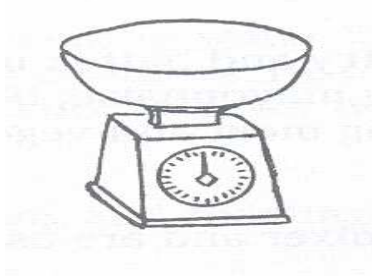


**SECTION D: FOOD PRODUCTION**

**QUESTION 6**

6.1 Identify the following equipment and name ONE use of each piece of equipment. Copy the table and complete it in the answer book.

6.1.1



6.1.2



6.1.3



6.1.4



EQUIPMENT	USE
6.1.1	
6.1.2	
6.1.3	
6.1.4	

(8)

6.2 Knives are basic tools in the kitchen. Write down FOUR basic safety measures for deaf chefs when they use knives.

(4)

**[12]**

## QUESTION 7

Study the recipe below and answer the following questions:

	<u>Scones</u>
1.	1 cup cake flour
2.	4 teaspoons baking powder
3.	½ teaspoon salt
4.	4 tablespoons sugar
5.	½ cup milk
6.	100 g butter/margarine

- 7.1 Convert the first FIVE ingredients used in the above recipe to the metric system (SI). (5)
- 7.2 Identify the raising agent used in the above recipe. (1)
- 7.3 Suggest TWO methods that can be used to incorporate air into the scone dough. (2)
- 7.4 What will happen if too much flour is used to roll out the scone dough? (1)
- 7.5 Explain your answer to QUESTION 7.4. (1)
- [10]**

## QUESTION 8

Gloria, your friend, is stout. She used to eat a lot of junk food. After she got sick, her doctor advised her to change her eating pattern. Gloria is now becoming more health conscious. As a result, she participates in more sport activities.

- 8.1 Give her an example of a healthy lunch-box that she can bring to school. (3)
- 8.2 Justify your example of a lunch-box in QUESTION 8.1 by referring to the food groups. (3)
- [6]**

## QUESTION 9

- 9.1 A customer requests hot milk with coffee. Name THREE changes that take place when milk is heated. Predict the changes that will take place. (3)
- 9.2 9.2.1 State the advantages of ultra heat treated (UHT) milk. (1)

9.2.2 Identify the main nutrient in milk.

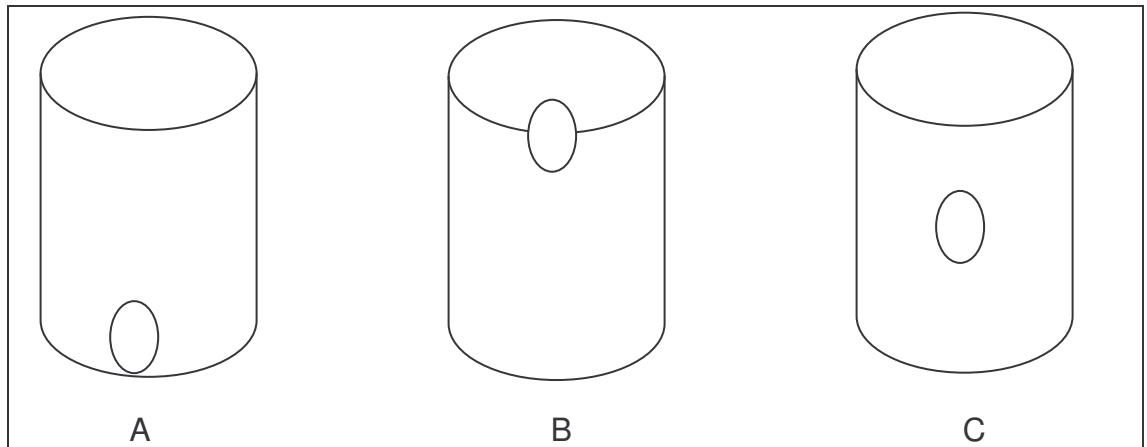
(1)

- 9.3 Give ONE example of a type of cheese that is most suitable for the following dishes. Copy and complete the table below in the answer book.

Dish	ONE type of cheese
9.3.1 Pizza	
9.3.2 Caesar salad	
9.3.3 Cheese cake	

(3)

- 9.4 Each tumbler is filled with water. An egg is dropped into the water. After 5 minutes the following was observed:



Determine the freshness of the egg in each tumbler.

(3)

- 9.5 When planning a kitchen, it is important to have enough storage space. Write down the FOUR storage areas in a restaurant kitchen.

(4)

[15]

### QUESTION 10

- 10.1 You need to prepare a salad with lettuce. The lettuce leaves are slightly wilted. Describe how you can make the leaves crisp again.

(1)

### 10.2 VINAIGRETTE DRESSING

- 10.2.1 Name the ingredients that could be used to prepare the vinaigrette dressing.

(3)

- 10.2.2 Write down the ratio of liquids to one another.

(2)

- 10.2.3 Write down the name of a salad that can be served with vinaigrette dressing.

(1)

- 10.3 Salads can be incorporated in a menu in many ways. Redraw and complete the table below in the answer book to illustrate this statement.

Place on menu	ONE salad that can be used
Example: Main course	Chicken salad
10.3.1 Appetisers	
10.3.2 Side dish	
10.3.3 Dessert	

(3)

- 10.4 After a function in a hotel plenty of apples, peaches, strawberries and bananas are left over. Suggest ONE method of preserving each type of fruit to avoid waste. Copy and complete the table below in the answer book.

Fruit	ONE method of preservation
10.4.1 Apples	
10.4.2 Peaches	
10.4.3 Strawberries	
10.4.4 Bananas	

(4)

[14]

### QUESTION 11

- 11.1 What cereal product is the staple food of South Africa?  
Substantiate your answer.

(1)

(2)

### 11.2 CUSTARD

- 11.2.1 How can we prevent lumps when using custard powder to prepare custard?

(3)

- 11.2.2 How can we prevent skin forming on custard when cooling takes place?

(2)

[8]

**TOTAL SECTION D:**

**65**