



# education

---

Department:  
Education  
**REPUBLIC OF SOUTH AFRICA**

## **NATIONAL SENIOR CERTIFICATE**

**GRADE 10**

**HOSPITALITY STUDIES**

**NOVEMBER 2006**

**MARKS: 200**

**TIME: 3 hours**

**This question paper consists of 18 pages and an answer sheet.**

## **INSTRUCTIONS AND INFORMATION**

1. Read ALL the questions carefully before answering them.
2. ALL questions from SECTION A to SECTION E are COMPULSORY.
3. SECTION A must be answered on the attached ANSWER SHEET.
4. SECTIONS B, C, D and E must be done in the ANSWER BOOK.
5. Write neatly and legibly.

## SECTION A

### QUESTION 1

- 1.1 Various possible options are provided as answers to the following questions. Choose the correct answer and write only the letter (A - D) next to the question number (1.1.1 - 1.1.10) on the answer sheet.

EXAMPLE:

1.0 Vitamin C is mainly found in ...

- A oranges.
- B meat.
- C milk.
- D bread.

ANSWER: 1.0 A

1.1.1 An example of a non-commercial food service, is a ...

- A fast-food restaurant.
- B guest house.
- C bed and breakfast.
- D hospital.

1.1.2 The person that is responsible for the preparation of pastries and desserts:

- A Rotisseur
- B Pâtissier
- C Entre métier
- D Poissonier

1.1.3 The temperature of a cool room must be ...

- A 18 °C.
- B 1 °C and 5 °C.
- C -18 °C to -24 °C.
- D 0 °C to 4 °C.

1.1.4 During a fire in a hotel, the employees should ...

- A leave the hotel before the guests.
- B gather their belongings and leave.
- C remain calm and not run.
- D open all doors and windows.

- 1.1.5 This is an appliance used for browning and grilling of food:
- A Baine-marie
  - B Salamander
  - C Tilting frying pan
  - D Microwave cookers
- 1.1.6 What is the first thing a waiter should do on arrival of a guest in a wheelchair?
- A Introduce him-/herself and ask who the host is
  - B Seat the guests
  - C Give the guests a menu at the door
  - D Greet and welcome the guests
- 1.1.7 Food that would very easily go bad in a short period of time:
- A Cereals
  - B Oils
  - C Poultry
  - D Tinned food
- 1.1.8 It is important to display warning signs when cleaning ...
- A floors.
  - B walls.
  - C hobs.
  - D grillers.
- 1.1.9 To prevent discolouration of an apple, it can be sprinkled with ...
- A salt.
  - B lemon juice.
  - C water.
  - D sugar.
- 1.1.10 The main reason why stock should be rotated, is to ...
- A make storage areas look interesting.
  - B make cleaning of the storeroom easy.
  - C ensure that food is not wasted.
  - D accommodate all packaged foods.
- (10 x 1) (10)

1.2 Give (a) word(s)/term(s) for each of the following descriptions. Write only the word(s)/term(s) next to the question number (1.2.1 - 1.2.5) on the answer sheet.

1.2.1 The stage where pasta is cooked to perfection, tender but firm to the bite

1.2.2 The nutrient important for growth in children

1.2.3 A light dish served at the beginning of a meal to whet the appetite

1.2.4 This utensil is specially designed to remove thin strips of the rind of an orange or lemon

1.2.5 A set menu at a set price (5)

1.3 Write down the correct term(s) for each of the following types of coffee being described below. Write only the term(s) next to the question number (1.3.1 - 1.3.5) on the answer sheet.

1.3.1 Caffeine is removed from the final product

1.3.2 Strong, black coffee served in small cups after dinner

1.3.3 Coffee is allowed to infuse and then the plunger is pushed to the bottom of the jug

1.3.4 A combination of equal parts of espresso and frothy milk

1.3.5 Served in a tall glass on ice (5)

- 1.4 Match the terms in COLUMN A with the descriptions in COLUMN B. Write only the letter (A - L) next to the question number (1.4.1 - 1.4.10) on the answer sheet.

COLUMN A		COLUMN B
1.4.1	Coating	A combining two or more ingredients
1.4.2	Basting	B cooking food in the oven in dry heat
1.4.3	Creaming	C food is cooked rapidly by radiant heat from a red-hot element
1.4.4	Chopping	D to cover food with a sauce
1.4.5	Sauté	E to plunge into hot water to remove the skin of vegetables
1.4.6	Frying	F to cut food into very small pieces
1.4.7	Blanching	G moist method of cooking at a low temperature in a little liquid for a long time
1.4.8	Blending	H dry method of cooking through the medium of hot oil
1.4.9	Grilling	I to beat sugar gradually into butter until fluffy and white
1.4.10	Stewing	J to boil until half-cooked
		K to spoon hot fat over roast to keep it moist
		L to toss in melted fat or butter

(10)

**TOTAL SECTION A: 30**

## SECTION B: HOSPITALITY CONCEPTS

### QUESTION 2

Write down the main function of each of the following personnel members in the hospitality industry:

- 2.1      Saucier (1)
- 2.2      Poissonier (1)
- 2.3      Rotissier (1)
- [3]

### QUESTION 3

Read the article below and answer the following questions:

#### R20M HOTEL GOES UP IN SOWETO

**A 48-room** hotel is being built in Soweto at a cost of R20 million. To be called the Freedom Square Hotel, it is expected to qualify for four stars when it is up and running. Martinus van Schalkwyk, the Minister of Environmental Affairs and Tourism, visited the site a few weeks ago and said the hotel would help to open the floodgates of tourism.

Two recent studies on tourism in Soweto had shown that tourists arrived in large numbers, but these arrivals often did not translate into longer stays or major spending in the area.

'We need to diversify tourism products by offering bed and breakfast experiences, backpacker accommodation, and high-end hotel options. We also need such developments to add new dimensions to our tourism offering - bringing business tourism, for instance, to places where leisure tourism has been the major traditional draw card.'

[Source: *The Hotel and Restaurant* - May 2006]

- 3.1      Discuss THREE benefits this hotel will have for the community of Soweto. (3)
- 3.2      Compare bed and breakfast accommodation to hotel accommodation by copying and completing the following table in your answer book:

Bed and Breakfast	Hotel

(6)

- 3.3      Name the FOUR functional areas that will ensure the smooth running of this hotel. (4)
- 3.4      Identify THREE positions, from the top rank to the bottom rank, that will be available in the kitchen of this hotel. (4)

[17]

**TOTAL SECTION B: 20**