



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

PASTRY MARKING GUIDELINES

This document consists of 4 pages.

- 1.1
- 1.1.1 A- Puff✓
B- Phyllo✓ (2)
- 1.1.2 The ice water will change into steam/ act as a rising agent/It will cause the pastry to form layers✓ (1)
- 1.1.3 -Oven is too cold✓
-Fat too soft✓
-Dough too soft✓
-Edges not sealed✓
-Uneven folding and rolling✓ (Any 2) (2)
- 1.1.4 Shortening remain hard✓
Forms layers✓
Provides better rising✓
Warm butter absorbed by flour will affect the flakiness.✓ (Any 2) (2)
- 1.1.5 Leave in the refrigerator for 12 hours/overnight✓
Remove from the fridge one hour before using it✓ (2)
Keep pastry covered to prevent it from drying out✓ (Any 2)
- 1.2.1 -Glazing✓ (2)
-Brushing✓ of the pastry with egg wash or milk✓
- 1.2.2 -By not stretching the pastry✓
-Pastry needs to be rested✓ and chilled after each stage of making and assembling✓ (3)
-By not over handling the pastry✓ (Any 3)
- 1.2.3 -Flour✓
-Butter✓
-Eggs✓ (3)
-Milk✓ (Any 3)

1.3.1

	PURR PASTRY	SHORTCRUST PASTRY
(a) Differences	Small amount of oil✓ Ratio of flour to fat: almost no fat ✓ No eggs✓ Does not crumble✓ Not as rich✓ Darker golden brown colour✓ Pliable / flexible✓ Thinner ✓ Fried✓ (any 2)	Contains fat/ shortening✓ Ratio of flour to fat 2 : 1✓ / 1: ½ ✓ Crumbles easily✓ May contain eggs✓ Soft short crust pastry✓ Rich pastry✓ Thick pastry ✓ Lighter golden colour✓ Baked✓ (any 2)
(b) Example of pastry product listed above	Samosas✓ (1)	Quiche✓ (1)

(6)

1.3.2 (a) Quiche / milk tart✓ (1)

(b) To ensure that the pastry case is thoroughly cooked ✓
 To help the crust to become crisp / prevents it from being soggy✓
 To keep the crust from blistering ✓ (Any 2) (2)

1.4.1

	MILK TARTS	VOL-AU VENTS
Type of pastry	Shortcrust ✓ (1)	Puff✓ (1)
Shaping technique	Rolling✓ Cutting✓ Press by hand✓ (Any 1)	Rolling ✓ Cutting✓ (Any 1)

(6)

1.4.2

- Milk Tarts✓
- Because you add a cooked filling to the pastry✓
- To keep the crust from blistering✓
- To ensure that the pastry case is cooked thoroughly✓
- To help the crust to become crisp✓ (Any 3) (3)

1.4.3 Light , flaky layers✓
 Uneven surface✓
 Good volume✓
 Shape is round✓
 Looks baked through✓ (Any 3) (3)

1.5.1 Short crust pastry✓ (1)

1.5.2 Docking✓
 -Piercing small holes into the raw pastry to allow any trapped air to escape✓ and to prevent the pastry from rising during the baking process✓ (2)

1.5.3 -To prevent the pastry from becoming soggy✓
 -Keeps the juices in✓ (Any 1) (1)

1.6.1 Puff pastry✓ (1)

1.6.2 (a) Butter: contributes to the rich flavour✓, contributes to colour✓ (2)
 (b) Water: develops the gluten in the flour✓, transforms into steam✓ and helps to leaven the pastry✓. (Any 2) (4)

1.6.3 Creamed spinach✓
 Chicken and mushroom ✓
 Steak and kidney✓
 Mince✓
 Fish✓ (Any relevant answer) (2)

- 1.6.4 -Light in texture✓
-Flaky layers✓
-Light golden brown colour✓
-Uneven surface✓

(Any 3)

(3)