



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

MEAT

All the questions in this document were sourced from previous NSC question papers.

This document consists of 3 pages.

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



- 3.1.1 Name the part of the beef carcass from which the T-bone was cut. (1)
- 3.1.2 Explain why T-bone steak is suitable for braaiing in South Africa. (3)
- 3.1.3 Give possible reasons why the T-bone above turned out to be extremely tough and dry when served at a restaurant. (4)
- 3.1.4 Name THREE factors to consider when purchasing the cut of meat above (3)

3.2 Study the extract below and answer the questions that follow.

The Colosseum Restaurant has a beef item called Tongue to Tail on the menu. As the name suggests, tongue, fillet, flat rib, crispy kidneys, oxtail, mirepoix, stock and vegetable garnishes are used for this dish. For the flat rib component the flat rib is seared first and then braised slowly for six hour.

- 3.2.1 Identify TWO types of offal mentioned in the extract above (2)
- 3.2.2 Justify why the flat rib has to be seared first. (2)
- 3.2.3 Discuss the process of braising the flat rib (3)
- 3.2.4 Explain the effect of moist heat on the connective tissue of the flat rib (2)
- 3.3 Study the picture of a lamb shank below and answer the questions that follow.



- 3.3.1 Distinguish between the characteristics of raw lamb and raw beef. (4)
- 3.3.2 Explain why stewing is a suitable cooking method to prepare the lamb shanks. (2)

3.3.3 Suggest a suitable accompaniment for the stewed lamb shanks. (1)

3.4 Answer the following questions.

3.4.1 Select TWO meat cuts in the menu and indicate where EACH cut will be found in the beef carcass. Name ONE cooking method for EACH steak. Tabulate the answer as follows:

NAME OF STEAK	NAME OF CUT IN CARCASS	COOKING METHOD

 (6)

3.4.2 Motivate why the restaurant should use matured steaks (2)

3.5

3.5.1 Recommend TWO suitable meat cuts that can be used to make the minced beef (2)
Minced beef can be refrigerated or frozen for use later on.

3.5.2 Discuss how minced beef should be stored in the refrigerator (3)

3.5.3 Motivate why minced beef should be frozen as quickly as possible when it goes into the freezer (2)

3.5.4 Explain the best method to thaw the above minced beef. (2)

3.6 Study the advertisement below and answer the questions that follow.

Yellow-fat rump steak and biltong for SALE!

3.6.1 Identify the following with regard to the roller mark that will be found on the rump steak above: (1)
(a) Colour

(b) Symbol (Class) (1)

3.6.2 Comment on the tenderness of the meat cuts with yellow fat. Motivate your answer. (2)