



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 11

TERM 2 WEEK 7

SOUPS WORKSHEET

This document consists of 2 pages.

1. Study the pictures below and answer the questions that follow.



- 1.1. Classify the soups above into their group. (1)
- 1.2. Identify the Consommés that are garnished with:
- 1.2.1 Cubes of egg custard (1)
 - 1.2.2 Strips of herb pancakes (1)
- 1.3. Explain the function of egg whites when clarifying a consommé. (3)
2. List THREE types of thickened soups. (3)
3. Identify the following Speciality soups:
- 3.1 Thickened soup made from shellfish (1)
 - 3.2 Potato and Leek soup (1)
 - 3.3 Hearty, chunky American soup (1)
4. You are serving Cream of Butternut soup at Founders' Day.
- 4.1 Mention FOUR characteristics that this soup should have. (4)
 - 4.2 Suggest THREE suitable garnishes that you could serve with this soup. (3)
 - 4.3 State the portion size of this soup as a starter. (1)
 - 4.4 Explain how you would store the left-over soup. (2)
5. List THREE examples of convenience soup products. (3)

TOTAL MARKS: 25