basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

NATIONAL SENIOR CERTIFICATE

GRADE 12

HOSPITALITY STUDIES

NOVEMBER 2025

MARKING GUIDELINES

MARKS: 200

These marking guidelines consist of 17 pages

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SECTION A: SHORT QUESTIONS

QUESTION 1

1.1 **MULTIPLE-CHOICE QUESTIONS**

1.1.1	C✓	M115 F207
1.1.2	A✓	M52 F10
1.1.3	C✓	M137-143 F149
1.1.4	A✓	M66 F12
1.1.5	D✓	M194 F37
1.1.6	A✓	M47 F5
1.1.7	B✓	M172
1.1.8	C✓	M132 F163
1.1.9	B✓	M153 F177
1.1.10	D✓	M150 F167-170

(10)

1.2 **MATCHING ITEMS**

1.2.1	E✓	(ii)✓
1.2.2	A✓	(v)✓
1.2.3	C✓	(i)✓

M18
F138
(6)

1.3 **ONE-WORD ITEMS**

1.3.1	Aspic✓	M	F162
1.3.2	Off consumption/ Off site licence✓	M168	F55
1.3.3	Steam✓	M122	F185
1.3.4	Salt/Tomato/acid (vinegar/lemon juice/lime)✓	M104	F183
1.3.5	Bellboy/Doorman/Porter/Security/Valet/ Parking attendant✓	M6	F124
1.3.6	Blinis✓	M69	
1.3.7	Liver/Kidney/Sweetbreads✓	M80	F190
1.3.8	Chakalaka/Atchar✓	M152	F175
1.3.9	POS/Point of Sale/EPOS✓	M37	F101
1.3.10	Cholera✓	M25	F78

(10)

1.4 **SELECTION** M2-3
1.4.1 C/maintenance/house keeping✓ F108-
1.4.2 A/bar✓,D/conference room/function room✓ 119
1.4.3 B/laundry✓ (4)

1.5 **SEQUENCE**
1.5.1 C✓, A✓, E✓, D ✓, B✓ M136
(Correct order) F148
(5)

1.6 **SELECTION ITEMS**
1.6.1 C✓, D✓,F✓, I✓,J✓ (**Any order)** M192
F36
(5)

TOTAL SECTION A: 40

SECTION B: KITCHEN AND RESTAURANT OPERATIONS; HYGIENE, SAFETY AND SECURITY

QUESTION 2

2.1 2.1.1

- There will be workflow disruption due to shortage of 1 staff member/takes longer to do the task/shortage of skills/business operations is negatively impacted as it may result in a limited menu✓
- It will reduce productivity/reduce service delivery/slow service✓
- Staff morale will be low✓
- Employees can also experience fatigue because of the extra workload/staff will be strained/overloaded✓
- There will be temporary/vacant posts available and the employer will have to hire new/temporary employees✓
- The employer will have to retrain the employees which will lead to time loss✓
- The business will lose income/profit✓
- Increase the cost due to rehiring and retraining✓ (Any 3) (3)

M27
F81

2.1.2 Sam cannot be restricted from work because:

- food-service worker infected with HIV needn't be restricted from work unless they have other infections (such as diarrhoea or hepatitis)/TB✓
- the transmission of HIV/Aids in food and beverages is not a risk✓
- HIV/Aids cannot be transmitted by sharing utensils such as knives, forks/ using the same bathroom facilities/cannot be transferred by touching or being close to each other✓
- as long as Sam follows all standard hygiene practices, he is not a threat to others✓
- it is against the law to discriminate against a person who is HIV positive✓
- there should be no infringement of human rights against privacy✓ (Any 2) (2)

M26
F79-80

2.2 2.2.1 The online reservation system will allow:

- guest to book rooms on a computer by making use of online security✓
- the online security to protect the privacy and financial information of the guests✓
- hotels/rooms to be compared on prices and facilities✓
- special deals and information on prices is easily accessible/ it may be cheaper to book ahead of time✓
- last minute bookings to be made easily/convenient/at any time of the day/night✓
- guest can have access to electronic hotel system which saves money and time/fast/quick✓
- it allows for universal access/allow online access from the comfort of your home✓
- it will secure the room ahead of time/instant confirmation✓
- limits administration upon arrival✓
- allows you to get reviews from previous guests' experiences✓
- less mistakes are made as customers' data is captured automatically✓
- personal information is stored for future reference✓ M40
- proof of communication for the guest and the establishment/ going paperless✓ (Any 3) F103 (3)

2.2.2

- The name will be entered on the computer and registration card will be printed✓
- The uploaded personal information/name of the guest will be checked✓
- Once the reservation is displayed on the screen a room is allocated from the list of vacant rooms/it will display the reservation and type of room booked✓
- The family's credit card details will be captured and electronic key is issued to the family✓
- The technology-based system also allows check-in to be done using a laptop or a hand-held computer/tablet/cell phone✓
- Guest can check in while in the hotel lounge/at home to prevent long queues✓ M40
- At the same time during check-in, the guest's account is created/confirms the amount already paid✓ (Any 3) F104 (3)

2.3 2.3.1 Jacob was unprofessional in his actions and displayed the following:

- dishonest/Jacob was not honest✓ because he took the earphones for himself/Jacob stole the earphones ✓
- unreliable/untrustworthy✓found the earphones and did not return them to the guest/reception✓
- disrespectful✓he did not respect Levile's property✓
- not a good team player/disloyal to his restaurant✓/he acted in a way that does not represent a good team member of the restaurant✓
- negative attitude✓ he was rude/not polite✓/inconsiderate✓
- not cooperative✓he did not respond positively to customer care/not willing to assist✓
- no integrity/poor work ethics/unethical✓he denied seeing the earphones/lied about the earphones✓ M31 F88

(Any 2 ethics with an explanation each) (4)

2.3.2

- Jacob's behaviour will have a negative impact on the business✓
- His behaviour displayed bad customer care which will lead to dissatisfied customers who will not be willing to pay for bad service✓
- The dissatisfied customers/disappointing experience will lead to customers not being loyal and not return to the business✓
- The customers will spread negative word of mouth/create a bad image/ bad reviews of the restaurant that will not attract more customers due to Jacob's behaviour/ bad reputation✓
- The business will lose more customers✓ M33
- It will decrease restaurant's income/profit✓ F91

(Any 4) (4)

TOTAL SECTION B : 20

SECTION C: NUTRITION AND MENU PLANNING FOOD COMMODITIES

QUESTION 3

3.1 3.1.1

- 30 minutes before the function starts/17:30/ 18:00/6pm✓

M74 F15 (1)

3.1.2

- The snacks are small bite-sized/finger foods/mini snacks✓
- The snacks include a variety of flavours/ Ingredients/ savoury/ bacon stuffed mushroom, smoked salmon canapés and beef sandwiches/sweet/mini fruit skewers, chocolate truffles✓
- Guest can pick up snacks with their hands/you don't need utensils to eat the snacks/not messy/no bones to be discarded off✓
- Hot and cold snacks are included/variety of temperatures✓
- There is a variety of shapes✓
- There is a variety of colours✓
- There is a variety of textures/soft/bacon stuffed mushrooms, chocolate truffles and crunchy/crispy/mini fruit skewers, smoked salmon canapés✓
- The snacks can be served attractively and creatively✓
- The menu caters for different customers/religions/cultures✓

(Any 3)

M74 F12 (3)

3.1.3 Not suitable:

- Mini Beef Sandwiches - The Hindu guest will not consume the beef/cow is believed to be sacred✓
- Bacon stuffed Mushrooms - Hindu guest will not consume the mushrooms are restricted from their diet/do not consume pork products✓
- Smoked salmon canapés – Orthodox Hindu guests do not consume fish/they are mostly vegan✓
- Chocolate truffles – contain egg yolk/alcohol which is not suitable for Orthodox Hindu guests✓

Suitable:

- Mini fruit skewers - Hindu guests can consume fruits even if they follow a strict vegetarian diet✓
- Chocolate truffles - Hindu guests do consume milk products/ there is no alcohol/egg in the truffles✓
- Smoked salmon canapés – Hindu guests do eat fish✓

(Any 5)

M44 F3 (5)

3.1.4

- Setup the tables and chairs scattered around the venue/chairs randomly arranged around/arranged against the wall/ in clusters✓
- Allow space for guests to move around✓
- Provide a couple of round high tables at which guests can gather✓
- Place central table for the display of the food/ set up buffet tables for snacks if self service will be used✓
- The buffet table should have a centre piece/focus point/flower arrangement/hors d' oeuvres can be placed on different levels for attractive appearance✓
- Use candles/fairy lights to create an ambience/set the tone/atmosphere✓
- Use decorations/linen to match the theme✓
- Place tablecloths on the tables/ tablecloths must hang to the floor/hang equally on all sides✓
- Set up the necessary audio-visual equipment for speeches/sound system for music✓
- Place cutlery holders on the buffet tables/scattered around the tables/no utensils need to be placed on the table✓
- Place the cold snacks on the table before guests arrive✓
- Place a separate table for the beverages/mocktails✓
- Have small collection tables for dirty dishes/glasses✓
- Maintain a comfortable room temperature✓ (Any 4)

M179
F15
(4)

3.2 3.2.1

Food cost = Smoked Salmon Canapés+ Mini Beef Sandwiches+ Bacon Stuffed Mushrooms +Mini Fruit Skewers Chocolate Truffles
= R500+ R640+R500+R360+R450✓
= R2 450.00✓

M62
F23
(2)

3.2.2

Selling price = food cost÷ food cost %✓
= R2 450÷40%/0.40✓
= R6 125✓

M62
F23
(3)

3.2.3

Net profit = Selling price – Total cost (FC+LC+OC)✓
= R6 125-[R2 450+R150+R400 (R100 x 2 hours x 2 cleaners)]✓
= R6 125-R3 000✓
= R3 125✓

OR

Net profit = Selling price – Total cost (FC+LC+OC)✓
= R6 125-[R2 450+R150+R200 (R100 x 2 hours for 2 cleaners)]✓
= R 6 125 – R2 800✓
= R3 325✓

M62
F23
(4)

3.3 3.3.1

Pasteurisation:

- the milk is heated to 72/71°C for 15 seconds✓, then cooled to 4 °C✓ destroying some microorganisms✓
- is a preservation method that inactivates enzymes/it makes enzymes inactive✓ (Any 2)

M150
F169
(2)

3.3.2

Preservation method	Distinguish
Sterilizing/ boiling✓ (1)	• boiling the milk above 100 °C/ higher than boiling point/ no moisture is removed✓ • boiling will eliminate/kill microorganisms'✓ • no growth of bacteria✓ • Hermetic sealing prevents microorganism from entering✓ (Any 2)
Freezing✓ (1)	• milk is frozen and temperatures are lowered to below 0 °C/ no higher than -18 °C /no moisture is removed✓ • microorganisms are not killed/ eliminated✓ • the growth of bacteria is reduced/retarded/inactivated✓ (Any 2)
Drying/ dehydrating✓(1)	• heat is used to remove moisture✓ • microorganism will not grow because of the lack of moisture✓ (Any 2)
UHT/Ultra High temperature Treatment/Ultra Heat Treated✓(1)	• Milk is exposed to special heat treatment and packaging process✓ • Milk is exposed to a high temperature of 140°C for 2- 4 seconds and immediately cooled down to room temperature✓ • Pure milk no preservatives added✓ • Micro-organisms are destroyed✓ (Any 2)
Canning✓ (1)	• The milk is heated to a high temperature✓ to reduce moisture✓ • For condensed milk sugar is added as a preservative ✓ • For evaporated milk full-cream milk is pasteurised first✓, then concentrated✓ by having a fairly large volume of water evaporated under vacuum✓ • Milk is hermetically sealed in a tin/can✓ (Any 2)
	(Any 2 preservation methods + differences each)

3.4 3.4.1

- Dried beans✓: Red kidney ✓Butter/Lima✓Broad/Fava✓ Soybeans✓Cannellini✓White✓Sugar✓Black✓Mung/Moong/Ditlhodi✓ Haricot✓Pinto✓
- Lentils/Dhal/Masoor✓/yellow✓/red✓/orange✓/black✓/brown lentils✓
- Chickpeas/Wholegram✓
- Split peas✓/yellow split peas✓/green split peas✓ M102
- Black-eye peas/-beans/Cowpea✓ F181

(Any 2 relevant pulses) (2)

3.4.2

- As a results of moral grounds/ethics object to the killing of animals/are opposed to the idea of eating animals✓
- For health reasons, because of high level of cholesterol and hormones in meat/ exclusion of meat prevents heart disease, obesity and diabetes✓
- For religious/cultural beliefs may prohibit eating of meat✓
- To be environmentally friendly/the meat industry is said to have a negative impact on the environment/ for the sustainability of the planet/to lessen the carbon footprint✓
- Some people do not like the taste of meat✓
- Meat is more expensive than plant products✓
- Increased awareness in the media to promote veganism✓ M98
- Increased variety and availability of vegan food✓ F178

(Any 4) (4)

3.4.3 **Nuts and seeds are a good source of:**

- Protein✓
- Vitamin B✓
- High in fat but low in cholesterol/healthy fat/unsaturated fat✓
- Minerals (magnesium, phosphorous, potassium, manganese)✓
- Fibre/complex carbohydrates✓
- Vitamin E, which is a good antioxidant✓
- Omega 6✓ M105
- Low GI/slowly digestible/slow release of energy✓ F181

(Any 4) (4)

[40]

QUESTION 4

4.1	4.1.1	Short crust pastry/Pâte á foncer/Pâte brisée/Pâte Sucrée✓ (Any 1)	M115 F206 (1)
	4.1.2	1 : ½ /2 : 1/half the butter to the flour✓	M114 F206 (1)
	4.1.3	(a) Cutting in: • using the cutting in method disperses the butter evenly✓ • prevent the butter from melting/shortening remains hard/heat from the hands will melt the butter✓ • it will prevent overhandling of the dough ✓ (Any 2)	M115 F206 (2)
		(b) Resting: • It will prevent the dough from shrinking during baking✓ • It will prevent the butter from melting/butter becomes firm✓ • It helps the gluten to relax✓ (Any 2)	M119 F206 (2)
		(c) Docking: It will allow trapped air to escape/no blistering/ prevents an uneven crust✓	M116 F206 (1)
4.2	4.2.1	Cold dessert✓	M137 F148 (1)
	4.2.2	• Add the hydrated gelatin directly to the hot liquid/ fruit juice✓ • Melt the hydrated gelatin over steam/hot water bath/bain marie✓ • Melt in the microwave for few seconds✓ (Any 2)	M130 F161 (2)
	4.2.3	• It will result in strawberries being evenly distributed✓ • Strawberries will not sink or rise to the top✓ (Any 1)	M130 F162 (1)
	4.2.4	• Trifle should be chilled to temperature of 5 °C/refrigerated✓ • Cover to prevent cross contamination/airtight container✓ • Cover to prevent drying out✓ • Do not store the trifle near onions or other strong-smelling foods/cover to avoid absorption of odours✓ • Do not store longer than 24 hours as the jelly will weaken✓ • Cannot be frozen✓ (Any 4)	M147 F154 (4)

4.2.5
- To fully gelatinise the starch✓
- To thicken enough to holds its shape/to reach the correct consistency✓
- To avoid a starchy taste due to uncooked starch✓

(Any 2) (2)

M137
F147

4.2.6 Not a good choice/not suitable✓
- because it contains milk solids and sugar✓
- Milk solids are intolerant to heat making the chocolate unsuitable for cooking and baking✓
- The chocolate may seize/harden and become granular✓ and cause a fatty result/fat separates✓
- Only suitable as an eating chocolate/commercial chocolate✓

OR

Good choice/Suitable✓
- It is cheap✓
- It only suitable if not melted/heated✓/it can be grated/shaved/ finely chopped✓
- Couverture/compound milk chocolate can be used, however, needs to be tempered/baking milk chocolate can be used as it contains a high vegetable fat content✓
- It will add to the colour and flavour/enhance the appearance of the dessert✓

(1 mark for suitable/not suitable+ 2 motivations) (3)

M144
F156

4.3 4.3.1 If the water boils for five minutes:
- Too much water will evaporate/the ratio will be altered /resulting in too little steam development ✓
- Final product will be reduced in volume✓
- The quantity of the product will be less✓
- The end product will be hard/tough✓

(Any 2) (2)

M124
F186

4.3.2
- Ungelatinised starch will cause the French crullers to collapse✓
- No cavity will form/decrease in volume✓
- The pastry will be too thick/heavy/not have the correct consistency✓
- It will change the ratio of the pastry✓
- The end product will tough/starchy✓

(Any 2) (2)

M91
F192

4.3.3
- The paste must be cooled completely to prevent over coagulation✓
- Adding beaten egg bit by bit/ one by one will ensure that the paste reaches the correct consistency/it will be thick, smooth, shiny and flow slowly from a spoon✓
- Ensures that the paste will be smooth, pliable to pipe and not be runny✓
- Beating after each addition of egg ensures emulsification of the mixture✓

(Any 2) (2)

M124
F185

4.3.4
- It will absorb oil/ will be too oily✓
- It will not rise properly/it will not form a cavity/small volume✓
- It will sink to the bottom✓ (Any 1) (1)

4.4 4.4.1 Loin✓ M92 F193 (1)

4.4.2

T-bone steak	Porterhouse steak
• Cut from the loin✓	• Cut from the loin next to the rump✓
• Has a small piece of fillet on the one side and a large eye muscle on the other side✓ (Any 1)	• Larger than the T-bone and has a bigger piece of fillet✓ • It is 50 mm thick ✓ (Any 1)

M93 F193 (2)

4.4.3 Grilling/braai/frying/roasting/oven roasting✓/dry heat cooking methods are most suitable✓
Motivation: T-bone is from the hindquarter✓
It is a tender meat cut/AAA young animal✓
T-bone has less connective tissue and more muscle fibre making dry heat method suitable✓
Muscle fibre must just coagulate - the internal temperature is low✓
It is a faster method which will result in a juicer meat✓ (Any 1 + motivation) M93 F193 (2)

4.4.4

	T-bone Steak	Kudu Fillet
Marbling	Marbling spread through the muscle/intramuscular fat✓	No marbling✓
Fat	Not lean/thick fat layer/ subcutaneous fat✓	Lean/has no fat✓
Bone	• Bone is red and porous✓ • Bones add more flavour✓ • T shaped bone✓ (Any 1)	• No bones✓ • No bones, resulting in less flavour✓ (Any 1)

M81 F197 (6)

4.4.5
- Marinating✓
- Larding✓
- Barding✓
- Peppering✓
- Stuffing✓
- Basting with a sauce✓ (Any 2)

M86 F200 (2)
[40]

TOTAL SECTION C: 80

SECTION D: SECTORS AND CAREERS
FOOD AND BEVERAGE SERVICE

QUESTION 5

5.1	5.1.1	Mandy and Phumi Sweet and Savoury Delights✓	M11 F131 (1)
	5.1.2	• Expand their business in a year's time✓ • Move to their own premises✓ • Increase number of staff✓ • They want to sell at least 1 100 cups a month✓ (Any 2)	M12 F131 (2)
	5.1.3	• Chefs – purchase ingredients/prepare the charcuterie cups✓ • Cashier- Cash up at the end of the shift/operate the till/ receiving the money from the customers✓ • Business owners – oversee all business activities such as marketing, finances and business plan✓ (Any 2)	M12 F131 (2)
	5.1.4	• The monthly business income is R90 000✓ • R60 000 is allocated to the expenses of the business✓ • The business makes R30 000 profit/ the income is more than the expenses✓ (Any 2)	M12 F131 (2)
	5.1.5	Yes/they make enough profit to expand the business:✓ • They predict with their sales of 1100 cups a month they will make profit✓ • Currently the income covers the cost of running the business and they are making a profit✓ • They are selling 300 cups per Saturday which makes 1 200 cups per month, exceeding the required 1 100 cups✓ • Based on the cashflow analysis, they are making R30 000 profit/33% profit✓ (1 yes and 1 reason)	M12 F131 (2)
5.2	5.2.1	• The followers on the business Instagram page✓ • The community of Nahoon Valley Park where the business is located✓ • Tourists/people passing by the Nahoon Valley Park✓ • Families and friends✓ • Coffee lovers✓ • Business people/workers✓ • People looking for good deals✓ • Adults/students✓ (Any 1)	M16 F135 (1)

5.2.2
- Product✓ – selling cappuccino/coffee✓
- Place✓ – 2 Elfin Glen Road, Nahoon Valley Park✓
- Promotion✓ – buy one get one free✓
- People✓ - Followers on Instagram/any of the above mentioned target group✓
- Packaging/presentation✓ – coffee cups/pattern on top of the cappuccino cup✓ (4 x 2)

M134
F110
(8)

5.2.3
- The business will create jobs✓
- Esteem and living standards of the people will improve✓
- Economic growth will be stimulated✓
- They will set the multiplier effect into motion✓
- It will increase the GDP of the country✓
- They will attract foreign investors✓
- The income generated will contribute to the improvement of the infrastructure/ helps with preserving natural resources✓
- The business will contribute to paying tax✓
- Tourists bring foreign currency into the country✓ (Any 4)

M1
F108
(4)

5.3 5.3.1 Finance/accounting✓

M5
F112
(1)

5.3.2
- Oversees all financial procedures of the hotel/monitor income and expenses✓
- Prepare financial reports/maintaining the hotel accounting records/bookkeeping✓
- Preparing cash flow forecast✓
- Signs contracts with reliable service providers✓
- Pays salaries of the staff✓
- Controls banking procedures/ ensures that the money owed to the business is paid✓
- Oversees the auditing of the hotel funds✓
- Ensures payment of tax and vat✓
- Deals with queries from guests regarding billing✓
- Pay suppliers/pays for services delivered✓
- Preparing budgets✓ (Any 3)

M5
F123
(3)

5.3.3

- The finance department ensures that the income is spent according to the budget and the needs of the establishment✓
- The finance department draws up the budget of all departments within the hotel.✓
- The finance department will pay staff salaries of all departments✓
- The finance department funds programmes for induction and training of employees✓
- Human resource ensures that the procedures are in place and that the staff is trained to perform their duties properly✓
- Draw up employment contracts, code of conduct, procedure, work schedule and rosters✓
- Human resource advertises and hires new employees✓
- It is then important for these departments to work together for the success of the establishment✓ (Any 4)

M7
F119
(4)
[30]

QUESTION 6

6.1 6.1.1

	WINE A	WINE B
Harvest year	2022✓	1998✓
Cultivar	Chenin Blanc✓	Shiraz✓
Serving temperature	7–10 °C/ 10–12 °C✓	15–20 °C/18 °C/ European room temperature/room temperature✓

M156 -162 F47-58 (6)

6.1.2
- Place the bottle in an ice bucket/cooler next to the table✓
- Drape a napkin on the ice bucket/around the neck of the wine bottle✓ (Any 1)

M166 F60 (1)

6.2
- Wash cutlery in hot soapy water✓
- Rinse in hot water✓
- Air dry/dry the cutlery with a clean lint free cloth✓
- Polish/shine the cutlery using a clean cloth✓ (Any 3)

M176 F58 (3)

6.3 **Crumbing down**

The waiter must:
- Perform the procedure after the main course and before serving the dessert✓
- Remove any other unnecessary items✓
- Hold a plate on the flat of your left hand✓
- Fold a service cloth and hold in your right hand or between a spoon and a fork/ use a crumbing down brush ✓
- Start on the right hand side/left side of the host✓
- Stand between two guests✓
- Brush down half way from both guests on to the plate using the folded service cloth✓
- Pull the handle of the piece of dessert cutlery, facing you from both guests downwards/vertical✓
- Continue anticlockwise in this way, crumbing down and pulling down cutlery by the stem✓
- Finishing with the host✓ (Any 4)

M194 F37 (4)

6.4 The waiter must:
- Quickly diffuse the problem: ask the customer to stop✓
- Control your emotions/stay calm✓
- Take charge of the situation ✓
- Be polite and friendly without being familiar✓
- Be attentive but do not respond to the flirting✓
- Serve the meal as quickly as possible✓
- If the situation gets out of hand call the maître' or restaurant manager✓
- Request another waiter of a different gender to take over the table✓
- If the guest continues and the situation gets out of hand, ask the security to escort the guest out✓ (Any 3)

M185 F42 (3)

6.5
- A cloth used to protect the waiter's hands and wrists from burning when holding hot plates✓
- Carries cutlery and small items✓
- Used during crumbing down✓
- Waiters use it to carry plates from the kitchen✓
- Used to catch drippings during beverage service✓
- Used during the presentation of the wine bottle✓
- Used to wipe spills on the table✓
- Used to wipe the mouth of the wine bottle after opening✓
- Used to drape around the wine bottle/wine bucket✓ (Any 2)

M176 F36 (2)

6.6 6.6.1 Gueridon trolley✓

M175 F37 (1)

6.6.2 Yes/it is suitable✓
- The equipment trolley is fitted with a gas burner/it doesn't need electricity in the event of power failure✓
- The crêpes Suzettes will be fried in a frying pan on the gueridon trolley in front of the guests in the event of power failure✓
- Crêpes can be flambéed on the trolley during power failure adding to the atmosphere in the restaurant✓

(1 mark for yes/suitable+ Any 2 reasons)

M175 F37 (3)

6.7 6.7.1 Built/layered✓

M161 F67 (1)

6.7.2
- Served in a chilled/clean glass✓
- Use cold ingredients/liquids to prepare the mocktail✓
- The ice should be clear and clean✓
- Accurate measurements are used/use tot measure/follow the recipe✓
- Do not overfill the glass✓
- The ingredients are layered in the glass in which it will be served✓
- The ingredients are floated on top of each other/start with the most dense ingredient and finish with the lightest ingredient✓
- Do not stir the finished mocktail✓
- Good quality/fresh ingredients are used✓
- Garnish must be edible/match the type of the mocktail✓
- Add garnish last✓ (Any 4)

M161 F64-65 (4)

6.7.3 Yes/suitable✓
Mocktails are non-alcoholic beverages and do not contain any alcohol, making it suitable for 16 year olds✓

(1 mark yes/suitable +1 reason)

M160 F64 (2)
[30]

TOTAL SECTION D: 60
GRAND TOTAL: 200

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