



# basic education

Department:  
Basic Education  
**REPUBLIC OF SOUTH AFRICA**

## **NATIONAL SENIOR CERTIFICATE**

**GRADE 12**

**HOSPITALITY STUDIES  
FEBRUARY/MARCH 2015  
MEMORANDUM**

**MARKS: 200**

**This memorandum consists of 12 pages.**

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

1.1.1	C✓
1.1.2	D✓
1.1.3	A✓
1.1.4	B✓
1.1.5	A✓
1.1.6	C✓
1.1.7	D✓
1.1.8	D✓
1.1.9	D✓
1.1.10	A✓

(10)

**1.2 MATCHING ITEMS**

1.2.1	F✓
1.2.2	D✓
1.2.3	A✓
1.2.4	C✓
1.2.5	G✓
1.2.6	E✓
1.2.7	I✓
1.2.8	K✓
1.2.9	L✓
1.2.10	B✓

(10)

**1.3 ONE WORD ITEMS**

1.3.1	Italian meringue✓
1.3.2	Hors 'd oeuvres✓
1.3.3	Short crust✓
1.3.4	Veal✓
1.3.5	Tongue✓
1.5.6	Liver✓
1.3.7	Binding✓
1.3.8	Vegan✓
1.3.9	Diabetes✓
1.3.10	De-alcoholised wine✓

(10)

1.4 **SELECTION**

1.4.1	B✓	D✓	E✓
1.4.2	B✓	D✓	

(5)

1.5 **MATCHING ITEMS**

1.5.1	T-bone steak✓
1.5.2	Club steak✓
1.5.3	Pickled and corned beef✓
1.5.4	Stocks✓
1.5.5	Steak tartare✓

(5)

**TOTAL SECTION A: 40**

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

**QUESTION 2**

2.1 2.1.1 Diarrhoea✓  
Fever✓  
Stomach pain/abdominal pain✓ (Any 2) (2)

2.1.2

DISEASE	INCUBATION PERIOD	TRANSMISSION
Hepatitis A	15–45 days✓ (1)	- personal contact with infected person✓ - consuming food prepared by infected person✓ - drinking hepatitis A contaminated water✓ (Any 2)
Gastro-enteritis	24–48 hours✓ (1)	- viral✓ - drinking infected water✓ - carried by flies contaminated by human and animal waste✓ (Any 2)

(6)

2.2 2.2.1 - Chemically treat all liquids✓ e.g. boil or pasteurise✓  
- Clean and cook food properly to avoid raw or undercooked food✓  
- Wash hands thoroughly with soap✓  
- Cholera vaccines are available✓  
- Do not use uncooked fish or shellfish✓  
- Cover food to protect from flies✓  
- Use treated water to wash fruit ✓ (Any 4) (4)

2.2.2 - Absenteeism by staff✓  
- Work output is slow✓  
- Loss of business opportunities and income✓ (Any 2) (2)

2.3 Yes, ✓  
- The staff dress code creates order✓, discipline✓, and neatness✓.  
- Safety and hygiene of employees is maintained✓  
- Creates a sense of pride and dignity when wearing a uniform ✓  
- Creates a positive image of the employee and the establishment which will ensure repeat business and good word of mouth. ✓  
- The public will be of the opinion that if the staff has a professional appearance then the service will also be professional. ✓  
- First impressions are important and the professional looking staff will look trustworthy and efficient. ✓ (Any 4) (4)



- 3.4 3.4.1 3–5 savoury snacks per person✓  
2–3 snacks per person✓  
Reason: A full meal will follow the cocktail function and therefore not too many cocktail snacks should be served.✓ (2)
- 3.4.2 - mince/steak samoosas✓  
- ostrich/springbok/spring rolls✓  
- beef strips✓  
- beef satays/skewers✓  
- meat balls✓  
- bacon quiches ✓  
- sausage rolls ✓  
- mince/steak pies ✓  
- Chipolata/pork/beef sausages ✓ (Any relevant answer) (3)
- 3.4.3 - Guests can meet each other and socialise before being formally seated at tables. Often guests at a formal dinner only socialise with those at the table but the cocktail function allows for a more socialising. ✓  
- Adds a special dimension to a function which combines informal and formal styles of service and sets a friendly tone to the evening. ✓  
- An alternate small space can be used for the cocktail function which will not infringe on the dinner arrangements✓  
- All the golfers which is a large number of people can be entertained at one time✓  
- Can provide the hors d oeuvres for the dinner, if there are speeches at the dinner and people have to wait a long time to eat.✓  
- Little cutlery and crockery is required  
- A table plan is not required so the work load is kept down and can be used for the dinner.✓  
- Duration of function is short✓  
- Variety is served giving guests a wide choice of food items✓  
- No need for serving staff who can use the time to prepare for the dinner. ✓ (Any 4) (4)
- 3.4.4 - Set up tables and chairs scattered around the venue✓  
- Place tablecloths on the table✓  
- Set up audio-visual equipment✓, make sure that it is working correctly✓  
- Set up buffet tables for snacks if self-service format is used✓  
- Cover tables with tablecloths and position side plates and serviettes at the ends of the tables. ✓  
- Place any cutlery in holders on the buffet tables✓  
- Set up the table you will use as a bar during the function✓.  
- Decorate the room according to the theme✓ (Any 6) (6)

- 3.4.5 You need to be aware of the following:
- Symptoms of allergies vary from person to person✓
  - They can include sneezing, skin rashes, swelling, watery eyes, difficulty breathing, vomiting, and diarrhoea✓
  - The amount of the ingredient or food needed to trigger a reaction also varies from person to person✓
  - One of the most common food allergies is a sensitivity to peanuts, milk, eggs, shellfish, molluscs✓
  - Other food allergies may be certain fruits, vegetables, spices✓
- (Any relevant answer) (5)

**[40]**

**QUESTION 4**

- 4.1 4.1.1 A - Christmas pudding✓  
B - Pavlova✓ (2)

4.1.2

	<b>DESSERT A</b>	<b>DESSERT B</b>
(a) Classification	Hot✓ (1)	Cold✓ (1)
(b) Cooking method	Steaming✓ (1)	Baking✓ (1)
(c) Description	- rich pudding containing dried fruit and mixed spice, often flambéed with brandy or rum✓ (1)	- meringue cups filled with fresh fruit and whipped cream✓ (1)

(6)

- 4.2 4.2.1 Setting agent✓ (1)
- 4.2.2 Hydration✓ (1)
- 4.2.3
- Rinse in cold water✓
  - Brush with oil✓
  - Lightly spraying mould with non-stick spray✓ (Any 2) (2)
- 4.2.4
- Fresh pineapple will not allow the gelatine to set/ the proteolytic enzyme in fresh pineapple retards setting of the Bavarian cream✓
  - Canned pineapple does not contain the proteolytic enzyme bromelin and therefore the Bavarian cream will set.✓ (2)
- 4.2.5
- Ensures even distribution✓
  - To prevent fruit from floating to the top✓
  - To prevent fruit from sinking to the bottom✓ (1)

- 4.2.6
- Vegetable, meat and fish jellies/ used in aspic jelly✓
  - Tomato aspic used in salad ✓
  - Brawn (meat to which aspic is added which resembles polony)✓
  - Clarifying agent in wines and fruit juice✓
  - Vegetable, meat and fish terrines ✓
  - Covers food on display, e.g. canapés, sliced pâtés✓ (Any 3) (3)
- 4.3
- 4.3.1 Other metals will leave a metallic taste in the chutney ✓ due to the reaction with the acid✓ (1)
- 4.3.2 Use apricots✓, add onions, garlic, dried fruit such as raisins or dates, sugar, spices and vinegar to taste.✓ (any suitable ingredients can be included)  
Wash fruit, core and remove pips✓, cut and mince fruit✓. Soak dried fruit if necessary then mince✓. Boil mixture slowly allowing the taste to develop.✓ Stir continuously to prevent burning✓, rub cooked mixture through a sieve✓ / puree in a food processor✓. Spoon into sterilised jars and seal✓. (Any 4) (4)
- 4.4
- 4.4.1
- Good source of protein✓
  - Low in fat✓
  - Cholesterol free✓
  - Natural source of fibre✓
  - Gluten free✓
  - High in vitamin B9✓, potassium✓, iron✓ and magnesium✓
  - Rich in antioxidants✓
  - Low glycaemic index✓ (Any 4) (4)
- 4.4.2
- Inspect whole lentils✓
  - Remove any debris or dirt✓
  - Rinse the lentils in cold water before cooking✓
  - Place lentils in a saucepan using 3 cups of fresh water for each cup of lentils✓
  - Bring to boil, reduce to simmer and cover✓
  - Boil lentils until tender✓
  - Skim off any foam that may form during cooking✓ (Any 3) (3)
- 4.5
- 4.5.1 bright red✓  
pink red✓ (Any 1) (1)
- 4.5.2
- Juices will run from the meat✓
  - Meat will become dry✓
  - Meat will lose its colour✓ (Any 2) (2)

- 4.6 4.6.1 - Allows air trapped between dough and dish to escape√  
- Prevents the pastry from rising during baking process√  
(Any 1) (1)
- 4.6.2 Mille-feuilles  
- Baked puff pastry√  
- Rectangular in shape√  
- 2 rectangles layered with cream and jam/ crème pâtissière√  
- Topping dusted with icing sugar√ (Any 2)
- Barquettes  
- Baked short crust pastry√  
- Oval√ or boat shaped√  
- Baked blind√ and filled with a variety of fillings√  
- Sweet or savoury fillings√ (Any 2) (4)
- 4.7 The temperature is lowered to dry the choux pastry and to finish the baking process √ and to prevent burning√  
(Any 2) (2)  
**[40]**
- TOTAL SECTION C: 80**

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

**QUESTION 5**

- 5.1 5.1.1 - Develops and communicates HR policies√  
- Interprets, implements and enforces the laws√ and regulations required by government and the industry√  
- Maintains appropriate standards of work-life quality√ and ethical business policies and practices√.  
- Draws up employment contracts√, code of conduct√, procedures√, work schedules√ and rosters√.  
- Settling disputes √. (Any 2) (2)
- 5.1.2 - The advertisement attracts the desired target market e.g. those interested to apply for post√.  
- The correct information is supplied in the advertisement√  
- Advert has a short message with critical information√  
- The salary does not indicate inclusions/exclusions √  
- All the roles and responsibilities are not indicated √  
- The qualifications are not specific e.g. diploma, certificate, etc. √  
- No address added for a posted CV √  
- No closing date/due date included√  
- Qualification not clear  
Any relevant answer (Any 5) (5)

- 5.2. 5.2.1 - Workers are non-revenue but are needed to generate revenue√ e.g. good customer service results in profit√  
 - Word of mouth of excellent service results in the hotel getting more profit√, more jobs are created because of increased demand√.  
 - Revenue generating areas receive income from sales√  
 - Examples of revenue generating areas: accommodation√, food and beverage√, laundry √  
 - Examples of non-revenue generating areas: front office√, marketing√, human resources√, finance√, laundry (washing of linen, towels, sheets etc.) and housekeeping√, maintenance√, and security√ (Any 6) (6)
- 5.2.2 - The profitable establishment contributes to the gross domestic product (GDP) of the economy√  
 - Increase in demand creates more job opportunities√  
 - Increase product demand for local enterprises√ e.g. high influx of hotel guests in the area results in higher sales for locals, e.g. beadwork, attires etc.√  
 - Improves infrastructure e.g. better roads in rural areas√  
 - Payment of taxes and levy generates revenue for the economy√  
 - Tourism brings valuable foreign currency√  
 - Living conditions in the community improves√. (Any 3) (3)
- 5.3 5.3.1 Strengths:  
 - Chef has cooking skills√  
 - Opportunity is near her home√  
 - She already has a cart√ (Any 2)
- Weakness:  
 - An established take away is already at the business park√  
 - The cart is limited in terms of providing bulk orders √  
 - The cart may be limited in terms of the equipment you can have √  
 - The cart may not create the same image as a takeaway shop √ (Any 2)
- Opportunity:  
 - She can expand the business once it grows√  
 - She can acquire a take away and /or shop√ (Any relevant answer) (2)
- Threat:  
 - Some workers may enjoy the food from the other take away√  
 - The owner of that take away may decide to expand the business√ (Any relevant answer) (2) (8)

- 5.3.2
- Business address✓
  - Form of business, e.g. CC✓
  - Branding – name, logo✓
  - Her short, medium, long term goals, ✓ i.e. her targets✓
  - Map showing location in the business park✓ (Any 4) (4)
- 5.3.3
- Leaflets✓
  - Flyers✓
  - Posters✓
  - Brochures✓ (Any 2) (2)
- [30]**

**QUESTION 6**

- 6.1 6.1.1 Special equipment:
- Carving unit is a special trolley or area in which you care and portion meat joints or fish for guests✓
  - Bain marie is used to keep food hot during the function✓.
  - Chafing dishes keep food at the correct temperature✓
  - Serving utensils are spoons and forks used to serve food onto guest plates✓
  - Tongs are a type of serving utensil used to pick up portions of food and place them on guest's plate✓
  - Meat knives are used to cut through meat easily✓ (Any 3) (3)
- 6.1.2 Tables:
- The spacing between the tables is determined by the room set-up✓, the shape of the tables✓ and the size of the chairs✓
  - The waiters must be able to move around easily✓
  - All tables must be numbered✓
  - The table numbers should be visible on stands so that they can be seen from the entrance to the room✓
  - Table numbers may be removed once all the guests are seated✓
  - A seating plan should be pinned to boards outside the entrance to the venue✓
  - The function cover✓ ( knives, forks, dessert spoons and dessert forks required for the planned menu items✓)
  - Functions usually have set menus and the cutlery is set according to the order of service of the menu items✓. (Any 3) (3)
- 6.1.3 The venue:
- Organisers' suggestions✓
  - Nature of function✓
  - Size and shape of the function room✓
  - Number of covers✓ (Any 3) (3)

- 6.2 6.2.1
- The hotel should have a generator√
  - Have a braai for the guests as it doesn't require electricity√
  - Cook outside using wood√
  - Use gas stove√
  - Use equipment that does not require electricity e.g. candles, chafing dishes etc. √ (Any 4) (4)

6.3

MENU	TYPE OF WINE
Prawn cocktail	Dry white√ Dry rosé√ (Any 1)
Beef roast	Red √
Crème Caramel	Sweet white√ Dessert√ (Any 1)

(3)

- 6.4 6.4.1
- People prefer the taste of mineral water without ice√
  - Some guests drink mineral water because it is safer than tap water and if the ice added is made from tap water they will not be happy√
  - If the ice melts into the mineral water it will become diluted √ (3)

- 6.4.2
- Shaking and stirring
  - Stirring and straining
  - Blending
  - Building (Any 2 relevant answers) (2)

- 6.5 6.5.1
- Alcohol may not be sold to persons under the age of 18√
  - Alcohol may not be moved from the premises√
  - Bar staff must be over the age of 18√
  - Adequate guest toilets for males and females must be available√
  - Liquor may be sold any day between 10:00 to 02:00√
  - Alcohol may not be sold to someone who is already drunk√
  - If people bring in their own liquor they must pay 'corkage fee'
  - It is illegal to add any liquids, such as water to the liquor in the bottle√ (Any 4) (4)

- 6.5.2
- The drinks bill will be presented to the person ordering the round of drinks.
  - The person can either settle the bill at the table or at the bar.
  - The bill can be presented after each round of drinks or at the end of the evening
  - The bill should be folded and placed on a side plate or in a billfold so that the amount to be paid cannot be seen by the other guests√
  - Allow enough time for the customer to place the correct amount of money in the folder. √
  - Remain alert for a while this is being done so that there no necessary delay in collecting the payment. √
  - Collect the folder with the money and the bill, and take it to the cashiers. √ (Any 5) (5)

**TOTAL SECTION D: 60**  
**GRAND TOTAL: 200**