



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

## **GRADE 10**

### **TERM 2 WEEK 4**

# **EGGS WORKSHEET MARKING GUIDELINE**

This document consists of 2 pages.

1.a) Egg pulp ✓ b) Frozen egg yolks ✓ c) Whole dehydrated eggs ✓ (3)

2. a) 60-65°C ✓ b) 65-70°C ✓ c) 68°C ✓ d) 79-85°C ✓ (4)

3.

- Clean uncracked shell ✓
  - Sink in water ✓
  - Rough, high and firm white, when cracked on a plate ✓
  - Translucent and firm yolk ✓
  - No blood spots ✓
- ANY THREE ANSWERS (3)

4.a) Eggs au gratin ✓ b) Croquettes ✓ c) Scotch Eggs ✓ d) Eggs Mornay ✓ (4)

5.1. A – poached eggs ✓ B – Frittata ✓ C – Soufflé omelette ✓ (3)

5.2.

- Keep the liquid at simmering point ✓
  - Add a few drops of vinegar or salt to help the whites set. ✓
  - Break fresh egg into a cup and slide gently into the water. ✓
  - Simmer until lightly set. ✓
- (2)

5.3. Flat omelette ✓ cooked with a filling ✓ (2)

5.4. Whites and yolks are whisked separately ✓ before being folded together ✓ and poured into a hot greased pan. ✓ (3)

6. (10)

Type of custard	Colour	Texture	Two examples each
Stirred ✓	Cream colour ✓	Smooth ✓	Crème Anglaise ✓ Crème Patisserie ✓
Baked ✓	yellow ✓	Smooth, gel-like ✓	Crème Brulee ✓ Crème Caramel ✓

7. Quiche ✓ Bobotie ✓ Savoury tart ✓ etc (1)

8. a) added sugar raises the temperature at which the mixture sets / coagulates ✓

b) added salt lowers the temperature for setting ✓

c) diluted egg mixtures will coagulate at higher temperature ✓ (3)

9. Blunt side up ✓ Store in fridge ✓ away from odours ✓ (2)

10. Use cold eggs ✓ No fat, ✓ water ✓ or yolk ✓ in the bowl (2)

11. a) Consommé ✓ b) Emulsifying ✓ c) Aerating ✓ (3)

**TOTAL MARKS: 45**