



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 10

MISE-EN-PLACE IN THE RESTAURANT WORKSHEET

This document consists of 3 pages.

1.1. Explain the term restaurant mise-en-place. (2)

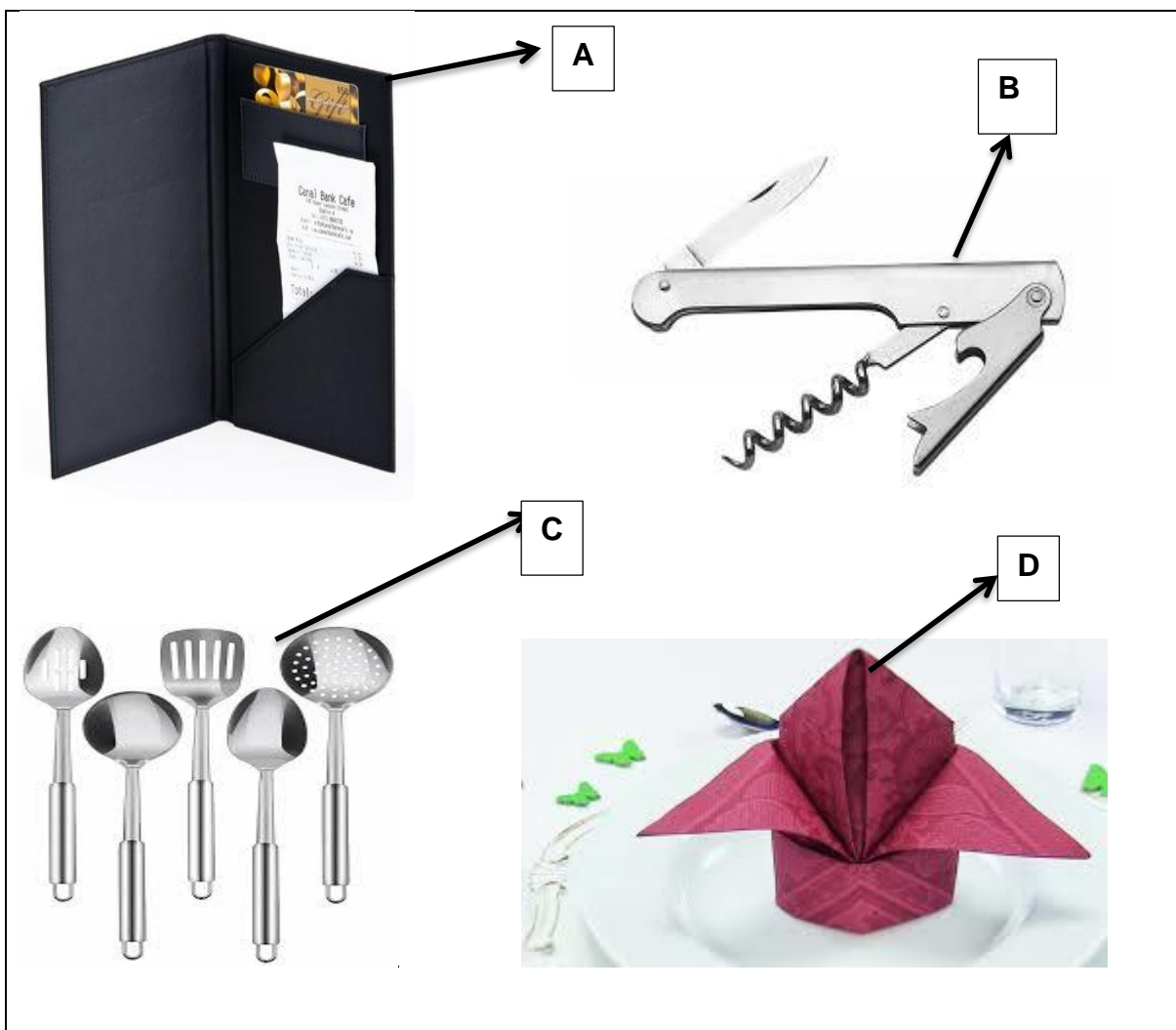
2. From the words in the box below, choose the correct word/s for each statement. Write down only the correct answer next to the corresponding number (2.1- 2.2.)

Croissants / Baked Beans / Mushrooms / Boerewors /
Grilled tomato / Berry Muffins / Kebabs / Pork Bangers

2.1. Select THREE hot items that should appear on a South African breakfast. (3)

2.2. Select TWO items that can be included in a Continental breakfast. (2)

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



3.1 Label the items A-D above. (4)

3.2 Give FOUR guidelines you would follow when preparing venues for service. (4)

4. State THREE details that should be noted when taking a restaurant booking. (3)
5. Briefly describe how the guests are placed /seated in the restaurant. (3)
6. Explain the storeroom procedures to be followed for food service equipment. (4)

GRAND TOTAL : [25]