Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

CHOUX PASTRY

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

This document consists of 3 pages.

1.1

1.1.1 Name and describe TWO sweet baked products made with choux pastry which will be suitable to serve at a cocktail function (4)

1.1.2 Name the pyramid-shaped product made by stacking cream puffs using caramel. (1)

1.1.3 Justify why the spun sugar used to decorate the product named in Question (b), should be prepared on the same day it is used. (2)

1.2 Study the illustration below and answer the questions that follow.

1.2.1 Name a choux pastry product above (1)

1.2.2 Identify the raising agent used in the choux pastry product. (1)

1.2.3 Describe THREE quality characteristics of the choux pastry product. (3)

1.2.4 Give ONE reason for EACH of the following when preparing choux pastry products:

(a) Do not boil the water and shortening for too long. (2)

(b) Bake at high temperature for a short period. (2)

(c) Reduce the temperature after a few minutes. (2)

1.3 Study the method of preparing choux pastry below and answer the questions that follow.

Method:
1. Place butter, salt and water in a saucepan and bring to the boil.
2. Add the flour and mix well using a wooden spoon.
3. Cook for a few minutes until mixture pulls away from the sides of the pan.
4. Allow the mixture to cool slightly and add the eggs one at a time.
5. Pipe pastry on a greased baking sheet.
6. Bake at 230 °C for 10–15 minutes.
7. Reduce the heat to 190 °C for 20 minutes.
8. Allow the pastry to cool.

1.3.1 Give reasons for the following steps:

(a) Step 4 (1)

(b) Step 7 (2)

1.3.2 Suggest TWO toppings that may be used as decoration for the choux pastry. (2)

1.3.3 Predict the end result if the water had been boiled for too long during the preparation of the choux pastry. (2)

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

CHOCOLATE ÉCLAIR

Give reasons for the following actions when baking the pastry above:

1.4.1 Bake at 200 °C for a short while. (2)

1.4.2 Reduce the temperature to 180 °C. (2)

1.4.3 Pierce the éclair with a testing pin at the end of the baking process. (1)