



HOSPITALITY STUDIES

GRADE 10

CEREALS WORKSHEET

TERM 2 WEEK 5

This document consists of 3 pages

QUESTIONS

1. Explain the following terms:
 - 1.1. Gelatinisation. (2)
 - 1.2. Dextrinization. (2)
 - 1.3. Carbonisation. (2)
 - 1.4. Syneresis. (2)
2. Read the menu below and answer the questions that follow:

MENU
BREAKFAST
 Oats with Milk
 Brown Toast
Scrambled Egg Grilled Tomato
 Tea/ Coffee
 05 May 2020

- 2.1. Suggest TWO other accompaniments you can serve with the oats in the above menu. (2)
- 2.2. Name the cooking method used for the oats. (1)
- 2.3. Name the cooking method applied to the brown toast. (1)
- 2.4. Replace the cooked oats with a dry breakfast cereal but ensuring that oats is still available in the menu. (1)
3. Explain how you will prevent lump formation when cooking refined cereals. (6)
4. Describe with ONE example FIVE classes of cereals according to their refinement. Tabulate your answer as follows:

CLASSIFICATION	DESCRIPTION	ONE EXAMPLE
(5)	(5)	(5)

5. Explain any THREE factors that influence gelatinisation of starch. (15)

GRAND TOTAL: 40