JUNE 2013 EXAMINATION

DATE: 6 JUNE 2013

TIME: 09H00 – 11H00 TOTAL: 100 MARKS

DURATION: 2 HOURS PASS MARK: 40%

(VOC-1216 / VOC-FPPPS)
FOOD PREPARATION, PLANNING, PRESENTATION AND SERVICE

THIS EXAMINATION PAPER CONSISTS OF 4 SECTIONS:

SECTION A: CONSISTS OF:
(i) 10 MULTIPLE-CHOICE QUESTIONS (10 MARKS)
(ii) 5 TRUE OR FALSE QUESTIONS (10 MARKS)
(iii) 10 MATCHING-STATEMENT QUESTIONS ANSWER ALL THE QUESTIONS (10 MARKS)

SECTION B: CONSISTS OF 3 SHORT QUESTIONS
ANSWER ALL THE QUESTIONS (10 MARKS)

SECTION C: CONSISTS OF 3 LONG ANSWER QUESTIONS
ANSWER ALL THE QUESTIONS (40 MARKS)

SECTION D: CONSISTS OF 3 INTERPRETATIVE QUESTIONS
ANSWER ANY ONE OF THE QUESTIONS (20 MARKS)

INSTRUCTIONS:

1. Read the following instructions carefully before answering the paper, as failure to act upon them will result in a loss of marks.
2. Write your answers in your answer book, which is provided in the exam.
3. Ensure that your name and student number are clearly indicated on your answer book.
4. Write your answers in either blue or black ink in your answer book.
5. Read each question very carefully before you answer it and number your answers exactly as the questions are numbered.
6. Begin with the question for which you think you will get the best marks.
7. Note the mark allocations for each question – give enough facts to earn the marks allocated. Don't waste time by giving more information than required.
8. You are welcome to use diagrams to illustrate your answers.
9. Please write neatly – we cannot mark illegible handwriting.
10. Any student caught cheating will have his or her examination paper and notes confiscated. The College will take disciplinary measures to protect the integrity of these examinations.
11. If there is something wrong with or missing from your exam paper or your answer book, please inform your invigilator immediately. If you do not inform your invigilator about a problem, the College will not be able to rectify it afterwards, and your marks cannot be adjusted to allow for the problem.
12. This paper may be removed from the examination hall after the examination has taken place.

NOTE: YOU MAY USE A NON-PROGRAMMABLE CALCULATOR.
SECTION A (30 MARKS)

ANSWER ALL THE QUESTIONS

(i) MULTIPLE-CHOICE QUESTIONS

Choose the correct option for each of the following. Write only the question number and your chosen answer. For instance, if you think that the correct answer for number 1 is (a), then write it as 1. (a).

1. This type of stock has the most assertive flavour:
   (a) white stock
   (b) veal stock
   (c) vegetable stock
   (d) fish stock

2. Equal quantities of butter and flour kneaded to a smooth paste and mixed into a boiling liquid:
   (a) roux
   (b) veloute
   (c) beurre manié
   (d) Hollandaise

3. Filling a cavity of meat or poultry to improve flavour and taste:
   (a) marinating
   (b) coating
   (c) stuffing
   (d) seasoning

4. The main ingredient of a soufflé:
   (a) eggs
   (b) flour
   (c) milk
   (d) cheese

5. Large, hollow tubes of dried pasta, filled and coated with a sauce and then baked:
   (a) lasagne
   (b) cannelloni
   (c) noodles
   (d) spaghetti
6. Pommes Anna:
   (a) potatoes cut into strips and deep-fried
   (b) potatoes cut into thick round slices and layered with cream
   (c) turned potatoes
   (d) thinly sliced potatoes layered with butter

7. A dessert containing sponge cake:
   (a) meringue
   (b) Bavarian cream
   (c) trifle
   (d) crêpes

8. Open pies without a top cover of pastry:
   (a) tarts
   (b) vegetarian rolls
   (c) puff pastry
   (d) pâte a sucre

9. Strawberries:
   (a) hard fruit
   (b) stone fruit
   (c) citrus fruit
   (d) soft fruit

10. Small portions of hot savoury food to stimulate the appetite:
    (a) oeufs
    (b) relevé
    (c) hors d'oeuvres
    (d) légumes

(ii) TRUE OR FALSE QUESTIONS

Indicate whether the following statements are true or false. Motivate all your answers.

1. Lentil soup is classified as a cream soup.
   
2. Risotto is a Mexican rice dish.
   
3. Rubbing in is a cake-making method in which fat and liquid ingredients are melted together.
   
4. Proving is normally performed before kneading.
   
5. Table d'hôte is a set menu.

(iii) **MATCHING-STATEMENT QUESTIONS**

Match the statements in Column B to the statements in Column A. Write down the answers only, for example 1. (a).

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. a basic cold sauce used in hors d’oeuvres and salads</td>
<td>(a) coarse, de-germed maize product</td>
</tr>
<tr>
<td>2. calamari</td>
<td>(b) nan (or naan)</td>
</tr>
<tr>
<td>3. samp</td>
<td>(c) blintzes</td>
</tr>
<tr>
<td>4. traditionally baked in a 'tandoor' oven</td>
<td>(d) small pastries, sweets and biscuits</td>
</tr>
<tr>
<td>5. French term for stew</td>
<td>(e) farinaceous (or farineux)</td>
</tr>
<tr>
<td>6. partly cooked and filled pancakes that are baked</td>
<td>(f) squid</td>
</tr>
<tr>
<td>7. petit fours</td>
<td>(g) St Valentine’s day</td>
</tr>
<tr>
<td>8. 14 February</td>
<td>(h) Halloween</td>
</tr>
<tr>
<td>9. rice and pasta dishes</td>
<td>(i) mayonnaise</td>
</tr>
<tr>
<td>10. 31 October</td>
<td>(j) ragout</td>
</tr>
</tbody>
</table>

[10]

[30]
SECTION B: SHORT QUESTIONS (10 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1
Name the two classifications of soup. [2]

QUESTION 2
Explain the meaning of 'degreasing'. [2]

QUESTION 3
(a) Which fruit garnishes could you use to arrange a fruit platter? [3]
(b) List three items you would find at a traditional Russian Easter celebration. [3] [6]

[10]
SECTION C: LONG ANSWER QUESTIONS  

(40 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1

(a) It is impossible to retain all of a vegetable's nutrients during cooking but one can minimise the loss. Explain how you can minimise the loss of nutrients.  

(b) Describe how you would prevent mistakes when preparing pastry.  

QUESTION 2

Name five basic ingredients used in dough.  

QUESTION 3

(a) i. List the guidelines that should be kept in mind when planning a menu.  

ii. Differentiate between a Lacto-vegetarian diet and a Lacto-ovo-vegetarian diet.  

(b) Identify the basic principles that apply to the presentation and service of plated food. Give an example of each.  

[40]
SECTION D: INTERPRETATIVE QUESTIONS (20 MARKS)

ANSWER ANY ONE OF THE QUESTIONS

QUESTION 1

(a) Name five types of stocks. (5 × 2 = 10)

(b) Explain how you would go about clarifying a stock. (5 × 2 = 10) [20]

OR

QUESTION 2

(a) List the essential information that a standard recipe should specify. (4 × 2 = 8)

(b) Give the formula for calculating food cost percentage. (6)

(c) If a Greek salad costs you R4.80 per portion in ingredients, and you sell it in the restaurant for R15.00, calculate your food cost percentage. (6) [20]

OR

QUESTION 3

(a) i. Outline the principle behind cooking calamari. (5)

   ii. Describe how you should defrost fish. (5)

(b) Write notes on five general points to remember when grilling fish. (5 × 2 = 10) [20]

[20]