HOSPITALITY STUDIES

GRADE 10

DAIRY PRODUCT
MARKING GUIDELINES

This document consists of 3 pages.

1.1
1.1.1 C ✓

1.1.2 B ✓

1.1.3 G ✓

1.1.4 D ✓

1.1.5. A ✓

1.1.6 E ✓

1.1.7 F ✓   (7)

1.2 calcium ✓   strong bones and teeth ✓   (2)

1.3 Low-fat – 0.5 – 3% butter fat ✓   Skimmed – less than 0.5% butter fat ✓   (2)

1.4   (a) It is heated to 72°C ✓for 15 seconds ✓ and then cooled to 4°C ✓   (3)

         (b) In the fridge 1 - 4°C✓   (1)

         (c) taste changes ✓ water evaporates and sugar caramelises if over-heated✓
(2)

1.5 Milk is homogenised ✓ and then heated to 130°C for 1-2 seconds ✓ then packed
into cartons and cooled ✓   (3)

1.6   (a) Milk is sprayed onto hot stainless steel counters that cause the water to
evaporate ✓   (1)

         (b) Water is added to the powder ✓   (1)

1.7   (a) evaporated milk ✓   (1)

         (b) condensed milk ✓   (1)

1.8   (a) cream must be chilled   ✓
         (b) only sweeten after whipping ✓
         (c) under-whip the cream if adding to other ingredients ✓   (3)

1.9   (a)
   • Cheese is produced by curdling milk and separating the milk solids✓ (curds)
     from the liquid (whey). ✓
   • This is done by adding ran enzyme called **rennet.** ✓
   • The resulting curds are drained, processed, cured or aged. ✓   (4)

         (b) 22 litres ✓   (1)

(c)
- Melt at low temps (the proteins toughen and become stringy when over-heated.) ✓
- Never boil cheese sauces✓
- Keep cooking time short. ✓
- Add cheese to sauces at the end. The heat of the sauce melts the cheese✓.
- Grate cheese for easier melting✓
- Aged cheese melt / blend into foods easier than young cheeses✓
- Aged cheese adds more flavor than young cheese = less cheese needed✓

ANY THREE ANSWERS (3)

1.10 Make a paste(slurry) with starch and cold milk and add to the hot milk ✓
Mix starch with sugar and whisk into the hot milk   (2)

TOTAL MARKS :40