

HOSPITALITY STUDIES SG

Candidates experienced the following problems:

- Pastry preparation methods for puff and short-crust pastry
- Items prepared from choux paste
- The temperature that pastry should be baked at, as well as the reasons why it should be left to rest
- Confusion between broccoli and Brussels sprouts, and beef olives and goulash
- Misinterpretation of the question on house rules in an establishment.
- Gammon and the quality points for leg of lamb

Candidates were expected to show how they had calculated the amount of each ingredient in a recipe.

The question on bottled wine was adequately answered, while the question on the types of jobs in the hospitality industry was handled reasonably well.

GASVRYHEIDSTUDIE SG

Kandidate het die volgende probleme ondervind:

- Die tertdeeg - Voorbereidingmetodes vir skilferdeeg en Broskors
- Produkte van chouxdeeg en die rustydperk vir tertdeeg
- Die baktemperatuur vir tertdeeg
- Die verskil tussen brokkoli and spruitkool en blindevinke en goulash
- Onduidelikheid oor *gammon* (gerookte ham) en die kwaliteitspunte vir lamsboud
- Foutiewe vertolking van die vraag oor huisreëls in 'n onderneming

Daar is van kandidate verwag om die bewerkings vir die bestanddeelkoste van die resepte te toon.

Die vraag oor gebottelde wyne is oor die algemeen op voldoende wyse beantwoord.

Werkgeleenthede in die Gasvryheidsindustrie is redelik goed beantwoord.