5.5).

1.3 EENWOORDITEMS

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

1.3.1 'n Meringue waarby suikerstroop gevoeg word terwyl die eierwitte geklop word

1.3.2 Klein, soutige, goed gegarneerde vingerhappies

1.3.3 'n Deeg waar die verhouding van meel tot vet 2 : 1 is

1.3.4 Beesvleis van 'n dier jonger as nege maande

1.3.5 'n Afvalprodukt wat vars, gekuur of gerook kan wees

1.3.6 'n Afvalprodukt wat meesal in patees gebruik word

1.3.7 Bind 'n braaistuk met tou en maak dit met knope vas

1.3.8 'n Streng vegetarier wat nie voedsel wat direk of indirek van diere afkomstig is, sal eet nie

1.3.9 Die siekte wat veroorsaak word deur die onvermoë om genoeg insulien te vervaardig

1.3.10 Wyn waaruit die alkohol verwyder is

(10)

1.4

KEUSE-ITEMS

Kies die korrekte antwoorde vir elk van die volgende. Skryf slegs die letters (A–F) langs die vraagnummers (1.4.1 en 1.4.2) in die ANTWOORDEBOEK.

1.4.1 Identifiseer DRIE redes waarom chouxpoffertjies vetterig en swaar is:

- A Klop die mengsel goed nadat die eiers bygevoeg is.
- B Die mengsel is te veel gekook.
- C Die mengsel is nie genoeg gekook nie.
- D Te veel vet is gebruik.
- E Die oond was nie warm genoeg nie.
- F Te veel eiers is gebruik.

(3)

1.4.2 Identifiseer TWEE produkte wat met fillodeeg gemaak kan word:

- A Fleurons
- B Baklava
- C Palmiers
- D Strudel
- E Bouchées
- F Vol-au-vents

(2)





(10 x 1)

KOLOM A PRESERVEER- METODE		KOLOM B BESKRYWING	
1.2.1	Chemikalieë	A	verwyder en verminder die hoeveelheid water in 'n voedselprodukt
1.2.2	Kuring	B	suiker, suur, asyn en sout word algemeen gebruik om voedsel te preserveer
1.2.3	Uitdroog	C	gebruik om vrugte te kristalliseer
1.2.4	Suiker	D	vrif 'n groot hoeveelheid sout op vis
1.2.5	Pasteurisasie	E	bedek voedsel met asyn, kook en verseël in 'n houër
1.2.6	Inpekkel	F	bedensuur word gebruik om die groei van muff, gis en sekere bakterieë te inhibeer
1.2.7	Oksidasie	G	ontaktiveer ensieme in melk, vrugtesap en eiers
1.2.8	Sterilisering	H	vertraag bakterieë groei op voedsel
1.2.9	Vries	I	chemiese reaksie wat die kleur en tekstuur van voedsel beïnvloed
1.2.10	Bymiddels	J	voedsel word met sout of pekel behandel en dan gerook
		K	hoë temperatuur word gebruik, gevolg deur die seël van houers om herkontaminasie van voedsel te voorkom
		L	preservering van voedsel vir 'n lang tyd teen 'n lae temperatuur

Kies 'n beskrywing uit KOLOM B wat by die preserveermetode in KOLOM A pas. Skryf slegs die letter (A-L) langs die vraagnommer (1.2.1-1.2.10) in die ANTWOORDEBOEK.

1.2 PASITEMS

- 1.1.4 Die verskil tussen die koste om 'n item te vervaardig en die bedrag waarvoor dit verkoop word, staan as die ... bekend.
- A verkoopprys
B bruto wins
C veranderlike koste
D netto wins
- (1)
- 1.1.5 'n Bykomstigheid by wildsvleis is ...
- A maroelajelle.
B Yorkshire-poeding.
C appeling.
D kruisementssous.
- (1)
- 1.1.6 Pesco-vegetarïërs sal NIE die volgende voedsel by hulle dieet insluit NIE:
- A Vis
B Eiers
C Hoender
D Suivelprodukte
- (1)
- 1.1.7 Die porsie peulgroente wat per dag vir 'n vegetariër aanbeveel word, is ...
- A 1-2.
B 6-11.
C 3-5.
D 2-3.
- (1)
- 1.1.8 'n Chardonnay is 'n voorbeeld van 'n ...-wyn.
- A vonkel
B dessert
C rooi
D wit
- (1)
- 1.1.9 'n Voorbeeld van Griekse kookkuns is ...
- A paelia en gazpacho.
B tacos en tortillas.
C carpaccio en lasagne.
D moesaka en dolmades
- (1)
- 1.1.10 Chouxdeegbolletjies gevul met room en met karamel op mekaar gestapel, word ... genoem.
- A croqueembouche
B churros
C profiteroles
D beignets
- (1)



AFDELING A

VRAAG 1

1.1 MEERVOUDIGEKEUSE-VRAE

Verskeie opsies word as moontlike antwoorde vir die volgende vrae gegee. Kies die antwoord en skryf slegs die letter (A–D) langs die vraagnommer (1.1.1–1.1.10) in die ANTWOORDEBOEK, byvoorbeeld 1.1.11 B.

VOORBEELD:

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

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

ANTWOORD: 1.1.11 B

1.1.1 'n ... verslag het te make met die winsgewendheid en algehele werkverrigting van die hotel.

- A Bedryfs-
- B Bemarkings-
- C Finansiële
- D Strategieëse

(1)

1.1.2 'n Program wat gebruik word om 'n kwalifikasie te bekom terwyl daar vir 'n werkgewer gewerk word:

- A Studiebeurs
- B Vennootskap
- C Borgskap
- D Leerderskap

(1)

1.1.3 Fyngemaalde vleis, vis of pluimvee wat in balletjies gevorm en gebraai word:

- A Frikadelle
- B Soesji
- C Röstl
- D Quiche

(1)





1. Hierdie vraestel bestaan uit VIER afdelings.

AFDELING A: Kortvrae (alle onderwerpe)	(40)
AFDELING B: Kombuis- en restaurantbedrywigheids 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.

INSTRUKSIES EN INLIGTING



* H O S P D M *



Hierdie vraestel bestaan uit 14 bladsye.

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