basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

SENIOR CERTIFICATE EXAMINATIONS/ NATIONAL SENIOR CERTIFICATE EXAMINATIONS

HOSPITALITY STUDIES

MAY/JUNE 2026

MARKS: 200

TIME: 3 hours

This question paper consists of 19 pages.

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INSTRUCTIONS AND INFORMATION

1. This question paper consists of FOUR sections.

SECTION A:	Short questions (all topics)	(40)
SECTION B:	Kitchen and restaurant operations; Hygiene, safety and security	(20)
SECTION C:	Nutrition and menu planning; Food commodities	(80)
SECTION D:	Sectors and careers; Food and beverage service	(60)

2. Answer ALL the questions in the ANSWER BOOK.

3. Number the answers correctly according to the numbering system used in this question paper.

4. SECTION A: QUESTION 1: Answer all the questions below each other in the ANSWER BOOK without leaving a line, as shown below.

   Correct:
   1.1.1
   1.1.2

   Incorrect:
   1.1.1

   1.1.2

5. Write neatly and legibly.

SECTION A: SHORT QUESTIONS

QUESTION 1

1.1 MULTIPLE-CHOICE QUESTIONS

Various options are provided as possible answers to the following questions. Choose the answer and write only the letter (A–D) next to the question numbers (1.1.1 to 1.1.10) in the ANSWER BOOK, e.g. 1.1.11 B.

EXAMPLE:

1.1.11 A good source of vitamin C is …

A milk.
B oranges.
C meat.
D bread.

ANSWER:

1.1.11 B

1.1.1 A type of vegetarian who consumes only eggs, vegetables and fruits:

A Lacto vegetarian
B Pesco-vegetarian
C Pollo vegetarian
D Ovo vegetarian (1)

1.1.2 The main duty of the maître d'hôtel in a fine dining restaurant:

A Presents the dinner menu to the guests
B Unfolds napkins when guests are seated
C Checks reservations on the bookings list
D Removes unused cutlery and glassware (1)

1.1.3 Select the equipment that will NOT be used for the preparation of a mocktail:

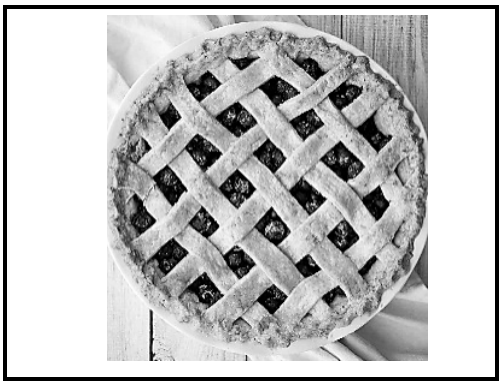
			
A	**B**	**C**	**D**

(1)

1.1.4 Tuberculosis is an infectious disease caused by …

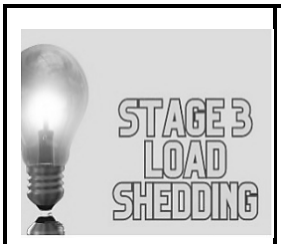
A the hepatitis A virus.
B Mycobacterium.
C bacteria Vibrio.
D the rotavirus. (1)

1.1.5 A decoration technique applied to the pastry below before baking:



A Fleuron
B Lattice
C Lining
D Docking (1)

1.1.6 The pictures below are examples of threats that a coffee shop can experience:

	**CLASSIFIED ADS** **Coffee shop urgently looking for a barista**		**TSM NEWS** **Food prices rise as inflation bites harder**
1	**2**	**3**	**4**

A 1, 3, 4
B 2, 3, 4
C 1, 2, 4
D 1, 2, 3 (1)

1.1.7 A small, cream-coloured, teardrop-shaped nut used in Italian pesto sauces:

A Chestnut
B Pine nut
C Peanut
D Walnut (1)

1.1.8 The organisation that is responsible for the certification of the contents of a wine bottle:



A Wine and Spirit Board
B National Liquor Board
C Food and Beverage Council
D South African Wine Council (1)

1.1.9 The number of glasses required for 40 guests at a cocktail function:

A 40
B 60
C 70
D 80 (1)

1.1.10 A preparation technique where a mocktail is prepared and served in the same glass:

A Shaken
B Built
C Blended
D Frosted (1)

1.2 **MATCHING ITEMS**

Choose the ingredient from COLUMN A that matches the outcome of the gelatine mixture in COLUMN B. Write only the letter (A–G) next to the question numbers (1.2.1 to 1.2.5) in the ANSWER BOOK, e.g. 1.2.6 H.

COLUMN A INGREDIENT		COLUMN B OUTCOME OF GELATINE MIXTURE	
1.2.1	Fresh fig purée	A	a firmer gel due to the presence of alcohol
1.2.2	Low-fat cream cheese	B	will sink to the bottom if added before the mixture is partially set
1.2.3	Large amount of lemon juice	C	gelatine will solidify into hard particles
1.2.4	Mixed whole berries	D	slows down the setting process resulting in a weaker gel
1.2.5	Small amount of orange liqueur	E	a firmer gel due to the protein content
		F	a weaker gel due to the presence of alcohol
		G	proteolytic enzyme present prevents gel formation

(5 x 1) (5)

1.3 **MATCHING ITEMS**

Choose the type of dish from COLUMN A that matches the cooking method in COLUMN B. Write only the letter (A–F) next to the question numbers (1.3.1 to 1.3.4) in the ANSWER BOOK. e.g. 1.3.5 G.

COLUMN A TYPE OF DISH		COLUMN B COOKING METHOD	
1.3.1	Cordon bleu	A	baking
1.3.2	Beef olives	B	boiling
1.3.3	Beef Wellington	C	braising
1.3.4	Pickled tongue	D	stir-frying
		E	grilling
		F	deep-frying

(4 x 1) (4)

1.4 ONE-WORD ITEMS

Give ONE term/word for EACH of the following descriptions. Write only the term/word next to the question numbers (1.4.1 to 1.4.10) in the ANSWER BOOK.

1.4.1 The type of electrical equipment where containers of cooked food are placed above a shallow container of hot water

1.4.2 A person who starts his or her own business especially when it involves taking risks

1.4.3 A light fluffy dessert made with egg custard and stiffly beaten egg whites that must be served immediately after baking

1.4.4 The religious group that is strictly forbidden to eat dairy products and meat together in one meal

1.4.5 An ingredient that helps to stabilise the foam when beating egg whites

1.4.6 The degree of doneness when the meat appears very red in the centre and releases red juices

1.4.7 A type of health risk that is caused by an intake of salty foods that increases the level of pressure in the arteries

1.4.8 The method where food is covered in a salt solution then boiled and sealed in an airtight container

1.4.9 A type of mineral water that contains natural minerals and is fizzy

1.4.10 Being patient and mindful of others as individuals with different personalities (10 x 1) (10)

1.5 SELECTION

1.5.1 Select FOUR load-shedding practices that a hotel must have in place in the event of an electricity outage. Write only the letters (A–H) next to the question number (1.5.1) in the ANSWER BOOK.

A LED light bulbs
B Emergency generators
C Fluorescent lights
D Closing the hotel
E Candle lights
F Gas cook-tops
G Special down-lights
H Offer a limited menu (4)

1.5.2 Identify FOUR quality characteristics of fried pur pastry in the list below. Write only the letters (A–H) next to the question number (1.5.2) in the ANSWER BOOK.

A Crumbly texture
B Paper thin
C Laminated
D Golden colour
E Crisp and brittle
F Rich and delicate
G Multiple layers
H Not flaky (4)

1.5.3 Select THREE reasons why a choux pastry product must be pierced with a knife at the end of the baking process. Write only the letters (A–F) next to the question number (1.5.3) in the ANSWER BOOK.

A Allows the product to dry out completely
B Releases trapped steam that could cause softening
C Checks if the product is completely cooked
D Allows all the excess fat to ooze out of the product
E Ensures that the product has a delicate and crisp shell
F Ensures that ungelatinised starch does not collapse the puffs (3)

TOTAL SECTION A: 40

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

QUESTION 2

2.1 Study the scenario below and answer the questions that follow.

> Andries is a trainee stock-control manager with limited computer skills. During online ordering he used the most recent version on his web browser. He then clicked on a hyperlink that popped up on his screen and proceeded to place orders. He did not notice that the padlock icon was open. This resulted in the hotel being charged double for a single order of perishable foods. The supervisor did not realise what Andries was doing because of a computer privacy filter that limits other people from viewing his screen.

2.1.1 Explain to Andries THREE advantages of purchasing on the internet. (3)

2.1.2 List the information that Andries needs to fill in to complete the stock sheets on the computer system. (3)

2.1.3 Judge the online stock-ordering practices that Andries followed. (4)

2.2 Study the scenario below and answer the questions that follow.

> Mr and Mrs Hanekom booked a sea-view room at a five-star hotel for their honeymoon. A few days before their vacation, floods hit the area, causing a shutdown of the water supply. The municipality warned hotels and the local community not to use river water because of the risk of cholera. Upon arrival at the front office, staff were engaged in their own conversations that delayed the check-in of the couple. The Hanekoms were eventually allocated a room that overlooked a busy street upon which they complained to the front-office manager. He apologised and immediately corrected the error by upgrading them to a deluxe sea-view room with a complimentary basket.

2.2.1 Name ONE other food-borne disease that the community could contract. (1)

2.2.2 Describe the measures that the hotel should take to prevent the spread of cholera. (4)

2.2.3 Critique the staff service at the five-star hotel with regard to guests' expectations. (5)

TOTAL SECTION B: 20

SECTION C: NUTRITION AND MENU PLANNING; FOOD COMMODITIES

QUESTION 3

3.1 Study the menu below and answer the question that follows.

MENU
LUNCH

Butternut Soup with
Cheesy Garlic Rolls
***
Beer-battered Hake with
Tartare Sauce
***
Crumbed Chicken Fillet with Stir-fried Vegetables
***
Charlotte Russe

28 August 2026

Evaluate the suitability of the menu for a diabetic guest. (5)

3.2 Study the pastry-based cocktail snacks served before a Women's Day Banquet below and answer the questions that follow.

		
HAM AND CHEESE PINWHEELS	**MUSHROOM BOUCHEÉS**	**SPINACH AND RICOTTA TURNOVERS**

3.2.1 List the criteria with regard to the food choice a chef needs to consider when planning a cocktail function menu. (4)

3.2.2 Argue whether eight snacks per person will be suitable for the cocktail function. (2)

3.2.3 Determine which ingredient in the bouchées could cause an allergic reaction. (1)

3.2.4 Identify the type of pastry used in the preparation of the cocktail snacks. (1)

3.2.5 Explain the function of the butter used in the preparation of the pastry identified in QUESTION 3.2.4. (3)

3.2.6 Justify the importance of using very little flour when rolling out the pastry during preparation. (2)

3.2.7 Suggest how the baked, filled cocktail snacks should be stored. (1)

3.3 Study the information below and answer the questions that follow.

TSM is a new catering business that has been contracted by the municipality to cater for the mayor's indaba to be held at the city hall. TSM hires serving equipment and outsources the décor to suit the indaba.

Number of delegates	50
Selling price of menu	R11 000
Food cost	R3 600
Overhead cost	R1 800
Labour cost	R1 150

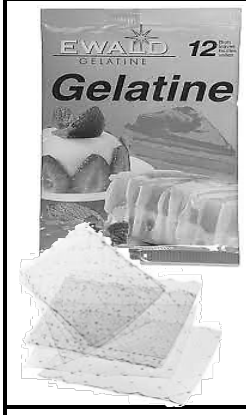
3.3.1 Calculate the selling price per person. Show ALL calculations. (2)

3.3.2 Calculate the gross profit of the function. Show ALL formulas and calculations. (3)

3.3.3 Calculate the net profit of the function. Show ALL formulas and calculations. (4)

3.3.4 Suggest THREE expenses that will form part of overhead costs for TSM catering. (3)

3.4 Study the pictures and steps below and answer the questions that follow.

			
	STEP 1	**STEP 2**	**STEP 3**
Gelatine product	Soak gelatine in cold water for a few minutes.	Remove softened gelatine from the water and squeeze out excess liquid.	Add to warm liquid.

3.4.1 Identify the type of gelatine shown in the picture above. (1)

3.4.2 Name the stages in STEP 1 and STEP 3. (2)

3.4.3 Motivate why you must remove the softened gelatine from the water, as stated in STEP 2. (1)

3.4.4 Describe how you will perform the steps below during the preparation of the gelatine dish:

(a) Preparing the mould (2)

(b) Unmoulding the set dish (3)
[40]

QUESTION 4

4.1 Study the preserved product below and answer the questions that follow.

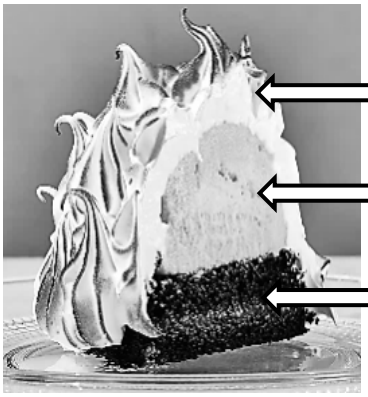


DRIED BANANA SLICES

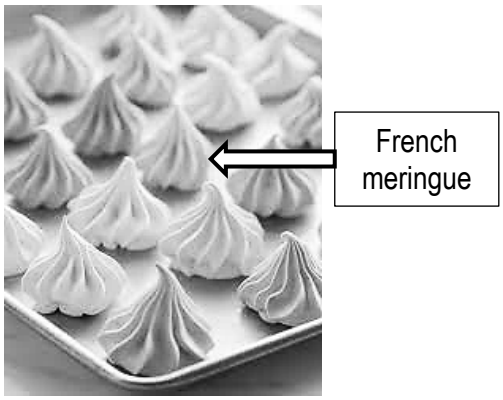
4.1.1 Name TWO other fruits that can be preserved using drying. (2)

4.1.2 Discuss the benefits of drying the bananas. (3)

4.2 Study the meringue desserts below and answer the questions that follow.



A



B

4.2.1 Identify the dessert in PICTURE A. (1)

4.2.2 Motivate why it is best to use eggs that have been kept at room temperature when preparing the meringue mixture. (1)

4.2.3 Judge the use of plastic bowls for beating the egg whites during the preparation of the meringue mixtures. (2)

4.2.4 Differentiate between the *preparation methods* of a *Swiss meringue* and a *French meringue*. Tabulate your answer as follows:

	SWISS MERINGUE	**FRENCH MERINGUE**
Preparation method	(2)	(2)

(4)

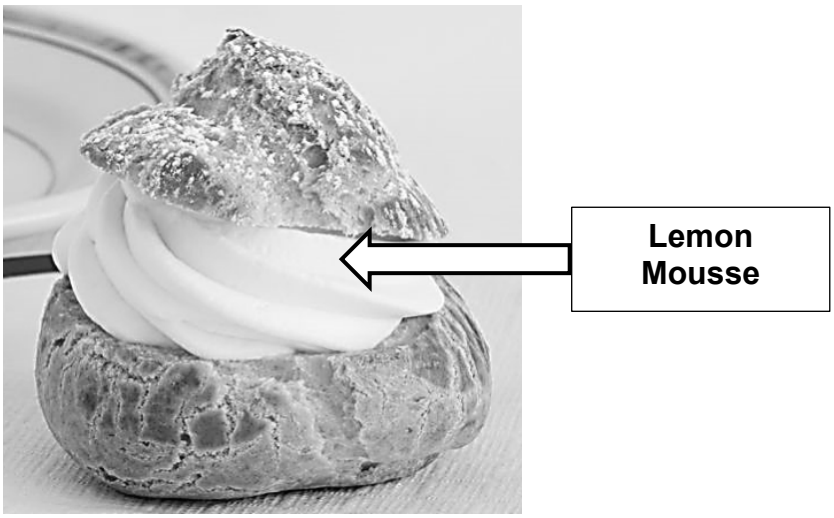
4.2.5 Suggest how a chef achieves the golden brown outside of the dessert in PICTURE A. (1)

4.3 Choux pastry is a traditional French pastry that is used to make a variety of products.

4.3.1 Name FOUR ingredients that are essential for preparing a successful choux pastry product. (4)

4.3.2 Give a brief description of *éclairs*. (2)

4.4 Study the picture below and answer the question that follows.



BAKED AND FILLED CHOUX PUFF

4.4.1 Evaluate the quality of the baked choux puff. (3)

4.4.2 Predict which TWO ingredients were used in the preparation of the lemon mousse to create the light, fluffy texture. (2)

4.5 Study the picture below and answer the questions that follow.



CROWN ROAST

4.5.1 Determine which meat cut was used to prepare the crown roast. (1)

4.5.2 Distinguish between the *textures of lamb* and *mutton* with specific reference to age. (2)

4.5.3 Discuss THREE advantages of stuffing the crown roast. (3)

4.5.4 Suggest the most suitable cooking method for the crown roast. (1)

4.6 Justify why vacuum-packing would be a good choice when freezing meat. (3)

4.7 Study the techniques below and answer the questions that follow.



SORTING



SOAKING



COOKING

4.7.1 State TWO advantages of sorting chick peas. (2)

4.7.2 Explain why it is important to soak chick peas. (2)

4.7.3 Motivate why you must discard the water that was used for soaking the chick peas and use fresh water for cooking. (1)

[40]

TOTAL SECTION C: 80

SECTION D: SECTORS AND CAREERS; FOOD AND BEVERAGE SERVICE

QUESTION 5

5.1 Study the scenario below and answer the questions that follow.

Sandra is an ex Hospitality Studies learner. After school she worked as an au pair for a few years for a family of chefs which improved her culinary skills. She often had to prepare healthy lunches with plant-based food for the children using the recipes that her employer designed. This equipped Sandra with the knowledge and skills to venture into her own business, **Sandra's Green Eatery Foods**. Sandra employs two of her Hospitality Studies classmates who share the same passion for food.

The aim of Sandra's Green Eatery Foods is to provide healthy meals for people who are too busy to cook, using fresh, locally-sourced ingredients. The food options range from healthy lunchboxes to plant-based home-made dinners.

Sandra posts weekly advertisements of the menu items in the local community newspaper as well as on *Facebook*.

5.1.1 Determine TWO types of people who will most likely purchase Sandra's products on a weekly basis. (2)

5.1.2 Identify THREE strengths that Sandra has that would form part of her SWOT analysis. (3)

5.1.3 Suggest FOUR additional job opportunities that Sandra's Green Eatery Foods may create. (4)

5.1.4 Determine what type of marketing tool EACH of the following is:

(a) Newspaper (1)

(b) *Facebook* (1)

5.1.5 Advise Sandra on important aspects to keep in mind when she designs the advertisement for the local newspaper. (4)

5.1.6 List FOUR benefits that advertising on *Facebook* on a weekly basis will have for Sandra's business. (4)

5.1.7 Comment on the contribution that Sandra's Green Eatery Foods will make towards the local economy. (4)

5.2 Name the ancillary positions that would be responsible for:

5.2.1 Updating a hospitality establishment's website (1)

5.2.2 Calculating how much money is coming into a hospitality establishment (1)

5.2.3 Drawing up work employment contracts and work schedules (1)

5.2.4 Keeping the premises and guest belongings safe and offloading the luggage (2)

5.3 Name TWO types of revenue-generating areas in a hospitality establishment. (2)
[30]

QUESTION 6

6.1 Study the scenario below and answer the questions that follow.



Merlot

Sensory Taste is a restaurant in Cape Town where guests can taste food and beverages. The restaurant focuses on food tasting and unique pairings, such as their 2023 in-house Merlot, speciality teas and coffee.

As the owner, you arrive early each morning to oversee the waitrons' opening mise-en-place procedures and ensure that everything is in place for a smooth operation.

6.1.1 Describe THREE tasks that would be part of the opening mise-en-place at the Sensory Taste Restaurant. (3)

6.1.2 State FOUR service rules that the waitrons must follow during the food service. (4)

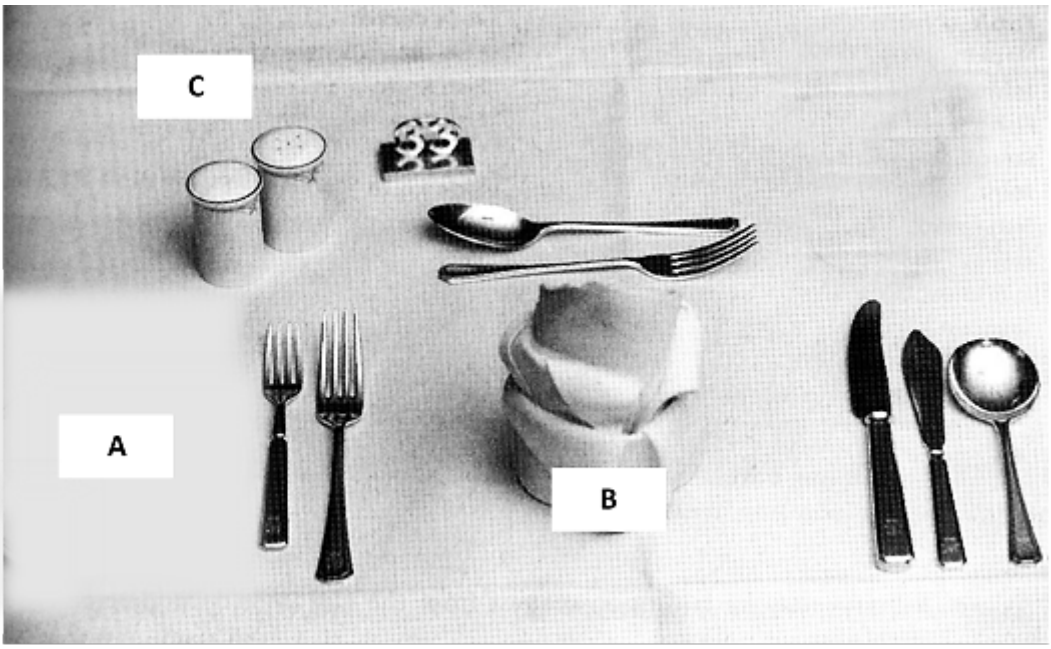
6.1.3 Describe how the waitrons should pour the wine after it has been approved by the host. (4)

6.1.4 Design the front label for the Sensory Taste Restaurant in-house wine bottle. (6)

6.1.5 Recommend TWO protein dishes that you will include on the menu that will pair well with the wine. (2)

6.2 Discuss FOUR requirements needed for obtaining an on-consumption liquor licence. (4)

6.3 Study the cover for a four-course meal and answer the questions that follow.



6.3.1 Identify the missing items which were supposed to be laid at **A**. (2)

6.3.2 Explain how the cruet set labelled **C** should be handled before being placed on the table. (2)

6.3.3 Discuss the napkin **B** under the following headings:

(a) Handling of the napkin when setting the cover (1)

(b) The purpose of a napkin on the cover (1)

6.3.4 Predict which dish would be served as a second course. (1)
[30]

TOTAL SECTION D: 60
GRAND TOTAL: 200

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