



**CULTURE, ARTS, TOURISM, HOSPITALITY & SPORT
SECTOR EDUCATION AND TRAINING AUTHORITY**

EXTERNAL INTEGRATED SUMMATIVE ASSESSMENT

EISA COOK QUALIFICATION

30 NOVEMBER 2023

MARKS: 90

Pass Mark: 60%

TIME: 1h45 min

LEARNER DETAILS:

LEARNER NAME & SURNAME	
ID NUMBER	
EISA REGISTRATION NUMBER	
ASSESSMENT CENTRE	
ACCREDITATION NUMBER	
QUALIFICATION OCCUPATIONAL CERTIFICATE: COOK	<i>Occupational Certificate: Cook</i>
SAQA ID	102296
CREDITS	184
DATE OF EISA DD/MM/YYYY	30 November 2023
DURATION	1 Hour 45 Minutes
Total Marks	90

GENERAL EISA RULES

1. Learners are only allowed to use the supplied EISA booklets.
2. Learners are only allowed to use a black pen for their answers.
3. Learners to ensure that their name, surname and EISA registration number appears on the front of your EISA booklet.
4. This is a closed book examination; therefore, no other material or belongings are to be brought into the assessment centre. Should you bring any other material or belongings into the assessment centre, you will be required to leave such at the front of the assessment centre examination room. The assessment centre will not be held liable for any loss or damage to property brought into the assessment centre examination room.
5. All EISA booklets must be handed back to the invigilator intact. No pages may be torn off from the EISA booklet. The removal of EISA booklets from the examination room is prohibited.
6. Learners may make use of a calculator in this EISA.
7. Unless this is an online examination where access to a computer will be made available to you; the use of any communication devices, including smart watches, cell phones, tablets, i-Pads, headphones or laptops are prohibited.
8. All cell phones are to be switched off for the duration of the EISA.
9. The invigilator will not assist you with the explanation of questions related to the EISA.

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10. Learners are prohibited from conversing in any manner with other students.
11. Learners may not leave the examination venue within one hour of the start of the examination and in the last 10 minutes of the allotted examination period.
12. Learners who are found to be disruptive and unruly in the assessment centre will be requested to leave the assessment centre by the invigilator.

HEREBY CONFIRM THAT I HAVE READ THE ABOVE EISA RULES AND DECLARE THAT I UNDERSTAND AND ACCEPT THE RULES.

SIGNATURE OF LEARNER

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LEARNER INSTRUCTIONS

- Learner must complete all questions in this EISA.
- Learner must ensure that they use only a black pen when completing this EISA.
- Learner must write their answers in the space provide.
- Learner must their choice of Multiple-Choice Answers with an x
- Should you require additional space to complete your answer, please request additional paper from your invigilator. Please ensure that you indicate your name, surname, and EISA registration number at the top of the additional paper. Also ensure that the question number is clearly marked on your additional paper.
- In some instances, please provide your answer in the provided spaced ONLY, e.g., Question 1.2, like in the case on Multiple Choice Questions, please provide answers in the provided spaces ONLY

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The following questions are based on these Exit Level Outcomes:

ELO 1. Prepare for food production, associated areas, commodities, staff, and cooking environment

ELO 5. Hygienically prepare and assemble food, and clean food preparation areas

Question 1.1.

Question 1.1.1: Stock discrepancies		
1.1.1.1. Safety Stock is used for:		1 Mark
a	Emergency situations	☐
b	Stocking popular items	☐
c	Reducing ordering costs	☐
d	Inventory turnover analysis	☐

1.1.1.2 Select one of the following documents that is used to formally request goods or services from a supplier:		1 Mark
a	Purchase Order	☐
b	Sales Invoice	☐
c	Inventory Report	☐
d	Stock checklist	☐

1.1.1.3 When receiving goods or services, select one of the below documents that can be used to confirm the receipt and check for discrepancies:		1 Mark
a	Purchase Order	☐
b	Credit Note	☐
c	Delivery Note	☐
d	Order Slip	☐

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Given the Purchase Order and Delivery Note below, answer the questions that follow:

Purchase Order	No: 2842	Items Ordered	Order Quantity
The Restaurant	Date: 13/6	White sugar	2x 2.5kg
TO SUPPLIER:	DIDVEST FOODSERVICE	Vanilla Essence	1 litre
		Castor Sugar	4x 1kg
		Icing Sugar	2x 1kg
		Orange segments	4 tins
		Milk Chocolate	1 kg
		Dark chocolate	6x 1kg

Delivery Note		No: 221	Date: 14/6
DIDVEST FOODSERVICE		TO: The Restaurant	
Items Ordered	Order Quantity	Expiry Dates recorded	Receiver Comments
White sugar	2x 2.5kg	Expiry date: 31/12	Packaging damaged
Vanilla Essence	1 litre	Expiry date: 31/05	In a glass bottle
Castor Sugar	4x 1kg	Expiry date: 31/12	
Icing Sugar	2x 1kg	Expiry date: 31/12	
White Chocolate	6x 1kg	Expiry date: 31/12	
Milk Chocolate	1 kg	Expiry date: 21/06	
Dark chocolate	5x 1kg	Expiry date: 30/09	

1.1.1.4. List a reason why the White Sugar is not accepted and returned: 1 Mark

ANSWER

1.1.1.5. List one reason why should the Milk Chocolate not be accepted and returned: 1 Mark

ANSWER

1.1.1.6 Give a reason why the Vanilla Essence should be decanted into a plastic bottle? 1 Mark

ANSWER

6 MARKS

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Question.1.1.2: Hygiene practices	
1.1.2.1 Provide one example how to prevent cross-contamination with regards to cutting boards: 1 Mark	
ANSWER	
1.1.2.2. Provide two examples of when food handlers should wash their hands during food preparation:	
2 Marks	
ANSWER	
1.1.2.3. Describe how to prevent cross-contamination within the workplace, including the proper use of cutting boards, utensils, and storage containers:	
3 Marks	
ANSWER	

6 MARKS

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Question.1.1.3: Workplace safety measures

Given a Kitchen that has poor workplace safety.

Workplace Safety Report	
Item	Findings
Identified Hazards	Spillages
	Frayed Cables
	Chemicals stored in unlabelled containers
Cleaning	Sanitiser not used properly
	Mop used for bathrooms and kitchens
	Rinse temperature incorrect
Pest Control	Kickplates missing
	Broken flyscreens
Fire Fighting	Fire Blanket missing
First Aid	Gloves missing
	Plasters not blue
PPE	No long-sleeve jackets
	No long pants

1.1.3.1. Explain why chemicals that are stored in incorrectly labelled containers are a hazard: 1 Mark

ANSWER

1.1.3.2. List a reason why having only one mop to use between the kitchen and the bathrooms is a problem: 1 Mark

ANSWER

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1.1.3.3. Define what a Class C Fire is and describe the process of extinguishing it:	3 Marks
ANSWER	

5 MARKS

Question: 1.1.4. Storage and/or holding methods						
Given a fridge/freezer temperature recording sheet with some erroneous readings.						
Fridge and Freezer Temperature Log Sheet						
Date	Time	Red Meat Freezer	Fish Freezer	Dairy Refrigerator	Fruit and Veg Refrigerator	
20-Oct	10am	-18°C	-19°C	5°C	3°C	
21-Oct	10am	-19°C	-18°C	4°C	3°C	
22-Oct	11am	-16°C	-19°C	5°C	6°C	
23-Oct	10am	-18°C	-23°C	4°C	5°C	
24-Oct	11am	-17°C	-22°C	5°C	5°C	
25-Oct	10am	-18°C	-21°C	4°C	4°C	
26-Oct	9am	-18°C	-20°C	4°C	5°C	
27-Oct	10am	-18°C	-21°C	5°C	6°C	

1.1.4.1. Choose the correct temperature that the fish freezer must optimally be set at:			1 Mark
a	0°C		☐
b	-15°C		☐
c	-17°C		☐
d	-22°C		☐

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1.1.4.2 Choose the correct shelf in the refrigerator to store carved slices of cold meats to prevent drip-contamination?			1 Mark
a	On the middle shelf		☐
b	On the top shelf		☐
c	On the bottom shelf		☐
d	On the floor		☐

1.1.4.3 Explain why nuts must be stored, in sealed containers, separately from all other products?		2 Marks
ANSWER		
1.1.4.4 Explain what steps you would take if you found frozen shellfish in the freezer, covered in ice crystals with a strong ammonia smell:		1 Mark
ANSWER		

5 MARKS

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Question 1.2.

Question: 1.2.1 Mise-en-Place

1.2.1.1 List 5 examples of how a mise en place list can make work easier for cooks in a kitchen: 5 marks

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Study the recipe below and answer the questions that follow: Starter: Vegetable Noodle Stir-fry Main course: Sliced Pan-fried Peppered Ostrich Steak and Egg Fried Rice Dessert: Chocolate Soufflé																										
<u>Vegetable Noodle Stir-Fry</u> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">1 Onion, julienne</td> <td style="width: 33%;">1 Carrot, julienne</td> <td style="width: 33%;">½ Cabbage, chiffonade</td> </tr> <tr> <td>½ Green pepper, julienne</td> <td>2 Cloves Garlic, minced</td> <td>1 small knob Ginger, minced</td> </tr> <tr> <td>1 Tbsp. Sunflower Oil</td> <td>1 Tbsp. Soya Sauce</td> <td>1 Tbsp. Sweet Chilli Sauce</td> </tr> </table> 50g Instant Noodles (Ramen “2 minute” noodles) <i>Pour boiling water over the instant noodles placed in a bowl until softened. Drain.</i> <i>Heat the oil in a suitable frying pan (or wok).</i> <i>Add the onion, carrot, cabbage, green pepper, garlic, and ginger, and stir fry for 2 minutes.</i> <i>Add the softened noodles and stir through the Soya Sauce and Sweet Chilli Sauce.</i> <u>Pan-fried Peppered Ostrich Steak</u> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">1 Ostrich Steak</td> <td style="width: 33%;">3 Tbsp. Oil</td> <td style="width: 33%;">1 tsp Garlic, crushed</td> </tr> <tr> <td>1 tsp Salt</td> <td>1 tsp Black Pepper, crushed</td> <td></td> </tr> </table> <i>Crush the garlic and oil together and allow to infuse.</i> <i>Heat an empty frying pan over a high heat. Brush the steak with the garlic oil.</i> <i>Season with the salt and pepper then cook too medium rare. Rest, then slice and serve.</i> <u>Egg Fried Rice</u> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">100g White Rice</td> <td style="width: 33%;">1 tsp Garlic</td> <td style="width: 33%;">1 Spring Onion, chopped</td> </tr> <tr> <td>2 Eggs</td> <td>2 Tbsp. Sesame Oil</td> <td>1 Tbsp. Rice Wine Vinegar</td> </tr> <tr> <td>1 tsp Salt</td> <td></td> <td></td> </tr> </table> <i>Boil the White Rice until cooked. Set aside to cool.</i> <i>Fry the rice and garlic in the Sunflower Oil.</i> <i>Beat the eggs, sesame oil and salt together.</i> <i>Pour the egg mixture into the pan and fold through the hot rice.</i> <i>Finish with chopped Spring Onion.</i>			1 Onion, julienne	1 Carrot, julienne	½ Cabbage, chiffonade	½ Green pepper, julienne	2 Cloves Garlic, minced	1 small knob Ginger, minced	1 Tbsp. Sunflower Oil	1 Tbsp. Soya Sauce	1 Tbsp. Sweet Chilli Sauce	1 Ostrich Steak	3 Tbsp. Oil	1 tsp Garlic, crushed	1 tsp Salt	1 tsp Black Pepper, crushed		100g White Rice	1 tsp Garlic	1 Spring Onion, chopped	2 Eggs	2 Tbsp. Sesame Oil	1 Tbsp. Rice Wine Vinegar	1 tsp Salt		
1 Onion, julienne	1 Carrot, julienne	½ Cabbage, chiffonade																								
½ Green pepper, julienne	2 Cloves Garlic, minced	1 small knob Ginger, minced																								
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Chocolate Soufflé

Soufflé Base:

1 Tbsp. Flour	1 Tbsp. Castor Sugar	¼ tsp Corn Flour	1 whole Egg
2 Tbsp. Milk	2 tsp Cream	15g Dark Chocolate	2 tsp cocoa

Mix the flour, sugar, and cornflour. Beat the egg with half the flour mix to make a smooth paste.

Scald the milk and cream, add the chocolate, and beat until smooth.

Add the remaining flour mix to the egg mixture – pour over the chocolate mixture and mix well.

Return to a low heat and cook until thick. Allow to cool stirring occasionally with a whisk.

Ganache:

2 Tbsp. Cream	25g Chocolate	2 tsp Cocoa
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Warm the cream in a pan, add the chocolate and melt. Slowly add the cocoa beating well.

Meringue

3 egg whites	40g castor sugar
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Whisk the egg whites until stiff but not dry.

Gradually add the castor sugar beating well between each addition – beat until stiff and shiny

Once cooled, mix step 1 (base) with step 2 (ganache) – and gently fold through the whisked egg white meringue (Step 3).

Brush the soufflé dish or ramekins with melted butter – chill and apply a second coat.

Coat with grated dark chocolate. Pour in the soufflé mix and top with a little grated chocolate. Bake at 190°C for 15-17min or until just set and risen. Serve Immediately.

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1.2.1.2 Complete the table below by filling in the missing steps in the preparation of the dishes above.

5 Marks

DISHES	PREP ITEMS	Tasks	COOKING
Vegetable Noodle Stir Fry		Rehydrate	Stir-Fry Veg and Noodles together. Add sauces and serve.
	2. Veg Prep	Peel, Cut	
Pan-fried Peppered Ostrich Steak		Crush, Infuse	Brush, Season and Pan-Fry to medium rare and serve.
Egg-Fried Rice		Boil	Fry the cooked rice. Add beaten eggs and fold through, garnish with spring onions and serve.
	2. Chop Spring onions	Chop	
	3. Beat Eggs, Sesame oil and salt	Beat	
Chocolate Soufflé		Mix	Mix and fill the moulds. Bake and serve.
		Melt	
	3. Meringue	Whisk	
	4. Prepare the moulds	Brush and Coat	

10 MARKS

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Question: 1.2.2. Scaling, Weighing, and Measuring		
1.2.2.1. Choose the measuring utensil that is best used to measure 500ml of milk:		1 Mark
a	1/3 of measuring cup	☐
b	Tablespoon	☐
c	Measuring jug	☐
d	Teaspoon	☐

1.2.2.2. Choose the measuring utensil that is best used to measure 10ml of salt:		1 Mark
a	Teaspoon	☐
b	Tablespoon	☐
c	scale	☐
d	½ teaspoon	

1.2.2.3. Choose the measuring utensil that is best used to measure 500ml of Cake Flour:		1 Mark
a	Teaspoon	☐
b	Measuring Cup	☐
c	Tablespoon	☐
d	½ teaspoon	☐

Using this recipe please answer the question below.	
Lasagne recipe (serves 6)	
1 tbsp olive oil	
1 onion, diced	
1 carrot, diced	
1 celery stalk, diced	
2 garlic cloves, finely sliced	
250g beef mince	
250g pork mince	
1 tbsp tomato purée	
400g tin chopped tomatoes	
200ml beef stock	

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250ml red wine 1 tsp Worcestershire sauce 8 lasagne sheets 50g Parmesan, grated 150g grated mozzarella <u>For the white sauce:</u> 50g butter 50g cake flour 550ml milk								
1.2.2.4. If the recipe is doubled, give the quantities for the ingredients listed below. 3 Marks								
<table border="1" style="width: 100%;"> <thead> <tr> <th style="width: 40%;">Old Quantity of Ingredient</th> <th style="width: 60%;">New Quantity</th> </tr> </thead> <tbody> <tr> <td>400g tin chopped tomatoes</td> <td></td> </tr> <tr> <td>200ml beef stock</td> <td></td> </tr> <tr> <td>250ml red wine</td> <td></td> </tr> </tbody> </table>	Old Quantity of Ingredient	New Quantity	400g tin chopped tomatoes		200ml beef stock		250ml red wine	
Old Quantity of Ingredient	New Quantity							
400g tin chopped tomatoes								
200ml beef stock								
250ml red wine								
6 MARKS								

1.2.3. Food production systems (Cook serve, cook chill, and cook freeze)	
1.2.3.1. Name the food production system that requires the highest number of staff to be involved: 1 Mark	
ANSWER	
1.2.3.2 Name the food production system where one reheats a cooked Ham and Mushroom pie from frozen: 1 Mark	
ANSWER	
2 MARKS	

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The following questions are based on this Exit Level Outcome:

ELO 2: Communicate with and assist other kitchen personnel.

Question 2.1.

Question 2.1.1: Fridge and freezer temperatures.		
2.1.1.1. Choose the correct temperature that the meat freezer must optimally be set at:		1 Mark
a	0 ° C	☐
b	-10 ° C	☐
c	-18 ° C	☐
d	-22° C	☐

2.1.1.2. Identify the correct statement below that explains why it is important to record the refrigerator and freezer temperatures in a food service establishment:		1 Mark
a	To impress health inspectors during inspections	☐
b	To provide data for the staff's annual performance reviews	☐
c	To ensure food safety and compliance with food safety regulations	☐
d	To make the kitchen staff aware of temperatures	☐

2 MARKS

Question 2.1.2: Documenting stock levels

Examine the stock sheet below, and answer the following questions:

STOCK TAKE SHEET			
Food Item	Minimum Par level Required in Stock	Actual Quantity in Stock	Quantity on Order
Chicken fillets	100kg	78kg	20kg
Hamburger patties	100kg	100g	20kg
Sausages	50 ea	90 ea	0 ea
200g Fillet steaks	50 ea	45 ea	5 ea
Cake Flour	50kg	40kg	10kg

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2.1.2.1. Identify the item that has been under-ordered, and state how much was not received: 2 marks
ANSWER

2 MARKS

Question 2.1.3: Equipment and maintenance
2.1.3.1. Explain the importance of preventive maintenance in equipment and tools found in the kitchen: 2 Marks
ANSWER

2 MARKS

Question 2.1.4 Teamwork
2.1.4.1. Explain how teamwork can improve food safety in a kitchen: 2 Marks
ANSWER

2 MARKS

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Question 2.1.5: Basic Ingredients	
2.1.5.1. List 2 quality factors/features that needs to be considered when checking a delivery of dry ingredients:	2 Marks
ANSWER	

2.1.5.2. Describe one quality feature that suggest ripeness and good quality in a fruit:	1 Mark
ANSWER	

2.1.5.3. When is the most cost-effective time to purchase vegetables for cooking?		1 Mark
a	In season	☐
b	Whenever you see them	☐
c	At night	☐
d	During winter	☐

2.1.5.4. When buying tinned food, which of the following information must be checked:		1 Mark
a	Date of expiry	☐
b	Serving suggestion	☐
c	Ingredients list	☐
d	Methods of opening the tin	☐

2.1.5.5. One of the reasons why certain cuts of meat are boiled or stewed is because		1 Mark
a	to keep them ready	☐
b	to improve the taste	☐
c	that is what we do to all ingredients	☐
d	to break down tough cuts of meat and make it tender	☐

6 MARKS

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The following questions are based on these Exit Level Outcomes:

ELO 3: Prepare, cook, and assemble specific food items using the correct method and techniques to meet customer and organisational requirements.

ELO 5. Hygienically prepare and assemble food and clean food preparation areas.

Question 3.1.

Question 3.1.1: Preparation techniques	
3.1.1.1 Describe the purpose of a boning knife:	1 Mark
ANSWER	
3.1.1.2. Name an appropriate electrical piece of equipment that will assist a chef in the correct measurement of ingredients when preparing bread rolls:	1 Mark
ANSWER	
3.1.1.3 Name the method that describes the process of mixing fat and sugar together when preparing sponge cake:	1 Mark
ANSWER	
3.1.1.4 Plucking, singeing, and trussing are all techniques used in the preparation of which food item?	1 Mark
ANSWER	

4 MARKS

Question 3.1.2: Cooking methods	
3.1.2.1 If boiling Butternut Soup can be described as cooking Butternut in a lot of liquid at boiling point, in a pot with large bubbles visible. How would you describe simmering a Butternut Soup?	1 Mark
ANSWER	

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3.1.2.2 Explain the process of how to boil vegetables that grow underground:	1 Mark
ANSWER:	
3.1.2.3 Why is deep-frying referred to as a dry cooking method?	1 Mark
ANSWER:	
3.1.2.4 Describe the texture of a food item that has been cooked using a dry cooking method.	1 Mark
ANSWER	

4 MARKS

Question 3.1.3: Match ingredients with appropriate cooking methods	
3.1.3.1 Name the cooking method associated with the following foods: Cordon Bleu, Kiev, Croquettes, Doughnuts, and Spring rolls:	1 Mark
ANSWER	
3.1.3.2. Explain why a chef will choose to boil or stew certain cuts of meats:	1 Mark
ANSWER	
3.1.3.3. Except for boiling, name one other cooking method can be used to cook a pasta dish: Give one dish as an example:	2 Marks
ANSWER	
3.1.3.4. Explain why chicken nuggets should be fried:	1 Mark
ANSWER	

5 MARKS

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Question 3.1.4: Cooking, re-heating, and holding temperatures	
3.1.4.1 Specify the correct core temperatures for the following, and name the tool you would use to check the temperature:	4 Marks
Cooking a Rib Roast:	
Reheating Bolognese Sauce:	
Holding Roasted Chicken:	
Measuring Instrument:	
4 MARKS	

Question 3.1.5: Using and cleaning preparation and cooking utensils and equipment.		
3.1.5.1. Select the most suitable tool for cleaning the greasy grates of a grill:		1 Mark
a	A soft sponge	☐
b	A cloth rag	☐
c	A grill brush	☐
d	Paper towels	☐

3.1.5.2 After cutting raw chicken on a cutting board, what is the most effective method to clean the board and prevent cross-contamination?		1 Mark
a	Wiping it with a dry cloth	☐
b	Rinsing with cold water	☐
c	Washing with soap and warm water, followed by sanitiser	☐
d	Placing it directly in the freezer for 15 minutes	☐

3.1.5.3 Select which of the following cleaning agents would be recommended for effectively removing baked-on grease from an oven's interior:		1 Mark
a	Dish soap	☐
b	Degreaser	☐
c	All-purpose cleaner	☐
d	Sanitiser	☐

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3.1.5.4 In a commercial kitchen, where should the cleaning logs be kept?		1 Mark
a	In a drawer near the dishwasher	☐
b	Attached to the refrigerator door	☐
c	In a designated binder or on a digital system	☐
d	On the kitchen bulletin board	☐

4 MARKS

Question 3.1.6: Dietary requirements		
3.1. 6.1 What does an ovo-lacto vegetarian diet include ?		1 Mark
a	Fish and shellfish	☐
b	Eggs and dairy products	☐
c	Meat, and poultry	☐
d	Pork	☐

3.1.6.2 Which of the following best describes a Halaal dietary law?		1 Mark
a	A diet that excludes all forms of meat and animal products.	☐
b	A diet that focuses on raw, unprocessed foods.	☐
c	A diet that adheres to specific methods of slaughtering animals.	☐
d	A diet that emphasises plant-based foods with occasional consumption of fish.	☐

3.1.6.3 Which group will not consume beef burgers?		1 Mark
a	Hindus	☐
b	Jews	☐
c	Christians	☐
d	Muslims	☐

3.1.6.4 Which of the following best describes a gluten-free diet?		1 Mark
a	A diet that excludes all forms of carbohydrates.	☐
b	A diet that avoids the protein found in wheat, and rye.	☐
c	A diet that focuses exclusively on fruits and vegetables.	☐
d	A diet that eliminates all forms of dairy products.	☐

4 MARKS

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Question 4.1.

Question 4.1.1: Kitchen areas, staff roles, and responsibilities		
4.1.1.1. Which of the following best describes the role of a "Sous Chef" in a kitchen?		1 Mark
a	Assists customers with menu choices and handles reservations.	☐
b	Primarily responsible for washing dishes and keeping the kitchen clean.	☐
c	Second in command after the Head/Executive Chef	☐
d	Manages the financial aspects of the kitchen, including budgeting and purchasing.	☐

4.1.1.2 In the brigade system, which CDP is directly responsible for preparing sauces?		1 Mark
a	Rotisseur	☐
b	Saucier	☐
c	Patissier	☐
d	Poissonnier	☐

2 MARKS

Question 4.1.2: Cleaning and sanitising methods		
4.1.2.1 Define the term disinfecting:		1 Mark
a	The process of reducing bacteria to low and acceptable levels	☐
b	The process of using a sanitiser to remove soiling	☐
c	To avoid bacterial growth	☐
d	To remove tarnish on metals	☐

4.1.2.2 Identify the correct order of the four stages of the basic cleaning process:		1 Mark
a	Pre-cleaning, rinsing, pot cleaning and washing	☐
b	Pre-cleaning, detergent cleaning, sanitising, and drying	☐
c	Pre-cleaning, rinsing, post cleaning, drying	☐
d	Pre-cleaning, detergent cleaning, drying, and sanitising	☐

2 MARKS

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Question 4.2.

Question 4.2.1: Knives, utensils, and equipment		
4.2.4.1 What is the tourne knife used for?		1 Mark
a	Mixing eggs	☐
b	Turning vegetables into barrel cuts	☐
c	Cutting long thin strips	☐
d	Shredding leafy vegetables	☐

4.1.4.2 What is the primary purpose of a 'mandoline' in a kitchen?		1 Mark
a	Grinding up spices	☐
b	Mixing dry and wet ingredients	☐
c	Whipping heavy cream	☐
d	Slicing vegetables into thin, uniform slices	☐

2 MARKS

Question 4.2.2: Storing, cleaning, and using knives	
4.2.2.1 List the correct procedures for cleaning knives:	3 Marks
ANSWER:	

4.2.2.2 List the correct methods for storing knives not in use during service:	2 Marks
ANSWER	

5 MARKS

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