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TOTAL
MARKS

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INTERNATIONAL SECONDARY CERTIFICATE EXAMINATION
NOVEMBER 2023

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 40 pages. Please check that your question paper is complete.
2. Read the instructions for each question carefully and ensure that you comply.
3. **Answer ALL the questions on the question paper and hand it in at the end of the examination. Remember to write your examination number in the space provided above.**
4. Calculators may be used.
5. It is in your own interest to write legibly and to present your work neatly.
6. ONE blank page (page 40) is included at the end of the question paper. If you run out of space for a question, use this page. Clearly indicate the question number of your answer should you use this extra space.

FOR OFFICE USE ONLY: MARKER TO ENTER MARKS

	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Q8	Q9	Q10	Q11	Q12	TOTAL
Mark													
Marker Initial													
Moderated Mark													
Moderator Initial													
Question Total	10	4	16	22	13	14	12	23	17	12	17	40	200
Remark													
Initial													
Code													

SECTION A**QUESTION 1 MULTIPLE CHOICE**

Answer the questions below. Write the letter of the correct answer in the spaces provided at the bottom of each page.

1.1 ____ sauce is traditionally served with mutton and roast lamb.

- A Tartar
- B Apple
- C Mint
- D Horseradish

1.2 A person who suffers from muscle cramps and rice-water stools will be diagnosed with ____.

- A gastro-enteritis
- B E-coli
- C typhoid
- D cholera

Study the picture on the right to answer Questions 1.3 and 1.4.

1.3 This dessert is an example of a/an ____ custard.

- A baked
- B egg-based
- C stirred
- D gelatinised



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

1.4 The dessert is better known as a crème ____.

- A caramel
- B pâtissière
- C brûlée
- D de la crème

1.5 A guest with high cholesterol should include ____ in their diet.

- A coconut oil, beans, and cottage cheese
- B guacamole, salmon, and coconut oil
- C oats, lentils, and beans
- D beans, oats, and salmon

1.1	1.2	1.3	1.4	1.5

1.6 The portion size of meat on the bone for one person is ____ grams.

- A 120
- B 150
- C 220
- D 250

1.7 The yeast ferments at the bottom during the making of ____.

- A stout
- B ale
- C cider
- D lager

1.8 A _____ fee is charged to guests who bring their own wine onto a licensed premise.

- A gratuity
- B penalty
- C corkage
- D commission

1.9 Two or more flavours of ice cream layered in a round mould is called a _____.

- A parfait
- B bombe
- C sherbet
- D coupe

1.10 A characteristic of a banquet menu.

- A Designed for a small number of guests.
- B Can consist of five to eleven courses.
- C Served only in the evenings.
- D The host plans the menu.

1.6	1.7	1.8	1.9	1.10

[10]

QUESTION 2 MATCH THE COLUMNS

Match the product in column A to the most suitable description in column B. Write only the letters (A–F) in the space provided below.

COLUMN A		COLUMN B	
2.1	TVP	A	Soya bean curd
2.2	Tofu	B	A meat-like by-product of soya bean oil
2.3	Aquafaba	C	A vegetable pod
2.4	Legumes	D	A meat-like by-product of wheat flour
		E	Baba ghanoush
		F	Starchy bean liquid

2.1	2.2	2.3	2.4

[4]**QUESTION 3**

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

3.1.1 Charmat method / Method Cap Classique / Distillation method

(2)

3.1.2 Amuse bouche / cheese & biscuits / friandise

(2)

3.1.3 Pectin / brine / syrup

(2)

3.2 Give ONE word / term for the following descriptions. Write only the word / term in the space provided.

3.2.1 A small, cream-coloured, tear-drop shaped nut used in Italian pesto sauces.

_____ (1)

3.2.2 A non-alcoholic drink made of a mixture of beverages stirred together.

_____ (1)

3.2.3 A bite-sized savoury snack consisting of a toasted bread base with an attractive garnish.

_____ (1)

3.2.4 The technique of brushing food particles from a cover after the main course was served.

_____ (1)

3.2.5 Meat juice that is flavoursome, nutritious, clear, red-coloured, and semifluid.

_____ (1)

3.3 From the list below, select FIVE food items suitable for a diabetic diet. Indicate your choices by making a cross over the appropriate letters (A–I).

A	Full English Breakfast
B	Consommé julienne
C	Crème caramel
D	Roasted vegetables with balsamic vinegar
E	Salami and cheese pizzettes
F	Grilled ostrich fillet
G	Cheesecake with berry coulis
H	Wholewheat cucumber sandwich
I	Fresh tropical salad

(5)

[16]

30 marks

SECTION B

Consider the platter below and use it to answer Questions 4, 5 and 6.

**QUESTION 4**

4.1 Name the type of function where this platter will be served.

_____ (1)

4.2 Give an example of a food item from the platter under each of the following headings.

4.2.1 Composite dressed

_____ (1)

4.2.2 Single hot

_____ (1)

4.3 Comment on the suitability of the platter for Jewish guests.

(3)

4.4 Study the table of ingredients below and answer the questions that follow.

A. Shortcrust pastry	B. Puff pastry
250 g cake flour 125 g butter 1 egg yolk 1 to 2 tablespoons water A drop of lemon juice	250 g strong plain flour 150 g butter 1 teaspoon salt A few drops cold water A drop of lemon juice

4.4.1 (a) State the ratio of fat to flour in each of the recipes above.

(2)

(b) Conclude whether it is correct for each recipe.

(2)

4.4.2 Explain the purpose of the following ingredients in the recipes above.

(a) Cold water.

(1)

(b) A drop of lemon juice.

(1)

4.4.3 Classify shortcrust pastry.

(1)

4.4.4 Justify why the following rules need to be adhered to during the preparation of pastry.

(a) Measure ingredients accurately.

(1)

(b) Lightly roll in one direction.

(1)

4.4.5 Give an example of a food item from the platter where the following types of pastry were used.

Shortcrust: _____

Puff pastry: _____

(2)

4.4.6 Give a reason why the following techniques are applied to shortcrust pastry.

(a) Docking

(1)

(b) Baking blind

(1)

4.5 4.5.1 Identify the pastry used for baklava.

(1)

4.5.2 Write down TWO precautionary measures that should be applied when working with this pastry.

(2)
[22]

QUESTION 5

Use the following information to answer the questions that follow.

SHOW ALL YOUR CALCULATIONS.

The following costs were incurred for the preparation of the platter for a 3-hour party.

Total food cost	R8 800
Overhead cost	R3 080
Labour cost	R1 500
Profit	45%
Number of guests	100

5.1 Calculate the number of appetisers required.

--

(3)

5.2 Calculate the SELLING PRICE per person for the platter.

--

(5)

5.3 Calculate the GROSS FOOD PROFIT (selling price 45%).

--

(2)

5.4 Explain the role of the POS system in food costing.

(3)

[13]

QUESTION 6

6.1 Complete the following table.

	Example of a food item from the platter	Type of allergy or intolerance
Allergy		
Intolerance		

(4)

6.2 **Walnuts, almonds and pistachio nuts** are used to prepare baklava.

Match the nuts listed to the descriptions below.

6.2.1 Green or red in colour, naturally open at one end.

6.2.2 Wrinkled shell and kernel.

(2)

The pastry chef responsible for preparing the platter has been coughing constantly for a few weeks. Management insisted on a COVID test which presented a negative result. After x-rays and prescribed medicine, the chef is booked off for a month.

6.3 6.3.1 Name the disease that the chef was diagnosed with.

(1)

6.3.2 List any TWO other symptoms of this disease not mentioned in the case study.

(2)

6.3.3 State TWO ways in which the disease named in Question 6.3.1 can be transmitted between food preparation workers.

(2)

6.3.4 (a) Predict how this disease could negatively affect the members of the kitchen brigade.

(2)

(b) Provide a clear conclusion about the risk for the employer if this situation is not managed well.

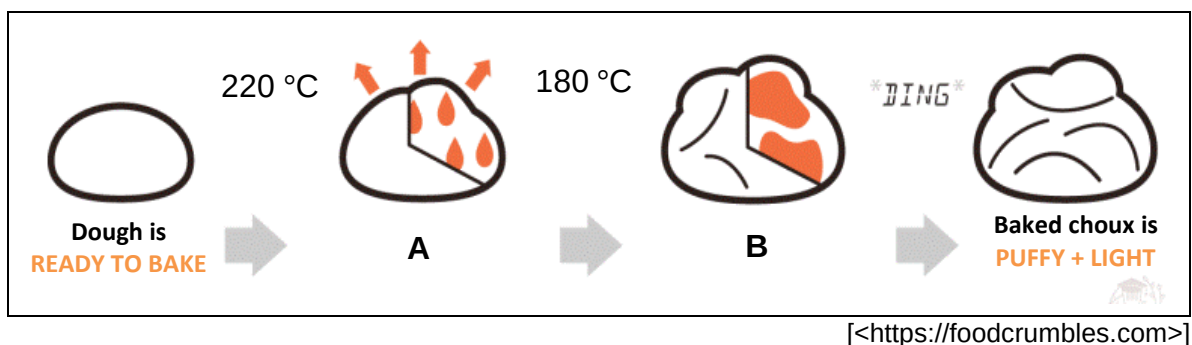
(1)
[14]

QUESTION 7

7.1 List the ingredients necessary to make choux pastry.

(4)

7.2 Study the diagram and use it to answer the questions that follow.



7.2.1 Describe what happens at points marked A and B to create a light and airy pastry. Refer to the importance of the temperature adjustments.

(4)

7.2.2 Give reasons for the following outcomes:

(a) Fat oozing out

(b) Choux puffs collapsed

(2)

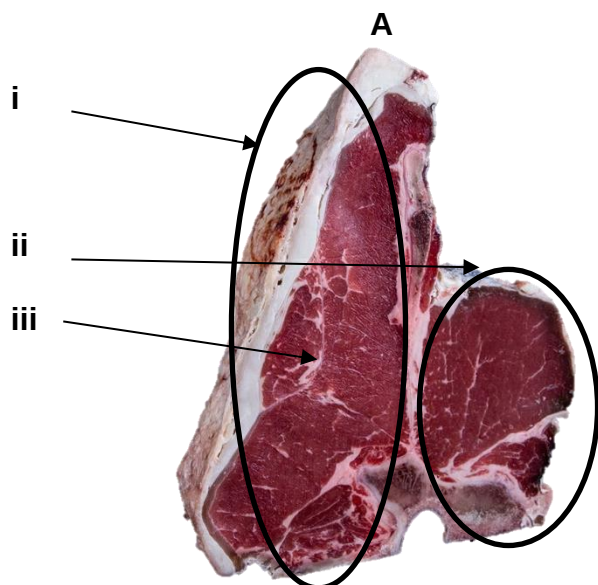
7.3 Name ONE fried and ONE baked dessert that can be prepared from choux pastry.

(2)

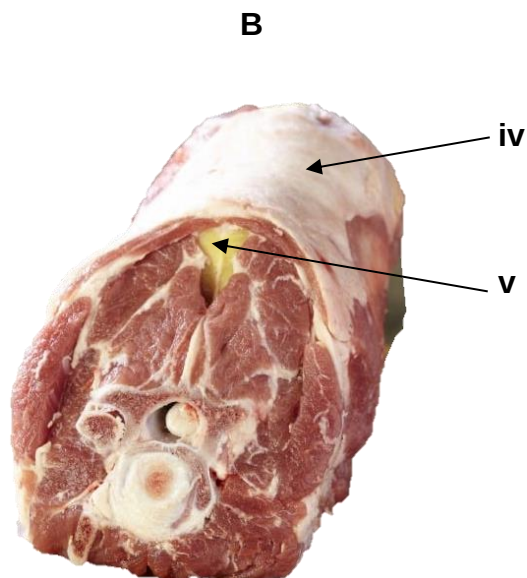
[12]

QUESTION 8

Consider the images of the meat cuts below and answer the questions that follow.



[<<https://www.wiesbauer-gourmet.at>>]



[<<https://hillfarmfinest.com>>]

- 8.1 Write down the name of the cuts of meat and select the carcass from which the cuts are obtained by circling your choice.

Meat cut	Name of cut	Carcass from which it is obtained
A		A pork B lamb C beef
B		A pork B lamb C beef

(4)

- 8.2 Identify parts labelled (iii), (iv) and (v).

iii

iv

v

(3)

8.3 Discuss the importance of part **(iii)** during the cooking process.

(2)

8.4 Identify the steaks obtained from parts labelled **(i)** and **(ii)**. Draw a cross over your choices.

	(i) including bone	(ii) no bone
Types of steak	Rump	Sirloin
	Club	Rump
	Tournedo	Fillet

(2)

8.5 Recommend the most suitable method of cooking meat cut **B**. Motivate your answer.

(2)

8.6 Below is an image of meat cut A after 5 weeks.



8.6.1 Identify the applied process.

(1)

8.6.2 Describe how this process is applied.

(3)

8.6.3 Give ONE advantage and ONE disadvantage of applying this process.

(2)

8.7 8.7.1 Name TWO health benefits of including venison on the menu.

(2)

8.7.2 Larding and barding are processes that are recommended when cooking venison. Differentiate between these two processes.

(2)
[23]

QUESTION 9

Consider the products below and answer the questions that follow.

 [<https://bake-oven.ca>]	 [<https://www.african-marketing.com>]	 [<https://www.checkers.co.za>]
A PICKLED ONIONS	B CANNED TUNA	C POWDERED GELATINE

9.1 State the method of preservation applied to each of the above products.

A _____ (1)

B _____ (1)

C _____ (1)

9.2 Give one word for 'salt water' in product B.

_____ (1)

9.3 Name TWO natural preservatives used in product A.

_____ (2)

- 9.4 Explain the outcome if the bottle (product A) has not been sterilised and tightly sealed.

(2)

- 9.5 Product C is used when making the dessert below.



[<<https://za.pinterest.com>>]

- 9.5.1 Suggest a vegetarian alternative that can be used.

(1)

- 9.5.2 Rearrange the following steps for preparing the dessert in the correct order. Write only the letters in the correct order in the spaces provided below.

A	Add the gelatine to the warm Appletiser mixture. Stir until dissolved.
B	Arrange the remaining fruit on top and add the remaining Appletiser. Refrigerate to set completely.
C	Place 250 ml Appletiser and the sugar in a small saucepan and stir over a low heat until the sugar dissolves.
D	Grease or line a loaf pan with cling wrap and pour 250 ml of the Appletiser mixture in. Add some fruit and refrigerate to set slightly.
E	Sprinkle the gelatine over cold water and allow it to soak for a few minutes.

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(5)

9.5.3 Predict the outcome of the end product if:

- (a) Fresh figs were added to the dessert.

(1)

- (b) The fruit was added before the mixture had partially set.

(1)

9.5.4 Suggest ONE method to successfully invert the dessert for service.

(1)
[17]

QUESTION 10

Dessert boards or platters are trending because assortments offer something for everyone to enjoy.

[<<https://pos.toasttab.com/>>]



10.1 Classify the following desserts found on the dessert board.

10.1.1 Lemon meringue pie: _____

10.1.2 Chocolate mousse: _____

10.1.3 Chocolate malva pudding: _____

10.1.4 Tiramisu: _____

(4)

10.2 The meringue used on the lemon meringue pie is an Italian meringue.

10.2.1 How does a Swiss meringue differ from an Italian meringue?

(2)

10.2.2 List TWO rules that need to be adhered to when whipping egg whites to ensure the best end product.

(2)

10.3 Dark chocolate is used in the preparation of the chocolate mousse.

10.3.1 Differentiate between dark and couverture chocolate.

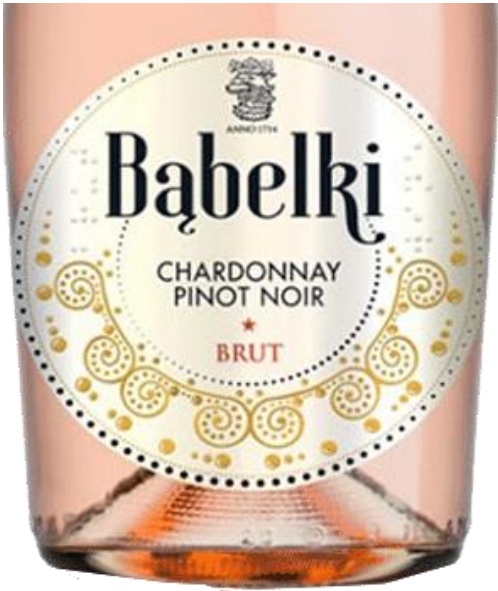
(2)

10.3.2 Why does couverture chocolate need to be tempered before use?

(2)
[12]

QUESTION 11

Study the following labels and use them to answer the questions that follow.

Wine A	Wine B
 [<https://www.stettyncellar.co.za>]	 [<https://www.wine-searcher.com>]

11.1 Differentiate between the two wines by completing the table below.

	Wine A	Wine B
Classification		
Type of cultivar		
Type of meal it could be served with		

(6)

11.2 What does the word 'BRUT' (wine A) refer to?

(1)

11.3 In point form, list the steps for presenting and serving wine B.

[illegible]

(5)

For some people, 'Sober October' is in full swing, meaning not a drop of alcohol will pass their lips. Luckily for them, consumers looking to avoid alcohol have far more options than they might have had just a few years ago.

[<<https://www.marketplace.org/2022/10/24/whats-driving-the-boom-in-the-non-alcoholic-drink-industry/>>]

11.4 What options do consumers have as an alternative to alcoholic drinks?

(3)

11.5 An already intoxicated guest arrives at a restaurant. How should this guest be treated?

(2)
[17]

130 marks

SECTION C**QUESTION 12 CASE STUDY**

Read Source A and B and examine Source C and use them to answer the questions that follow.

SOURCE A

**Meet the man hoping to create Africa's first Michelin
starred restaurant**

Not a single Michelin-starred restaurant specialising in African cuisine can be found on the continent. But this may soon change thanks to the craft of chefs like Dieuveil Malonga.

A rising star in the culinary world, Malonga is hoping to draw more attention to the diversity of food on offer across Africa.

From his travels in 38 African countries, the 30-year-old chef brings back techniques, such as smoking and fermentation, but also traditional spices and condiments.

The chef, who has taken his travels further afield, through Germany and France, draws on these experiences to create his 'Afro-fusion' cuisine.

'I travel to different countries, I learn from grandmothers and then I take these old recipes and I bring them to my laboratory here and I try, with my chefs, to bring a touch of modernity there,' he explains.

Dieuveil Malonga was born near Brazzaville, in the Republic of Congo, where, despite the death of his parents, he lived 'a very happy childhood within a very united community'.

At 13, he was welcomed in Germany into the family of a pastor and joined a renowned cooking school in Münster. Graduated and noticed during competitions, he worked in several German restaurants, including the triple Michelin-starred Aqua in Wolfsburg, then in France, at the Intercontinental Hotel in Marseille. Through internships and work experiences in Germany, he didn't only gain experience, but also a new incentive. 'I met many African people working in restaurants, but most of them were dishwashers or cleaners. That gave me motivation to show the world that given the chance, there was much more we could do,' he says.

But something felt 'missing' for Malonga, so he left Europe to travel all over Africa.

In 2020, he opened 'Meza Malonga', his restaurant located in the capital of Rwanda, Kigali.

The 'Malonga table' attracts a clientele of affluent locals, expatriates, and tourists. The 10-course menu includes sweet potato marinated tuna, cassava powdered shrimp and coffee espuma with peanut crumble.

The chef wants to 'create something big' with his next venture, 'Something is happening now in Africa, and people are interested in knowing more about African cuisine,' assures Malonga. But like most people with a goal, Malonga is not one to dwell on his past achievements. His mind lives in the future, intent on preparing the continent for the moment he is certain is coming in the next decade. 'We need to be ready,' he says. 'In five to 10 years, the world will come to Africa. We must be ready with our hospitality to give them amazing memories and promote the food cultures within our continent.'

'Most of my team had never been to cooking school, so we started from scratch,' he recalls. 'My ambition was to create a training system, a 'learning by doing'. I had never done it before in my life, but I was teaching them English, French, and cooking and hospitality skills. All you need is a base.' The cooks progress through a comprehensive training programme that includes farming, *garde-manger*, sauces, fish, and meat and, finally, the most important step: learning how to understand and teach others. For Malonga, this is essential – he wants to create a chain where the chefs he trains can train others and keep the process going.

By 2023, the chef wants to go 'higher, create something big' by opening a new restaurant in the very rural region of Musanza, North Rwanda, at the foot of the Virunga volcanoes with their famous gorillas.

More upscale, more expensive, the second Meza Malonga will be both 'an experience' and a 'village of culinary innovation'. The new home of Meza Malonga will feature more spaces to teach, allowing the chef to expand his training programme to up to 20 cooks, and a food education centre showcasing local ingredients, which will be open for diners to visit.

'When we open here, maybe in two to three years, people will come to this little village. We will work with farmers to create a Musanze brand of coffee and sell it at a good price. If people start coming and buying it, then maybe we can build a hospital, and then a school. This is the future of the business and of food tourism, because if you want to eat something different and unique, you must go to the villages,' he says.

Still living in the future, Malonga cannot wait for the next phase of his mission, which will be supported by a donation as part of his Champions of Change Award. 'Here in Africa, we have everything,' he says. 'We have healthy food; we have amazing diversity – what we need is to learn how to communicate about it. That's what we're trying to do with Chefs in Africa. It's a small project, but we're trying to make it amazing, so that others can follow the example.'

[Extracts from: <<https://www.euronews.com/culture/2022/01/04/meet-the-man-hoping-to-create-africa-s-first-michelin-starred-restaurant>> and <<https://www.theworlds50best.com/stories/News/champion-of-change-dieuveil-malonga-empowering-african-talent.html>>]

SOURCE B**Meza Malonga: Fine Afro-Fusion Dining in Kigali**

By The Scribes & Nibs July 23, 2022

If you only have time for one dinner in Kigali, make it Meza Malonga. We dined here on our first night in Kigali. Beating sleep from our early arrival from Johannesburg, I was particularly excited to visit after chancing upon an article about the restaurant in the news media the week before. We immediately made a reservation.

The Basics

- Meza Malonga **opens at 7 pm, Wednesday through Saturday.**
- Make sure to **book in advance** as there are just a few tables at the restaurant. Booking is done via email at dieuveilmalonga@gmail.com.
- Mention any food allergies or dietary requirements in advance over email.

**The Meza Malonga Experience**

Headed by Chef Dieuveil Malonga, this test kitchen-style fine dining experience will take you from the potato fields of Rwanda to the coast of Mozambique and all across the African continent. You are bound to come across something you've never tasted before.



There is only a 10-course tasting menu available and true to the test kitchen experience, the **dishes may change from visit to visit.**

This is our new top favourite restaurant and the most exquisite food we've experienced the world over. You **NEED to put this on your bucket list.**

[Source: <<https://thescribsandnibs.com/africa/rwanda/meza-malonga-fine-afro-fusion-dining-in-kigali/>>]

SOURCE C



[Source: <https://www.youtube.com/watch?v=g6nVjZpHuRs&ab_channel=50BestRestaurantsTV>]



Meza Malonga

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Page · Restaurant

kg 8 avenue , Kigali, Rwanda

+250 785 146 072

mezamalonga.com

★ Not yet rated (4 Reviews)



Meza Malonga is in Rwanda.

02 Oct 2020 · 🌐

Musanze Ecosystem menu

Meza Malonga LAB 🇷🇼🌱🌿



41

1 comment · 4 shares

Like

Comment

Share

[Source: META – Facebook]



"My commitment is to #share the endless #wonders of this #garden called #Africa. To reveal its many #flavors, merge them, and compose a #harmony of the #terroirs is my aim."

@mezamalonga

📍 KG8 18 Avenue, Kigali, Rwanda

Good luck with the #TOP ¹⁰⁰ powered by @perlage_water 🙌

🌐 @mezamalonga

#thebestchefawards
#thebestchef
#bestchef
#top100
#foodie
#foodies
#finedining
#afrofusion
#africancuisine

10 March

[Source: Instagram]

12.1 Give TWO characteristics of a Michelin star restaurant. (Source A)

(2)

12.2 What makes Dieuveil Malonga an entrepreneur? (Source A)

(3)

[illegible]

- 12.4 12.4.1 Source A – Chef Malonga 'wants to go higher, create something big' by opening a new restaurant in the very rural region of Musanza in North Rwanda.

Describe the impact this new venture will have on the local community.

(4)

- 12.4.2 Bookings are made via e-mail. With the setup of the new venture in a rural area, what challenges could Chef Malonga possibly face regarding online communication and technology?

(3)

- 12.5 What is meant by 'Afro-fusion' (Source A & B) and describe how Chef Malonga can achieve this?

(3)

- 12.6 The writer of the blog (Source B) 'was particularly excited to visit after chancing upon an article about the restaurant in the news media'.

Suggest how Chef Malonga can reach more diners using the modern methods of marketing represented in Source C.

(4)

- 12.7 12.7.1 Explain what you understand by the concept of a 'Test Kitchen'. (Source B)

(3)

12.7.2 What challenges could Chef Malonga face offering a 10-course menu?

(3)

- 12.8 Chef Malonga places a lot of focus on the training of the food preparation staff but well-trained food service staff is central to the survival of a restaurant.

How can Chef Malonga instil service excellence to ensure guests have the complete 'dining experience' at Meza Malonga?

(4)

12.9 Comment on the effectiveness of Chef Malonga's concept of creating a training chain where the chefs he trains can train others and keep the process going. (Source A)

(3)

40 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.**

[illegible]