



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

**GRADE 11**

**TERM 2 WEEK 3**

## **POULTRY WORKSHEET**

This document consists of 4 pages.

1. Study the picture below and answer the questions that follow:



1.1 Name and describe the technique in the picture. Tabulate your answer as follows:

Technique	Description
(1)	(2)

1.2 State TWO advantages of using the technique above. (2)

1.3 List TWO examples of poultry that only have dark meat. (2)

1.4 State FIVE points to consider when purchasing fresh chicken. (5)

1.5 Explain how fresh chicken should be stored in the fridge. (3)

1.6 Suggest THREE cooking methods suitable for tough birds. (3)

2. Define the following terms:

2.1 Sauce Supreme (2)

2.2 Barding (1)

2.3 Squab (1)

2.4 Organic chicken (1)

2.5 Stuffing (1)

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



3.1 Identify the dish above. (1)

3.2 Name and explain THREE techniques used to make this dish. Tabulate your answer as follows:

	<b>Technique</b>	<b>Description</b>
1	(1)	(1)
2	(1)	(1)
3	(1)	(1)

3.3 State the recommended portion size (weight) of the dish above. (1)

3.4 Identify the cooking method used in making the above dish. (1)

3.5 Suggest THREE suitable accompaniments for this dish. (3)

4. Identify the product made with fattened goose livers. (2)

5. State the recommended doneness to which duck breasts should be cooked. (2)

6. Give the collective term for poultry necks, gizzards and hearts (1)

7. Mention THREE characteristics of quail meat. (3)

8. List THREE examples of processed chicken. (3)

9. Study the picture below and answer the questions that follow.



- 9.1 State THREE guidelines to follow when roasting chicken. (3)
- 9.2 Suggest THREE accompaniments to serve with roast chicken. (3)
- 9.3 Why should ducks be roasted at a lower temperature? (1)
- 9.4 Mention why goose should not be basted during the roasting process. (1)
- 9.5 Suggest a suitable sauce to serve with roasted goose. (1)

**TOTAL: 50 MARKS**