



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 10

TERM 2 WEEK 4

EGGS WORKSHEET

This document consists of 3 pages.

1. Identify the form of egg best suited for the following dishes:
 - 1.1 Mass production of cakes and pastries. (1)
 - 1.2 Large scale manufacturing of mayonnaise. (1)
 - 1.3 Cake mixes, custard and soup powders. (1)
2. State the temperature that each of the following will begin to coagulate:
 - 2.1 Egg whites (1)
 - 2.2 Egg yolks (1)
 - 2.3 Whole beaten eggs (1)
 - 2.4 Whole beaten eggs with added liquid (1)
3. Mention THREE characteristics of good quality eggs. (3)
4. Name the egg dish made from the following ingredients:
 - 4.1 Sliced hard boiled eggs, covered with white sauce, breadcrumbs and cheese and then baked. (1)
 - 4.2 Crumbed and deep fried egg mixture rolls. (1)
 - 4.3 Hard boiled eggs, covered with sausage meat, and then crumbed and fried (1)
 - 4.4 Eggs served in a cheese sauce. (1)
5. Study the pictures below and answer the questions that follow:



- 5.1 Identify the dish in each picture. (3)
- 5.2 Mention TWO guidelines to follow when cooking the egg in PICTURE A. (2)
- 5.3 List TWO characteristics of the dish in PICTURE B. (2)
- 5.4 Explain the methods you would follow to make the dish in PICTURE C. (3)

6. Differentiate between the TWO different types of custard. Tabulate your answer as follows: (10)

Type of custard	Colour	Texture	Two examples each
(1)	(1)	(1)	(2)
(1)	(1)	(1)	(2)

7. Suggest a dish that is made with a savoury custard. (1)

8. Mention the effect that the following ingredients have on the coagulation of eggs:

8.1 Sugar (1)

8.2 Salt (1)

8.3 Milk (1)

9. List TWO guidelines to follow when storing fresh eggs. (2)

10. Explain TWO factors to take into consideration when whisking egg whites. (2)

11. Identify the function of the egg in the following dishes:

11.1 Consommé (1)

11.2 Mayonnaise (1)

11.3 Meringues (1)

TOTAL MARKS: 45