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Basic Education
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NATIONAL SENIOR CERTIFICATE

GRADE 12

HOSPITALITY STUDIES

NOVEMBER 2015

MEMORANDUM

MARKS: 200

This memorandum consists of 14 pages.

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

| | |
|--------|----------|
| 1.1.1 | B ✓ |
| 1.1.2 | D ✓ |
| 1.1.3 | A ✓ |
| 1.1.4 | C ✓ |
| 1.1.5 | A ✓ F165 |
| 1.1.6 | D ✓ |
| 1.1.7 | C ✓ |
| 1.1.8 | A ✓ |
| 1.1.9 | D ✓ |
| 1.1.10 | A ✓ |

(10)

1.2 MATCHING ITEMS

| | |
|-------|-----------|
| 1.2.1 | E ✓ |
| 1.2.2 | H ✓ |
| 1.2.3 | A ✓ |
| 1.2.4 | C ✓ / D ✓ |
| 1.2.5 | B ✓ |

(5)

1.3 MATCHING ITEMS

| | |
|-------|-----------------|
| 1.3.1 | C ✓ |
| 1.3.2 | C ✓ / E ✓ / H ✓ |
| 1.3.3 | A ✓ / H ✓ |
| 1.3.4 | B ✓ |
| 1.3.5 | C ✓ / H ✓ |

(5)

1.4 ONE-WORD ITEMS

| | |
|-------|---|
| 1.4.1 | centralised ✓ / CRS ✓ / central reservation system ✓ (1) |
| 1.4.2 | banquet ✓ (1) |
| 1.4.3 | gastro-enteritis ✓ (1) |
| 1.4.4 | searing ✓ / sealing ✓ (1) |
| 1.4.5 | pâté ✓ / foie gras ✓ (1) |
| 1.4.6 | coulis ✓ (1) |
| 1.4.7 | Guéridon trolley ✓ carving ✓ (1) |
| 1.4.8 | entrepreneur ✓ (1) |
| 1.4.9 | dessert spoon ✓ and fork ✓ / dessert cutlery ✓ ✓ / dessert utensils ✓ ✓ (2) |

(10)

1.5 CHOOSE TWO CORRECT DESCRIPTIONS

| | |
|-------|---------|
| 1.5.1 | C, D ✓✓ |
| 1.5.2 | A, G ✓✓ |
| 1.5.3 | B, H ✓✓ |

Any order

(6)

1.6 CHOOSE FOUR FOOD ITEMS

| |
|-----|
| A ✓ |
| E ✓ |
| F ✓ |
| G ✓ |
| |

Any order

(4)

TOTAL SECTION A: 40

**SECTION B: KITCHEN AND RESTAURANT OPERATIONS
HYGIENE, SAFETY AND SECURITY****QUESTION 2**

- 2.1 2.1.1 Body language:
 Most communication takes place through body language. ✓
 Your body language can either show interest in customers or rejection. ✓
 Stand up straight✓/ Straight posture✓
 Make eye contact✓
 A positive body language e.g. smiling✓
 Acknowledge different cultural etiquette e.g. bowing, nodding your head✓

Attitude:
 Have patience✓
 Be friendly✓/ Be polite✓
 Being efficient during service/ giving their best✓
 Being tolerant✓
 Their positive attitude ✓
 Going an extra mile✓

 (Any other relevant answer) (6)
- 2.1.2 First impressions are lasting when:
 If you are not smartly dressed the guest will assume that the service offered is not of a high standard. ✓
 First impressions will have an impact of customers returning to the establishment. ✓ (Any 2) (2)
- 2.2 2.2.1 The transmission of HIV/Aids through food and drinks is not a risk✓
 Sharing of utensils is not a risk✓
 Day-to-day contact in the workplace is not a risk✓
 Mary is protected by law✓ (Any 3) (3)
- 2.2.2 Mary needs to:
 • Absent herself from work if she is ill (i.e. diarrhoea) ✓
 • Seek treatment if she has contracted an infectious infection, e.g. TB✓
 • Cover open wounds with a waterproof plaster✓
 • Follow hygiene practices (cover mouth when coughing, cover nose when sneezing, wash hands after using the toilet) ✓
 • Always wear gloves when treating someone with a cut✓
 (Any other relevant statement) (3)

- 2.2.3
- Day to day contact with her colleagues✓
 - Shake hands or hug ✓
 - She can share utensils with others ✓
 - She can use the same facilities, e.g. toilets, canteens✓
 - Cleaning✓
 - Stock control✓
 - Administrative work✓
 - Move to a different department/position e.g housekeeping, reception✓
- (Any other suitable answers relating to the work environment) (3)

- 2.3 It aids restaurant employees to complete their daily tasks including accurate food and beverage orders✓
Communication of tasks to the kitchen✓
Guest bill settlement✓, credit card processing✓
Charges posted to guest accounts in a restaurant✓
Its quicker✓
Saves time and labour✓.
- (Any 3) (3)

TOTAL SECTION B: 20

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

- 3.1 3.1.1 Hindquarter✓ (1)
- 3.1.2 12 - Rump✓
13 - Fillet/tenderloin✓
15 - Silverside ✓ (3)
- 3.1.3 • Silverside is dry it keeps it moist✓
• Adds flavour✓
• Improves appearance✓ (3)
- 3.1.4 9 ✓ / Thin flank✓
10✓ / Wing rib✓
11✓ / Loin✓
12✓ / Rump✓ (Any order) (Any 3) (3)
- 3.2 3.2.1 Beignets:
are a choux pastry product✓
are sweet✓
squares or strips✓
are deep fried in oil✓ / baked✓.
Beignets can be dusted with sugar or icing sugar✓
(Any 2) (2)
- 3.2.2 Must be the correct shape✓
Must not be oily ✓
Crispy✓
Light in weight✓
Hollow if baked✓
Golden /light brown✓
Even sized✓
Well puffed✓
Pleasant taste/not burned✓ (Any 3) (3)
- 3.2.3 Can be stored in an airtight container✓ / sealed plastic bag✓ for a
few days at room temperature✓ / cool dry place✓.
Can be stored in the fridge✓
Can be frozen for 2 to 3 months✓ (Any 2) (2)
- 3.2.4 Churros✓
Éclairs✓
Paris-Brest✓
Croquembouche✓ / French wedding cake✓
Profiteroles✓
Gâteau St Honore✓
Cream puffs✓
Swans✓ (Any 3) (3)

- 3.3 3.3.1 Vacuum packaging✓ (1)
- 3.3.2 Fresh or cooked food is placed in an airtight packaging✓✓
All the air is removed/The packaging is sealed✓✓
(Any 2X2) (4)
- 3.4 3.4.1 Because:
Iron, copper, brass and other metals will leave a metallic✓ taste,
due to the reaction with an acid✓ (Any 1) (1)
- 3.4.2 Wooden spoons✓/ Silicone / Melamine✓
Glass bowls✓
Earthenware pots/bowls✓
Stainless steel pots/bowls✓
Enamel pots/bowls✓ (Any 2) (2)
- 3.4.3 Salt✓
Sugar✓/ Honey✓
Lemon✓/ Vinegar✓
Benzoic acid✓
Sodium benzoate✓
Salicylic acid✓ (Any 2) (2)
- 3.5 3.5.1 Docking✓/ Prick✓ (1)
- 3.5.2 The air will not escape✓/ it was trapped between the layers✓, and
it will rise during the baking process✓, making it uneven✓.
Pastry will blister✓. (Any 2) (2)
- 3.5.3 Measure ingredients accurately✓/ ratio✓/ do not put too much flour
and water✓
Handle the dough lightly✓
Keep everything ice cold✓
Use minimum flour when rolling out the dough✓
Bake at the correct position and temperature✓ (Any 3) (3)
- 3.6 3.6.1 To absorb the liquid✓ and soften✓ (Any 1) (1)
- 3.6.2 To melt gelatine down✓/ turn into a liquid✓
In order to incorporate easily into the mixture✓ (Any 1) (1)
- 3.6.3 Gelatine will scorch easily✓/ burns easily✓, loses some of its
setting ability✓ (Any 1) (1)
- 3.6.4 To prevent it from sticking✓ In order to unmould easily✓ (Any 1) (1)

[40]

QUESTION 4

- | | | | | |
|-----|-------|---|-----------------------------------|-----|
| 4.1 | 4.1.1 | High in proteins✓ Good source of carbohydrates✓ Low in fat✓ Cholesterol free✓ Good source of fibre✓ Gluten free✓ Rich in antioxidants✓ High in potassium✓ High in iron ✓ High in magnesium✓ High in vitamin B✓ | (Any 2) | (2) |
| | 4.1.2 | Kidney beans✓ Baked beans✓ White beans✓ Butter beans✓ Moong dhal✓ Sugar beans✓ Green beans✓ Black eyed beans✓ | (Any 2 type of beans) | (2) |
| | 4.1.3 | Remove impurities✓Reduces intestinal gases✓/ flatulence that form after eating beans✓. | (Any 1) | (1) |
| | 4.1.4 | Waiters should inform the guests✓because some people are highly allergic to nuts✓✓ | | (3) |
| | 4.1.5 | Cold dessert✓ | | (1) |
| | 4.1.6 | <ul style="list-style-type: none"> • Grilled tofu ✓ • Soya sausage✓ • Vegetable breyani✓ • Vegetable lasagne✓ • Spinach cannelloni | (Any 2 suitable relevant answers) | (2) |
| | 4.1.7 | Menu not suitable✓ Hindus do not eat pork✓ Exclude wine from their diet✓ Gelatine in the fruit jelly is not consumed✓ Some Hindus are vegetarians they will not eat the fish on the menu✓ But certain dishes on the menu are suitable e.g: Soup /bread rolls/potato wedges and creamed spinach. ✓ | (Any 4) | (4) |
| 4.2 | 4.2.1 | The type of menu will suit the type of equipment you have✓ The premises you use will depend on type of menu and number of guests✓ Producing a large variety of dishes is difficult if space is limited✓ | (Any 1) | (1) |

- 4.2.2 A shorter menu will work better than a long and complicated one✓
Little time will result in a shorter menu and less complicated dishes✓ (Any 1) (1)
- 4.2.3 Chefs who are highly experienced and skilled✓ can produce more complicated dishes than staff with less experience✓ (Any 1) (1)
- 4.3 4.3.1 Hot dessert/baked fruit based dessert (1)
- 4.3.2 Apple must be cooked✓/ soft✓
Even sized apples✓
Good quality apples✓
No pips✓
Apples must not be oxidised or turn brown✓
Distinctive flavour of the apple/ use sour apples/Granny smith✓
Syrup must not be too runny/liquid✓
Apple must not be mushy✓ (Any 2) (2)
- 4.3.3 Ice cream ✓
Creme Chantilly / cream✓
Caramel sauce ✓
Butterscotch✓
Brandy sauce✓
Sabayon✓ (Any 2) (2)
- 4.3.4 The apple charlotte should be the focal point✓.The sauce should complement the flavour of the apple charlotte✓. Make sure that all garnishes are edible, e.g. mint leaves✓.
Icing sugar or cocoa can be dusted on top of the apple charlotte✓ (3)
The plate should clean✓, big enough to hold the sauce and the pudding✓
Ensure that the portion size is correct✓
It should hold its form and not collapse✓
Serve hot dessert on a hot plate✓
(Any 3)
- 4.4 4.4.1 Selling price
= Food cost (R2 550)+Overhead cost (R520)+Labour cost (1 000)✓
= R4 070✓ x 60/100✓
= R4 070 + R2 442 ✓ (5)
= R6 512✓
- 4.4.2 Gross profit:
= Selling price – food cost✓ (3)
= R6 512 – R2 550✓
= R3 962✓

4.4.3 Cost per person:
= Selling price / number of guests✓
= $\frac{6\,512}{50}$ ✓ (2)
= R130,00✓ /R 130,24✓ (Any 2)

- 4.5
- Food cost will be greater than planned✓
 - Food cost percentage will increase✓
 - The profit will be less✓
 - The company is going to suffer a lot✓ (4)
 - There will be a shortage of stock✓
 - The chef could be fired from his job for stock loss✓
 - This will lead to closure if the practice continues. ✓
 - The guests will be happy✓
 - Good word of mouth✓
 - This will increase the number of guests✓ (Any 4)
- [40]

TOTAL SECTION C: 80

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

- 5.1 5.1.1 Guest rooms/ accommodation✓
Function rooms/ conference rooms✓
Bar/restaurant/ coffee shop✓
Laundry✓
Food and beverage✓ (Any 4) (4)
- 5.1.2 Front office: plays a central role in meeting the needs of the guests from the time they make a reservation, arriving at the hotel until they depart. ✓
It is important that front office staff makes guests stay comfortable and enjoyable in order for them to return✓ and market the Black Bird Hotel by word of mouth. ✓ (Any 2)
- Maintenance department is essential and contributes to the comfort and allows the hotel to operate smoothly. ✓
They ensure that all the facilities in the room are functioning properly and are within the satisfaction of the guest. ✓
Maintenance must be available to work swiftly and efficiently on problem areas so as not to upset the guest. ✓ (Any 2) (4)
- 5.1.3 Yes✓, the Black Bird Hotel will contribute to the local economy. (1)
• Promoting goodwill ✓
• Creating job opportunities ✓
• Bringing valuable foreign currency into a country ✓
• Building infrastructure ✓
• Improving the standard of living of the community✓
• Contributes to the GDP✓ (Any 2) (3)
- 5.2 5.2.1 Reservation officer:
Takes advance bookings and normal bookings✓
Monitors the booking taken✓
Forecasting✓
Makes sure that the required number of rooms are sold at the correct rate to the relevant number of people✓ (Any 2) (2)
- 5.2.2 Porter:
Greets guests on arrival✓
Gives directions✓
Calls taxis✓
Organises luggage✓
Opens car doors✓
Takes guests to and from the airport✓
Parks guest cars✓ (Any 2) (2)

- 5.3 5.3.1 Product ✓: offering coffee✓
Place✓: coffee shop in a busy centre close to the university✓
People: students will be the target market, lecturers and professors, families, business people✓
Packaging/Presentation✓: big sign displaying the coffee cup attracting the customer/the appearance of the coffee shop is inviting✓
Price✓: make the coffee affordable for students✓
Promotion✓: marketing✓ (Any 3 x 2) (6)
- 5.3.2(a) Operational plan for the Espresso Café will describe how your business will operate✓, the details and costs for manufacturing✓, delivering✓, stock control✓, merchandising✓ and storing✓. An operational plan will also describe the personnel plan✓, organogram✓, job description✓ and individual responsibilities✓. (Any 3) (3)
- 5.3.2(b) Marketing plan for the Espresso Café describes your clients✓, advertising✓ competitors✓, location✓, products✓, prices✓, promotion✓, and method of distribution✓. (Any 2) (2)
- 5.4 5.4.1 Accountant✓
Financial manager✓ (Any 1) (1)
- 5.4.2 Doorman✓
Bellboy✓
Porter✓
General manager✓
Heads of the different departments e.g head of housekeeping✓ (Any 1) (1)
- 5.4.3 Human resource manager/ HR✓ (1)
- 5.4.4 Marketing manager✓
Events planner✓
Sales manager✓ (Any 1) (1)
- [30]**

QUESTION 6

- 6.1 6.1.1 Table d'hôte ✓ /
Set menu /
Formal menu ✓ } Any (1)
- Fixed number of courses ✓
Price is given at R450 ✓
No choice between courses ✓
Time of function given as 19:00 ✓ (Any 2) (3)
- 6.1.2 • Palette cleanser after the fish course ✓
• Refreshes the mouth ✓
• It is served after the fish course before the main course ✓
(Any 1) (1)
- 6.1.3(a) Canapé: bite-size savoury snacks that attractively garnished ✓
consist of 3 parts: base, spread and garnish ✓
Base can be made of bread (croûte) ✓, savoury
biscuits ✓ and pastry dough ✓.
Variety of shapes ✓.
May be glazed with aspic to prevent drying out ✓. (Any 2) (2)
- 6.1.3(b) A cold dessert ✓
Creamy light and fluffy ✓ due to the addition of whipped
cream and beaten egg whites ✓ (Any 2) (2)
- 6.1.4 There should be a focal point ✓
Cocktail snacks must be in neat rows ✓
Cocktail snacks must be of a variety of colour and shape ✓
Place food at different heights ✓
Use a variety of containers ✓
Do not overload the table ✓
Place savoury and sweet snacks separately ✓ (Any 4) (4)
- 6.1.5 Harvest year ✓ / year it was produced ✓
Alcohol percentage ✓
Bottle volume ✓
Producer/ Estate/ Manufacturer ✓ (Any 2) (2)
- 6.1.6 15 °C to 20 °C / room temperature ✓ (Any 1) (1)
- 6.1.7 { Salmon, prawn and mussel bisque: incorrect choice of wine ✓
Shiraz is a red wine ✓
Course of fish should be served with a white wine ✓
{ Grilled Porterhouse steak: choice of wine is correct ✓
Porterhouse steak is red meat which pairs well with the classic
red blend ✓
{ Cherry sponge pudding, Mascarpone mousse, Glühwein ice
cream and berries: correct choice of wine ✓
{ Hanepoot is a sweet wine ✓
Desserts pair well with sweet wine ✓ (6)

6.1.8

| | SERVING OF WINE | SERVING OF COCKTAILS |
|--------------|--|--|
| Use of trays | Trays not required because glasses are already on the table✓ Can be served on trays✓ | Cocktails are arranged on / without the trays✓ |
| Sequence | Host tastes the wine✓, waiter starts with the ladies✓ ending with the host✓. Wine poured in an anti-clockwise direction✓. (Any 1) | No sequence, waiters walk around between the guests✓ |

(4)

6.2

Built cocktail: prepared in a glass✓

Ingredients mixed in the glass in which it will be served✓

Ingredients are floated on top of each other✓

Swizzle sticks can be placed in the glass to allow the ingredients to be mixed✓

Any cocktail where there is an indication that two or more layers excluding ice have been used✓
(Any 2)

(2)

6.3

- Keep the guest calm✓
- Assist the person immediately✓
- Follow the emergency plan of the establishment✓
- The manager will decide which action should be taken according to the degree of injury✓
- First aid will be provided for, if injuries are minor ✓
- If injuries are serious take the guest to the doctor or hospital✓
- Emergency services will be contacted for major injuries✓
- A report should be completed and filed after the injury✓ (Any 3)

(3)
[30]

TOTAL SECTION D: 60
GRAND TOTAL: 200