BERGVLIET HIGH SCHOOL
HOSPITALITY STUDIES
GRADE 10 SEPTEMBER CONTROLLED TEST 2025
3 HOURS **200 MARKS**
EXAMINER: Mrs. F Chirinda **12/ 11/ 25**
MODERATOR: Ms. A Mamhende

NAME……CLASS…….

Instructions:

1. Answer all FOUR questions on folio paper provided.
2. Number your answers EXACTLY as the questions have been numbered.
3. **SECTION A** (Question 1) –write ONLY correct letter on the folio paper provided.
4. Answer all questions in **SECTIONS A - D** on the folio paper.
5. Write neatly and **legibly in blue or black ink** leaving enough space between each question or subsection of a question.
6. Start each of the FIVE questions on a **new page.**
7. **DETACH** this page and use it as your cover page for your script.

	CONTENT	MARKS	LEARNER'S MARK
SECTION A: QUESTION 1	**Short Questions (All topics)**	**40**	
SECTION B: QUESTION 2	**Kitchen and Restaurant Operations Hygiene, Safety and Security**	**40**	
SECTION C: QUESTION 3	**Nutrition and Menu Planning**	**40**	
QUESTION 4	**Food Commodities**	**40**	
SECTION D: QUESTION 5	**Sectors and Careers. Food and Beverage Service**	**40**	
TOTAL		**200**	

This question paper consists of 17 pages

SECTION A
QUESTION 1: SHORT QUESTIONS

1.1 **MULTIPLE-CHOICE QUESTIONS**

Various options are provided as possible answers to the following questions. Choose the correct answer and write only the letter (A–D) next to the question numbers (1.1.1–1.1.20) on the answer sheet, for example, 1.1.21 C.

EXAMPLE:

1.1.21 Food items that are likely to decay very quickly are known as ...

A consumables.

B non-perishables.

C perishables.

D non-consumables.

ANSWER:
1.1.21 C

1.1.1 This is an appliance used for browning and grilling food

A Steam jacketed kettle

B Tilt frying pan

C Bain--marie

D Salamander (1)

1.1.2 The main function of carbohydrates is to:

A replace worn--out cells.

B make new body tissue.

C be an energy source.

D regulate body temperatures. (1)

1.1.3 Vitamin C is:

A a stable vitamin.

B fat soluble.

C heat stable.

D water soluble. (1)

1.1.4 To toss food quickly in a little hot oil over a moderate heat is _____.

A basting

B glazing

C sautéing

D seasoning (1)

1.1.5 Liquids are preferably measured using _____.

A mass

B weight

C volume

D none of the options listed in A, B and C. (1)

1.1.6 To avoid discolouration of an apple, it can be sprinkled with _____.



A Salt

B Lemon juice

C Water

D Sugar (1)

1.1.7 It is important to display warning signs when cleaning:

A Floors

B Walls

C Hobs

D Grillers (1)

1.1.8 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 food is not wasted

D Accommodate all packaged foods (1)

1.1.9 Accommodation establishments are graded according to the star grading system. The highest level in South Africa is a _____.

A One star

B Six star

C Five star

D Four Star (1)

1.1.10 One cup of liquid, for example water, is equal to

A 60 ml

B 125 ml

C 325 ml

D 250 ml (1)

1.1.11 The French term that means “TO PUT IN A PLACE” refers to

A Hors d’oeuvres

B A table d’hotel cover

C Entree

D Mise – en – place (1)

1.1.12 A person who is responsible for welcoming the guest at the door and greeting them.

A Maitre d’hotel

B Chef

C Security

D Hotel manager (1)

1.1.13 Taking material, breaking it down to its smallest parts and then remaking it into another new product.

A Reducing

B Recycling

C re-using

D Separating (1)

1.1.14 Nutrients essential for building body tissue and assists in growth and repair refers to

A Calcium

B Iron

C Carbohydrates

D Protein (1)

1.1.15 The Chefs places the food directly onto individual plates, in the kitchen or service point.

A A la Carte menu

B Buffet

C Plated Service

D Silver Service (1)

1.1.16 The treatment shown below is:



A CPR

B Heimlich Manoeuvre

C Spine reflex treatment

D Shock treatment (1)

1.1.17 One teaspoon is equivalent to

A 125ml

B 60ml

C 5ml

D 15ml (1)

1.1.18 A list of dishes available at a restaurant

A Recipe

B Menu

C List

D Meal plan (1)

1.1.19 One of the South African Food-based dietary guidelines are:

A use as much salt as possible

B drink lots of alcohol

C eat dry beans, peas and lentils and soya regularly

D drink juice which contains a lot of sugar (1)

1.1.20 When planning a breakfast include the following dishes:

A Fruit, spaghetti and toast

B minced chicken and salads

C yoghurt, fruit and muesli

D fried fish and coleslaw (1)

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1.2 Choose FIVE ways of preventing cross- contamination from the list below. Write only the letters of the answers you choose.

A. Clean and sanitise surfaces as you work

B. Clean pans, knives and chopping boards between working with different foods

C. Dispose of waste often

D. Keep the kitchen insect and pet free

E. Do not spray dangerous chemicals near food

F. Wash foods before you refrigerate

G. Don't use the same board and knife for raw and cooked foods

H. Use colour-coded chopping boards for different foods 1 x 5 = (5)

1.3 Provide a term that best describes the following types of coffee. Only write the correct word on your answer sheet, next to the question number, e.g., 1.3.6 Brut.

1.3.1 Italian coffee where a shot of espresso is added to a hot glass of milk.

1.3.2 A combination of equal quantities of espresso and frothy steamed milk.

1.3.3 American version of a latte, where cocoa powder or chocolate syrup is added.

1.3.4 A mixture of hot coffee, whiskey and cream.

1.3.5 Equal quantities of coffee, cold milk and cream, served on ice. 1 x 5 = (5)

1.4 Choose a description from COLUMN B to match the term in COLUMN A. Write only the symbol (A - G) next to the question number (1.4.1- 1.4.5) on your answer sheet, e.g., 1.4.6 H.

COLOUMN A DESCRIPTION	COLOUMN B DESCRIPTION
1.4.1 Full cream milk	A. water is removed from milk and sugar is added.
1.4.2 UHT	B. African name for sour milk.
1.4.3 Powdered milk	C. acid is added in milk for thickening.
1.4.4 Yoghurt	D. involves the evaporation process.
1.4.5 Condensed milk	E. produced by bacterial fermentation of milk.
	F. rapid heating of milk, then cooling it down.
	G. Milk from which cream has not been removed.

1 x 5 = (5)

1.5 Match the Kitchen equipment in COLUMN A with its name in COLUMN B. Write only the letter next to the question number. i.e. 1.2.10 – J

COLUMN A	COLUMN B
1.5.1 	A. Food processor
1.5.2 	B. Blender
1.5.3 	C. Muffin tin
1.5.4 	D. Chaffing dish
1.5.5 	E. Deep fat fryer
	F. Double Cooker
	G. Urn and electric kettle

1 x 5 = (5)

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SECTION B

QUESTION 2:

Kitchen and Restaurant Operations

2.1 Identify the following pieces of equipment.

(3)

2.2 Identify and state the uses of the following knives. Copy and complete the table.

KNIFE	TYPE	USE
		
		

(4)

2.3 A recipe is an important resource in the kitchen.
Differentiate between standard format recipe and action format. 2x2 = (4)

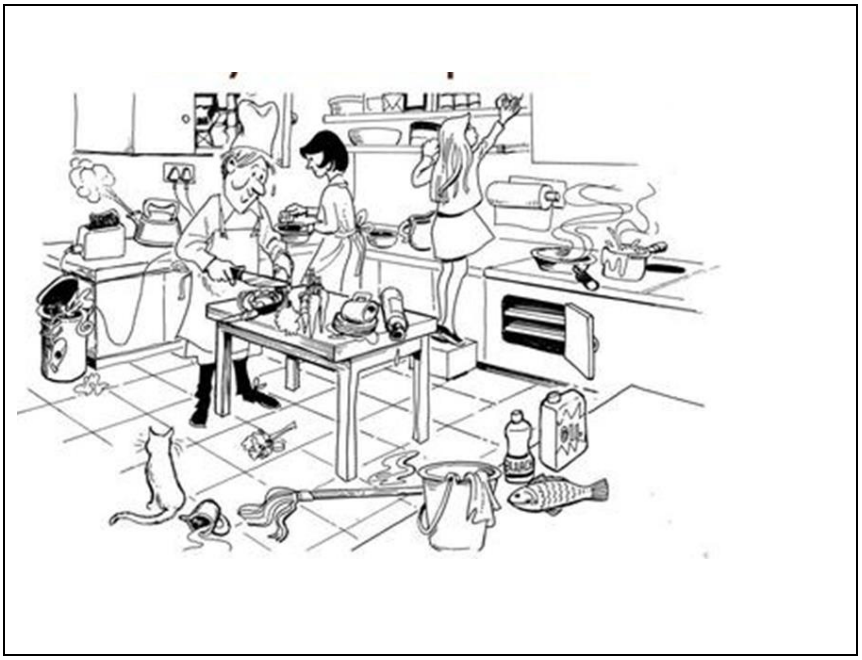
2.4 Explain the following culinary terms found on a scone recipe

2.4.1 Rubbing in (2)

2.4.2 Glazing (2)

Hygiene, Safety and Security

2.5 Study the image below and answer the questions that follow.



2.5.1 Identify THREE safety hazards shown in the picture. (3)

2.5.2 Identify THREE food contamination risks shown in the picture. (3)

2.6 Waste disposal is important to food safety. Justify this statement. (2)

2.7 Give THREE ways a restaurant can recycle waste. (3)

2.8 Explain the term FIFO (2)

2.9 Describe the consequences of the following scenarios.

a) Chopped onions are left next to a jug of milk. (2)

b) A packet of lettuce is left open in the fridge. (2)

c) Meat is defrosted on a plate containing leftover roast chicken. (2)

2.10 Read the case study below and answer the questions that follow.

Vuyo is in Grade 10 and is looking for a part-time job. He comes across an advertisement in the newspaper. A restaurant is looking for part-time people to help in the kitchen. Vuyo and his friend, Jane, discuss it and decide that because they have Hospitality Studies as a subject, they should apply for the job.

2.10.1 Explain to Vuyo and Jane what is expected of them regarding personal hygiene. (4)

2.10.2 Advise Vuyo and Jane on handwashing rules when preparing food. (2)

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SECTION C

QUESTION 3:

Nutrition and Menu Planning

3.1 Study the dinner menu below which was made for the 12th of November 2025 and answer the questions that follow:



Identify FIVE mistakes made when compiling the above menu. (5)

3.2 Study the menu below and answer the questions that follow:

vanilla pudding
boiled cabbage
mashed potatoes
menu
coffee
12 november
poached chicken breast with white sauce
cream of cauliflower soup
lunch

3.2.1 Rewrite the above menu in the correct format. (9)

3.2.2 Comment on the menu in question 3.2 regarding the use of:

a. Colour (2)

b. Texture (2)

c. Methods of cooking (2)

3.3 Differentiate between the a la carte and table d'hote menus. (4)

3.4 Distinguish between the Continental and the English breakfast. (4)

3.5 Read the menu below and answer the questions that follow:

BREAKFAST

2 Slices of Whole-wheat Brown Bread with Margarine
1 Fried egg

Milk

SNACK

Chips and Coke

LUNCH

Bread with Hake Fillet, Braised Carrots,
Cheese and Tomato 1 Orange

1 Banana

For each of the foods listed below, identify the main nutrient, state one important function of that nutrient in the body and classify each food item according to its food group.
Tabulate your answer as follows: (12)

FOODS	MAIN NUTRIENT	IMPORTANT FUNCTION	FOOD GROUPS
Eggs			
Cheese			
Orange			
Carrot			
Wholewheat bread			

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SECTION C

QUESTION 4:

Food Commodities

4.1 Choose the correct term from the list below to complete each statement:

Syneresis, Polenta, Carbonisation, Gelatinisation, Muesli, Dextrinisation

4.1.1 _____occurs when moist heat is applied to starch and the starch granules swell and soften.

4.1.2 _____ is a breakfast cereal made from oats and other cereals mixed with dried fruit and nuts.

4.1.3 _____happens when cooked starch is left to stand and water is forced out of the starch network.

4.1.4 _____ is the browning of starch when dry heat is applied.

4.1.5 _____ is a traditional Italian dish made from boiled yellow corn meal.

1 x 5 = (5)

4.2 Study the image below and answer the questions that follow.



4.2.1 State TWO reasons why cereals are cooked. (2)

4.2.2 List THREE classifications of cereals according to their degree of refinement.
For each classification, give a brief description and one relevant example.
Tabulate as follows:

CLASSIFICATION	DESCRIPTION	ONE EXAMPLE
(1)	(1)	(1)
(1)	(1)	(1)
(1)	(1)	(1)

(9)

4.3 Explain how to prevent lumps from forming when cooking cereals using each of the following methods:

4.3.1 Paste method (2)

4.3.2 Roux method (2)

4.4 State one method of preventing skin from forming on cooked cereals. (1)

4.5 Define the following terms:

4.5.1 Mincer (1)

4.5.2 Coagulate (1)

4.6 Read the case study below and answer the questions that follow.

Hannah went to the supermarket with her friend to buy minced meat for dinner. When they arrived at the meat section, they saw several different types of mince displayed in the refrigerated area.



4.6.1 List FIVE factors that Hannah should consider when buying minced meat. (5)

4.6.2 Name THREE types of minced meat that may be available in the shop. (3)

4.6.3 Suggest THREE dry heat cooking methods that Hannah can use to prepare minced meat. (3)

4.6.4 State the correct colour that Hannah should look for in each of the following types of minced meat: (3)

a) Beef mince

b) Pork mince

c) Chicken mince

4.6.5 Recommend THREE dishes that Hannah can prepare using minced meat. (3)

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SECTION D

QUESTION 5:

Sectors and Careers, Food and Beverage Service

5.1 Define the following terms:

5.1.1 Gratuity (1)

5.1.2 A bill (1)

5.1.3 Closing mise-en-place (1)

5.2 Study the pictures below and answer the questions that follow.



5.2.2 Identify the electronic system shown in the image above 4.1 (1)

5.2.3 List FOUR items that must be included in the electronic system shown above 4.1. (4)

5.2.3 Explain the advantages of using the above method in a restaurant. (3)

5.3 Describe to the trainee waiter FOUR procedures to follow when presenting the bill. (4)

5.4 Suggest FOUR methods of payment that can be used in a restaurant. (4)

5.5 Explain FOUR procedures a waiter should follow when receiving and seating the guests. (4)

5.6 There are many restaurants in the country and competition is too high.
Explain how you will make your restaurant memorable by being sensitive to:

5.6.1 Culture (2)

5.6.2 Disability (2)

5.6.3 Children (2)

5.7 Study the pictures below and answer the questions that follow.



5.7.1 Explain what could happen if customers' expectations are not met in a restaurant. (3)

5.7.2 Describe FOUR customer expectations when being served in a restaurant. (4)

5.7.3 Advise the waiter on how to handle customer complaints professionally. (4)

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GRAND TOTAL: 200 MARKS