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**TOTAL
MARKS**

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INTERNATIONAL SECONDARY CERTIFICATE EXAMINATION
NOVEMBER 2022

HOSPITALITY STUDIES

EXAMINATION NUMBER

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Time: 3 hours

200 marks

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY

1. This question paper consists of 36 pages. Please check that your question paper is complete.
2. Read the instructions of each question carefully and ensure that you comply.
3. Answer ALL the questions on the question paper and submit it at the end of the exam session. Remember to write your examination number in the space provided.
4. Calculators may be used.
5. It is in your own interest to write legibly and to present your work neatly.
6. THREE blank pages (pages 34–36) are included at the end of the paper. If you run out of space for a question, use these pages. Clearly indicate the question number of your answer should you use this extra space.

FOR OFFICE USE ONLY: MARKER TO ENTER MARKS

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	Total
10	8	6	2	4	20	11	37	9	16	9	9	15	24	20	200

SECTION A**QUESTION 1 MULTIPLE CHOICE**

Indicate the **most correct** answer by writing the letter of the alternative you have chosen in the space provided at the bottom of each page.

1.1 _____ is an example of a non-revenue generating area.

- A Room service
- B Security
- C Laundry
- D The bar

1.2 A bottle of demi-sec sparkling wine is _____.

- A very dry
- B dry
- C medium dry
- D sweet

1.3 _____ is non-elastic and binds the muscles to each other and to the bone.

- A Elastin
- B Epithelium
- C Cartilage
- D Collagen

1.4 Offal includes_____.

- A brain, sweetbread and fat
- B kidneys, sweetmeat and tongue
- C chuck, brain and sweetbread
- D tongue, chuck and cheeks

1.5 A "Charlotte Russe" mould is lined with _____.

- A Swiss roll
- B red jelly
- C coconut
- D Lady fingers

1.1	1.2	1.3	1.4	1.5

1.6 _____ is the addition of water to alcohol in a bottle to be sold for a profit.

- A Corkage
- B Adulteration
- C Diluting
- D Disqualification

1.7 This item can be described as a mouthful.

- A Barquette
- B Vol-au-vent
- C Bouchée
- D Mille feuille

1.8 The raising agent used in the making of profiteroles is _____.

- A steam
- B air
- C yeast
- D bicarbonate of soda

1.9 Slitting the fat on steak at intervals will prevent it from _____ during the cooking process.

- A buckling
- B twisting in
- C stretching
- D contracting

1.10 The crumbing down process takes place after the _____ is served.

- A dessert
- B bread
- C main
- D starter

1.6	1.7	1.8	1.9	1.10

[10]

QUESTION 2 MATCH THE COLUMNS

Select the most suitable picture in Column B and description in Column C to match the correct term in Column A. Write only the chosen letter and Roman number next to the question number in the space provided at the bottom of the page. Example 2.7 F vii

COLUMN A Apparatus		COLUMN B Illustration		COLUMN C Description	
2.1	Bain-marie	A	 [< http://sachaskitchen.co.uk >]	(i)	Carving of meat joints.
2.2	Guéridon trolley	B	 [< https://www.cateringinsight.com >]	(ii)	Keeps food warm by means of steam.
2.3	Buffet trolley	C	 [< https://za.pinterest.com/pin >]	(iii)	Keeps food warm by means of flammable gel.
2.4	Chaffing dish	D	 [< https://m.takealot.com >]	(iv)	Keeps crockery, serving plates and food warm.
		E	 [< https://www.catermarket.co.za >]	(v)	Used for the preparation or finishing of food in the restaurant.

2.1	2.2	2.3	2.4

[8]

QUESTION 3

Select the odd one out and provide a reason for your choice.

3.1 Dock / lamination / blind baking

(2)

3.2 Crown roast / noisette / Saratoga chop

(2)

3.3 Pasteurisation / homogenisation / sterilisation

(2)
[6]

QUESTION 4

Write one term for the following descriptions.

- 4.1 A plan showing the structure of the workers in a specific area in the hospitality industry.

(1)

- 4.2 The law underwriting Jewish food.

(1)
[2]

QUESTION 5

The use of legumes has many advantages. Select the advantages by indicating your choice with a cross over the chosen letters.

They are:

- A high in gluten.
- B a natural source of fibre.
- C rich in anti-oxidants.
- D low glycaemic index.
- E advantageous for diabetics.
- F high in protein.
- G a source of good fats, but low in cholesterol.

[4]

30 marks

SECTION B**QUESTION 6**

Read the extract of Encore Catering below and answer the questions that follow.

**The Cocktail Party Specialists**

Passion. Innovation. Flavour. Dedication.

As a family business for more than four decades, Encore Catering has kept abreast with the changing times. At Encore Catering, every item on the menu is created with passion and beautifully presented to leave a lasting impression. Our attention to detail is unmatched. This means your Encore experience is faultless. Fresh and sustainable menu options is our top priority.

Our commitment to innovation and service, including our creative offerings ensure that your catering needs are met.

Encore Catering – we bring it to the table time and again!

orders@encorecatering.com

6.1 Identify the target group that will use the services of Encore Catering?

(1)

6.2 Evaluate Encore Catering by identifying two strengths and two threats.

Strengths:

(2)

Threats:

(2)

6.3 How can the following elements of the marketing mix be applied to benefit Encore Catering?

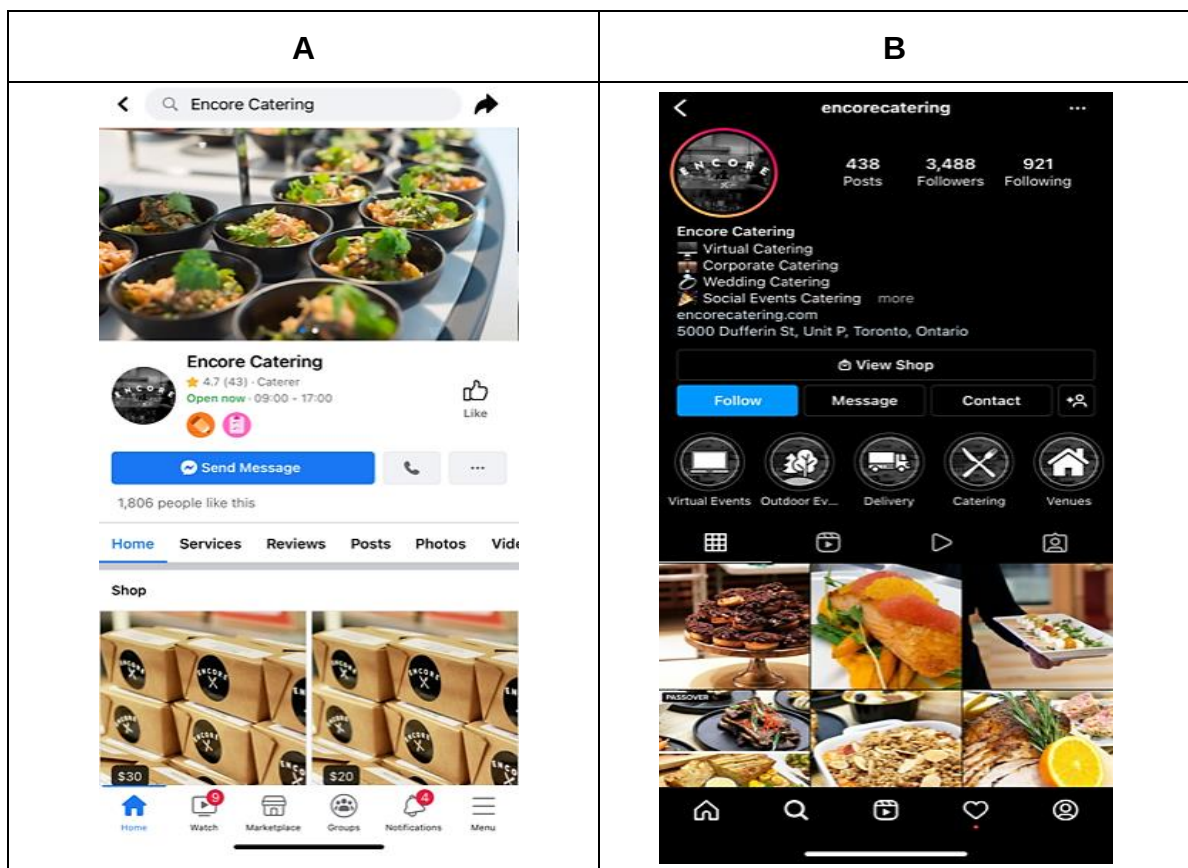
6.3.1 Promotion:

(2)

6.3.2 Place:

(2)

6.4 Study the social media marketing tools below.



6.4.1 Which tool is the most effective?

(1)

6.4.2 Motivate your choice in Question 6.4.1.

(2)

6.5 During the pandemic, Encore Catering created an "app".

6.5.1 What type of device is needed to use an app?

(1)

6.5.2 Name two advantages for the client that makes use of this app.

(2)

6.6 Encore Catering would like to expand and require finance to do so.

List the financial information required for a business plan.

(5)
[20]

Study the menu below and answer Questions 7 and 8.



MENU FOR COCKTAIL FUNCTIONS

MEDITERRANEAN SALAD SKEWERS

served with
cucumber, feta cheese, kalamata olives, oregano and red wine vinaigrette



PEPPERED BEEF CARPACCIO

served with
Japanese white mushrooms, Manchego cheese, radishes



BEETROOT CURED SALMON

served with
chive blini, lemon aioli, capers, fresh dill



CHICKEN LIVER PARFAIT

served with
crumbled pistachio, seasonal jam, croûtons



BUTTERBEAN FALAFEL

served with
hummus, pickled red onion, coriander

[Adapted: <<https://encorecatering.com/menus>>]

QUESTION 7

7.1 Identify options from the menu for a:

7.1.1 Lacto-vegetarian

(1)

7.1.2 Pesco-vegetarian

(1)

- 7.2 There are no canned butter beans available. Explain how dry butter beans can be soaked quickly to be used in the falafel.

(2)

- 7.3 7.3.1 What does the abbreviation TVP stand for?

(1)

- 7.3.2 Give three advantages of using TVP.

(3)

- 7.4 Canned chickpeas are used to prepare the *hummus*.

- 7.4.1 Name the liquid of canned chickpeas that is used instead of egg whites to prepare vegan meringues.

(1)

- 7.4.2 Explain how a stable foam is formed when whipping this liquid to create a thick egg white consistency.

(2)

[11]

QUESTION 8

8.1 Why and when are cocktail functions served?

(2)

8.2 Define the following terms:

8.2.1 Finger foods

(2)

8.2.2 Cocktail dîatoire

(2)

8.3 List the guidelines for the presentation and arrangement of finger foods for a cocktail function.

(6)

- 8.4 The following information is applicable to the Encore Catering cocktail function menu for 80 guests:

Selling price	R10 000
Food costs	R3 500
Labour costs	R2 000
Overhead costs	R1 500

Complete the following calculations:

Description		Calculation	Total cost
8.4.1	Total actual cost of the menu.		(4)
8.4.2	Menu cost for 80 guests.		(2)
8.4.3	Gross profit		(2)
8.4.4	Nett profit		(2)

Encore Catering uses homemade jam for the preparation of the Chicken Liver Parfait.

- 8.5.1 Name the most important preservative in jam.

_____ (1)

At the end of the function there was leftover jam.

- 8.5.2 List four criteria for a suitable jar to store the leftover jam.

 _____ (4)

8.5.3 Explain how the jar must be prepared before the jam is stored.

(4)

8.5.4 What information do you think the chef should include on the label of the jar?

(6)

[37]

QUESTION 9

Read the extract from a newspaper article and answer the questions that follow.

The first death from cholera has been confirmed in the cyclone-hit port city of Beira, with cases of the disease almost doubling in Mozambique in the past 24 hours, health officials say.

Cyclone Idai, which hit on 14 March, caused massive flooding and killed more than 700 people across southern Africa.

More than 500 cases of cholera have since been reported in Beira.

Aid efforts in Mozambique are now focused on containing the disease, with a large vaccination campaign under way.

[Source: <<https://www.bbc.com/news/world-africa-47776722>>]

9.1 What is cholera?

(1)

9.2 Choose the correct description by drawing a cross over the chosen letter.
The incubation period is:

A	12 to 24 hours
B	24 hours to 5 days
C	12 hours to 4 days

(1)

9.3 What three measures, excluding vaccinations, can be put into place to avoid the transmission of this illness?

(3)

9.4 List three possible symptoms.

(4)
[9]

QUESTION 10

Consider the photos (A–C) below and answer the questions that follow.

A	B	C
 [<https://www.tescomaonline.com>]	 [<https://www.dreamstime.com>]	 [<https://x.facebook.com>]

10.1 Identify the preparation techniques.

A _____ (1)

B _____ (1)

C _____ (1)

10.2 What type of fat, not the one depicted in photo C, can also be used for this process?

_____ (1)

10.3 List two advantages and two disadvantages of deboning.

Advantages:

 _____ (2)

Disadvantages:

 _____ (2)

10.4 Study the table below and choose the correct options that match the type of meat.

	Type of meat	Sauce	Accompaniments
10.4.1	Beef steak	A Horseradish B Apple C Madeira D Mint E Béarnaise	A Apple rings B Noisette potatoes C Yellow rice D Straw potatoes E Yorkshire pudding
10.4.2	Roast leg of lamb	A Horseradish B Apple C Madeira D Mint E Béarnaise	A Apple rings B Noisette potatoes C Yellow rice D Straw potatoes E Yorkshire pudding
10.4.3	Rolled roast beef	A Horseradish B Apple C Madeira D Mint E Béarnaise	A Apple rings B Noisette potatoes C Yellow rice D Straw potatoes E Yorkshire pudding
10.4.4	Pork fillet	A Horseradish B Apple C Madeira D Mint E Béarnaise	A Apple rings B Noisette potatoes C Yellow rice D Straw potatoes E Yorkshire pudding

	Type of meat	Sauce	Accompaniments
10.4.1	Beef steak		
10.4.2	Roast leg of lamb		
10.4.3	Rolled roast beef		
10.4.4	Pork fillet		

(8)

[16]

QUESTION 11

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

You've heard of the cronut, you've heard of a wonut. Now get ready to meet the cruffin. The cruffin is nothing more than a croissant baked in a muffin pan.

[Adapted: <<https://www.forkly.com/food-trends/move-over-cronuts-cruffins-are-here-to-stay/>>]

CRONUTS	CRUFFINS
	

11.1.1 Identify the type of pastry used to prepare Cronuts and Cruffins.

(1)

11.1.2 What is the ratio of fat to flour for this type of pastry?

(1)

11.1.3 To ensure a flaky end product, this type of pastry must be handled with care during preparation.

List four rules that must be adhered to, to ensure the desired end product.

(4)

11.2 A high percentage saturated fat is used in the preparation of the above products.

11.2.1 What type of saturated fat is preferably used in the preparation of these products?

(1)

11.2.2 Motivate why people with high cholesterol should avoid these products.

(2)
[9]

QUESTION 12

12.1 Choose the correct choux pastry product from the list below that matches the illustrations.

Paris Brest; Eclairs; Profiteroles; Gateau St Honore; Churros; Croquembouche; Beignets.

12.1.1	12.1.2
 [<https://www.pinterest.com>]	 [<https://www.directoalpaladar.com>]
12.1.3	12.1.4
 [<">https://recipes.timesofindia.com?>]	 [<https://thewhoot.com>]
12.1.5	
 [<https://www.ricardocuisine.com>]	

12.1.1 _____ (1)

12.1.2 _____ (1)

12.1.3 _____ (1)

12.1.4 _____ (1)

12.1.5 _____ (1)

12.2 Differentiate between Crème Anglaise and Crème Pâtissière by completing the table.

	Crème Anglaise	Crème Pâtissière
Ingredients	(1)	(1)
Preparation methods	(1)	(1)

[9]

QUESTION 13

Study the recipe below and answer the questions that follow.

Chocolate Panna Cotta with Port and Balsamic Glazed Cherries	
1 cup	Full cream milk
3 teaspoons	Powdered gelatine
2 cups	Fresh cream
150 g	Dark chocolate, chopped
½ teaspoon	Vanilla essence
	Canola oil
Sauce:	
450 g	Black cherries
¾ cup	Ruby Port
½ cup	Sugar
2 Tablespoons	Balsamic vinegar
Method:	
1.	Bring the cream mixture to the boil; remove from the heat and stir in the chocolate until melted.
2.	Divide the mixture between the ramekins.
3.	Pour the milk into a medium dish and sprinkle the gelatine over. Leave the gelatine to soften.
4.	In a heavy based saucepan, stir the cream and sugar over a medium heat until the sugar has dissolved.
5.	Brush 6 dariole moulds lightly with the canola oil.
6.	Beat the warm chocolate mixture into the gelatine mixture until melted. Stir the vanilla essence in.
7.	Cover and refrigerate until set.

[Source: <<https://www.kulinarian.com>>]

13.1 Rearrange the seven steps in the correct order.

Steps in the correct order	Method number according to the recipe
1	
2	
3	
4	
5	
6	
7	

13.2 Explain the method used when preparing a gelatine mixture. Use the correct terminology.

(4)

13.3 In step 1, the chocolate is melted by stirring it into the cream mixture. Explain another suitable method for melting chocolate.

(2)

13.4 In the SADC region we use metric measurements. Give the correct measurements for the following ingredients:

A 3 teaspoons gelatine

B 2 tablespoons balsamic vinegar

A _____

B _____

(2)
[15]

QUESTION 14

14.1 Study the label below:



[<<https://www.vivino.com>>]

14.1.1 Define the term *vintage*.

(1)

14.1.2 What is the *vintage* of the above wine?

(1)

14.2 14.2.1 The wine depicted on the label is (white/red) wine.

(1)

14.2.2 Motivate your choice.

(1)

14.3 14.3.1 Give another term for *mixing*.

(1)

14.3.2 Give a reason why the wine maker applies this process.

(1)

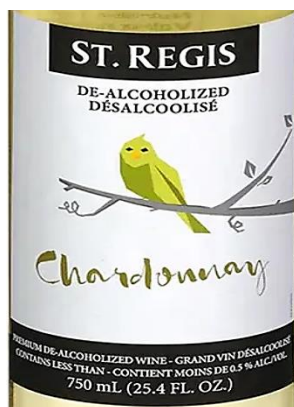
14.4 Select the appropriate wine product from the word box below and write it next to the correct food type.

Shiraz // Sauvignon Blanc // Muscadel // Brandy // Sparkling wine

	Food type	Cultivar
14.4.1	Kingklip	
14.4.2	Crème Caramel	
14.4.3	Oysters	
14.4.4	Beef fillet	

(4)

14.5 Compare the two labels:



[<<https://www.totalwine.com>>]



[<<https://www.african-marketing.com>>]

Distinguish between *de-alcoholised* and *light* wine.

(2)

14.6 Give the meaning of the following terms.

14.6.1 Corkage fee

(1)

14.6.2 Adulteration

(1)

14.7 Rearrange the preparation and service techniques depicted below in the correct order and give a short explanation for each.

14.7.1	14.7.2
 [<https://www.istockphoto.com>]	 [<https://www.masterfile.com>]
14.7.3	14.7.4
 [<http://servingrightsecrets.blogspot.com>]	 [<https://www.stocksy.com>]

14.7.5

[<<https://www.shutterstock.com>>]

Correct order	Explanation of preparation and service procedures

(10)
[24]

150 marks

SECTION C**QUESTION 15 CASE STUDY****The Entrepreneur-Chef On A Mission To Protect The Planet**

Published 1 year ago

By Forbes Africa



Nicola Kavhu is serving up a new menu that takes into account the realities and possibilities of the 21st century African diet, promoting healthy eating while respecting and protecting the creatures that share our planet.

BY ALASTAIR HAGGER

AFRICANS LOVE THEIR MEAT

According to the United Nations' Food and Agriculture Organisation, average meat consumption in African countries per capita is around 20 kg annually, compared to approximately 70 kg in South America, Europe and the United States, and a staggering 100 kg or more in Australia. The reality is that meat and dairy production now accounts for 14,5% of greenhouse gas emissions worldwide.

One young African chef is serving up an appetising alternative: a new menu that considers the realities and possibilities of the 21st century African diet, a way of promoting healthy eating while respecting and protecting the creatures that share our world. Nicola Kavhu, aka Chef Cola, is the creator and owner of African Vegan on a Budget, a brand based in Zimbabwe and South Africa that "focuses on spreading the word on veganism through entrepreneurial projects, collaborations and content creation".



A Zimbabwean raised in the heart of New York – "my palate danced when I was growing up!" Cola then trained at the renowned PLANT café in Cape Town, South Africa, where she rose to become head chef before striking out on her own to create African Vegan on a Budget in 2016.

"The idea was to actively promote the reality that people can thrive on a healthy plant-based diet on a budget," she says. "To prove that a nutritious plant-based meal could feed an average family for less, over three years, I repeatedly showcased this by hosting dinners in Harare and Cape Town for twenty to thirty people. It had three courses with dessert included, on a budget of between two and three hundred US dollars.

This became my business model. It is about people thinking innovatively, especially about their myths and beliefs when it comes to veganism."

The success of these suppers shared on social platforms, caught the attention of Damien Mander, founder of the International Anti-Poaching Foundation (IAPF), and its all-female vegan anti-poaching unit Akashinga ('The Brave Ones').

Cola and Mander subsequently established the Back to Black Roots Kitchen and Garden, which provides three vegan meals a day to over 170 rangers stationed in the IAPF camp in Nyamakati, Zimbabwe.

"So, first day, walking into the kitchen, change was not really wanted," Cola says. "But I didn't give up. It took me about a year and a half to convince them that I can make a difference in their lives as a trained chef. Our job is to support the rangers so that they are able to do their job effectively. They prefer eating indigenous ingredients, so I tried to find out what ingredients are available in their community at that particular season, and made sure we incorporate that into their diet." This patience and co-operative vision is beginning to pay dividends, and developing into a rubric that similar organisations might be encouraged to emulate.

"We have a lot of work to do yet, but we're getting there," she says. "I have a team of six chefs, all trained by African Vegan on a Budget on how to prepare plant-based nutritious meals. The project we are creating is a business model you should follow if you are in the anti-poaching industry. It's contradictory to go and protect animals in the bush the whole day and night and then come back to the camp and eat one."

[Source: <<https://www.forbesafrica.com/entrepreneurs/2021/03/23/the-entrepreneur-using-her-plan-to-promote-the-plant-and-the->>]

15.1 Explain why Cola can be considered an "entrepreneur chef".

(2)

15.2 Define the term *sustainability*.

(2)

15.3 Does Chef Cola's restaurant business make a positive contribution to the local economy? Motivate your answer.

(4)

- 15.4 Why do the meat and dairy industries in developing countries have a negative impact on the environment? Provide valid reasons and motivate why a plant-based diet is more environmentally friendly.

(5)

- 15.5 Create a memo for chef Cola that she can use during a training session for her staff to promote good work ethic.

(4)

15.6 Explain in your own words what is meant by Chef Cola's words: "... my palate danced growing up!"

(2)

15.7 Explain Chef Cola's motivation for providing plant-based meals to the rangers.

(1)

20 marks

Total: 200 marks

ADDITIONAL SPACE (ALL questions)

**REMEMBER TO CLEARLY INDICATE AT THE QUESTION THAT YOU USED THE
ADDITIONAL SPACE TO ENSURE THAT ALL ANSWERS ARE MARKED.**

NUMBER YOUR ANSWERS CLEARLY IN THIS SPACE.

[illegible]

[illegible]

[illegible]