



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

## **GRADE 11**

### **TERM 2 WEEK 6**

# **SAUCES WORKSHEET**

This document consists of 3 pages.

1. Define the following terms:

1.1 Roux (2)

1.2 Beurre Manie (2)

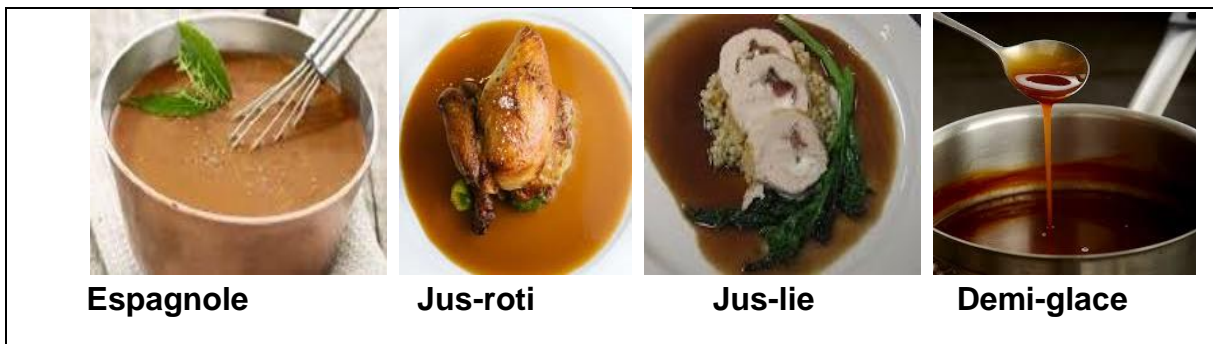
2. Differentiate between a Béchamel and Velouté sauce. (2)

3.

3.1 Identify the Mother/ Main sauce used to make Tartare sauce. (1)

3.2 When you made this sauce, it started to split. Suggest TWO ways of correcting this fault. (2)

4. Study the pictures below and answer the questions that follow:

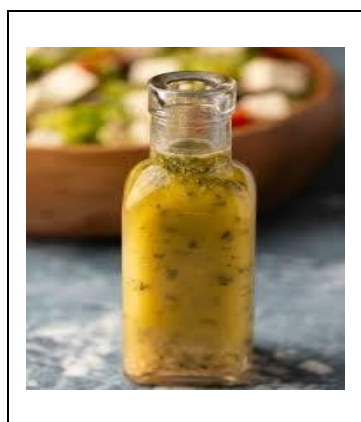


4.1 Classify the above sauces into their group. (1)

4.2 Give a brief description of each of the sauces above. (4)

5. List ONE example of a hot emulsified sauce. (1)

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



6.1 Identify the cold sauce in the picture. (1)

6.2 State the TWO main liquid ingredients of this sauce, and their ratio to each other. (4)

6.3 List ONE serving suggestion for this sauce. (1)

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



7.1 Explain how you would incorporate this thickening agent into a hot liquid. (3)

7.2 Suggest another product that Maizena could be substituted with. (1)

8. Define the following terms:

8.1 Liaison (2)

8.2 Reduction (2)

9. State FOUR characteristics of a good sauce. (4)

10. List TWO advantages of using dehydrated sauces. (2)

**TOTAL MARKS: 35**