



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

**GRADE 10**

## **TEA AND COFFEE WORKSHEET MARKING GUIDELINES**

This document consists of 2 pages.

1.1

1.1.1. A ✓      1.1.2. D ✓      1.1.3. E ✓      1.1.4. F ✓      1.1.5. C ✓      (5)

1.2 (a) Tisane ✓ (1)

(b) ANY TWO RELEVANT ANSWERS E.g. Camomile ✓ mint ✓ lavender ✓  
ginger ✓ cinnamon ✓ (2)

(c) Medicinal purposes ✓ (1)

1.3 Rooibos ✓ (1)

1.4 (3x2=6)

	TYPE OF TEA	EXPLANATION
1.4.1	Earl Grey ✓	special blend of tea with a slight citrus flavour ✓
1.4.2	Darjeeling ✓	from Darjeeling Hills in India (finest black tea) ✓
1.4.3	Assam ✓	black tea grown in Assam, India (breakfast tea) ✓

1.5 (a) Chai ✓ (1)

(b) Cardamom ✓ ginger ✓ cinnamon ✓ cloves ✓ star anise ✓  
black pepper ✓ (3)

1.6 Tea is always served in a teapot, ✓ with a jug of cold milk and separate boiling water and sugar, ✓ on a tray with a cup and saucer. and teaspoon.

The teaspoon is positioned in front of the cup, with the handle on the right, under the ear of the cup. ✓ The guest is always served on the right. ✓ (ANY THREE) (3)

1.7 Arabica ✓ and Robusta ✓ (2)

1.8 (a) Espresso ✓ (1)

(b) A strong, dark coffee made from dark roasted beans. ✓  
It is served in small cups, without milk ✓ (2)

1.9 Irish Coffee has Whiskey ✓ Café Royale has Brandy ✓ (2)

1.10

(a)  
Picture A: Filter Machine ✓ (1)

Picture B: Plunger ✓ or Cafetière ✓ or Bodem ✓ (1)

Picture C: Percolator ✓ (1)

(b) Coffee leaves an oily deposit ✓ that turns rancid (sour) or bitter ✓ (2)

**TOTAL MARKS:35**