



**EFFINGHAM SECONDARY SCHOOL
HOSPITALITY STUDIES ACTIVITIES**



1. Define the following

Petit four
 Bouquet Garni
 Mirepoix
 Overhead
 Julienne
 Emergency plan
 Evacuation plan
 Raising agent
 Hors d oeuvre's
 Friandises
 Flute glass
 Commis
 Relieve/swing chef
 Yeast
 Entrepreneur
 Standardised recipe
 Potjiekos
 Basting
 Gratuity
 Mise en place
 Cafeteria service
 Boerewors
 Hygiene regulations
 Occupational health and safety
 General safety regulations
 Basic conditions of employment
 Buffet
 Gueridon service
 Silver service
 Egg plant
 Baste
 Halaal
 Front office
 Back of house
 Grilling
 Baking
 Unpasteurised milk
 Evacuation

Requisition form
Au gratin
Check list
Edible part
Kneading
Larding
Cornish
Broiler
Chef de rang
Team work
Cover
Crumbing down
Flambé
Crockery
Cutlery/flatware
Overlays
Stockpot
Risotto
Customer service
Executive chef
Glass wear
Linen
Closing mise en place
Chiffonade
Fermentation

2.1 In case of power failure

2.1.1 Name 5 standard rules to follow in case of power failure.

2.1.2 What kind of evacuation plan should one follow in case of an emergency situation in a hospital.

2.1.3 Recommend cleanliness and safety requirements for food stores.

2.2.1 Eschenchia is a common bacteria found in unpasteurized milk, what are some of the common symptoms.

2.2.2 Name 4 factors that influence the growth of this bacteria.

2.3.1 What kind of info should be included when completing a requisition form.

2.3.2 Evaluate the use of electronic card system in hotel rooms.

2.3.3 Name 3 rules when reheating food to prevent growth of micro-organisms.

2.4 Costing

Refer to the recipe and prices for Butter Cake and calculate the cost of the ingredients required. Write down only the letters (A-J) and next to each only your answer. The cake makes 14 slices. 1 slice is 1 serving.

INGREDIENTS	PRICES	COST
200g butter	500g butter @R49.99	A.
175g castor sugar	1kg castor @ R18.50	B.
10ml vanilla essence	100ml vanilla essence @R9.99	C.
4 eggs	1 dozen eggs @ R19.00	D.
400g cake flour	2.5kg cake flour @ R24.99	E.
20g baking powder	200g baking powder @R9.99	F.
200ml milk	1 litre milk @R17.99	G.
Total cost:		H.
1 Slice:		I.
Cost price/serving:		J.

3. Menu planning

- 3.1 Name three types of raising agents with an example.
- 3.2 What is the function of sugar in a yeast dough.
- 3.3 Compile a checklist for receiving chicken.
- 3.4 Give three reasons for curdled mayonnaise.
- 3.5 List 4 aspects to consider when purchasing fresh fish for cooking.
- 3.6 Discuss preparation techniques for mushroom before cooking.
- 3.7 Discuss the difference between herbs and spices.
- 3.8 List 3 characteristics of a good cake.
- 3.9 Name 4 factors to consider when planning a tea party.
- 3.10 State 3 benefits of larding.
- 3.11 Give three advantages of boning.

3.12 Risotto

- 3.12.1 Name the rice used to prepare risotto.
 - 3.12.2 Discuss preparation of risotto.
 - 3.12.3 Provide guidelines for storing the rice used in risotto.
 - 3.12.4 What is the purpose for soaking rice.
 - 3.12.5 Why is a fork used when preparing rice.
 - 3.12.6 List 3 points on how to make a stock pot.
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- 3.13 Name a few general safety regulations in the accommodation establishment.
 - 3.14 Name 4 responsibilities to be an executive chef.
 - 3.15 What is the importance of team work.
 - 3.16 List 5 consequences of bad hygiene.
 - 3.17 Discuss the process of crumbing down.
 - 3.18 Describe the Process of presenting the bill.
 - 3.19 Suggest 4 rules to follow when performing Gueridon service in a restaurant.
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- 3.20 Discuss the suitability for a menu with regard to the suitability of a Jewish guests.
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- 3.21 ***“Menus must be planned for people eating the food.”***
Using the above statement, justify the importance of considering the type of food establishments when planning menus.
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- 3.22 **Comment on a menu with regard to:**
 - a. Nutritional value
 - b. Colour
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- 3.23 What is Dijon mustard?
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- 3.24 Identify and classify TWO vegetables used in Chicken a la King.
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- 3.25 Suggest local vegetables that can be added to the menu in South Africa.
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- 3.26 List TWO factors to consider when purchasing vegetables.
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- 3.27 Predict the consequences if the following practices were applied to vegetables when preparing the savoury rice:
 - a. The vegetables were left to soak in water.
 - b. The vegetables were cut into uneven sizes.
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- 3.28 Explain TWO ways of storing vegetables.

- 3.29 a. Suggest another term for food.
 b. Identify the that best matches with a range of open sandwiches and delicacies served as hors d' oeuvres on a buffet.
 c. Name TWO factors that contribute to the aesthetic quality of a dish.
- 3.30 Suggest two foods that can be served by the following cultures listed below.
- French
 - European
 - Indian

3.31 Study the recipe costing sheet below and answer the questions that follow:

Name of a dish: Cinnabons Yield: 6 Buns 1 Bun =portion			
INGREDIENTS	UNITS REQUIRED	PURCHASE UNIT	PURCHASEPRICE
Milk	250mℓ	1litre	R15,99
Butter	100g	500g	R54,99
Brown Sugar	70g	1 kg	R17,99
Dry yeast	5g	10g	R4,99
Salt	5g	500g	R8,99
Bread flour	500g	2,5 kg	R35,99
Cinnamon	10g	100g	R20,99

- 3.32 Calculate the total cost of the ingredients. Show ALL calculations and formulae.
- 3.33 Calculate the ingredient costs per portion. Show ALL calculations.

QUESTION FOUR

4.1.1 Distinguish between the nutritional value of white fish and oily fish. Tabulate your answer as follows:

WHITE	OILY
1	1
2	2

- 4.4.1 Classify the cakes below:
- Swiss roll
 - Madeira cake

4.4.2 Identify the mixing methods used in the cakes above.

4.4.3 Mention **ONE type** of topping that can be used on cakes.

4.5 **Describe the process of stock-making.**

4.5.1 Explain the need to follow the rules in step A and B during stock making.

4.5.2 Provide the definition for mirepoix.

4.5.3 Supply the correct term for the flavouring agent that is being added to the stock in picture D.

4.5.4 Classify the stock prepared in the above picture, giving a reason for your answer.

4.6 **Stocks are a basis for many soups and sauces.**

4.6.1 Distinguish between consommé` and a bisque.

4.6.2 Differentiate between the portion size of a starter soup to that of a main course Soup.

SECTION D

QUESTION FIVE

5.1.1 Depending on the size of an institution, many food and beverage establishments have a hierarchy structure of personnel. Design an organogram of a small hotel organisation.

5.1.2 Apart from a chef, mention TWO other job opportunities available in the food production industry.

5.1.3 What is cross training and explain why this strategy would be beneficial in a hospitality establishment?

5.1.4 The chef de Pâtisserie and the chef entremetier manger works under the chef de partie. Discuss

5.1.5 List THREE qualities of the food and beverage personnel.