



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 11

TERM 2 WEEK 7

SOUPS WORKSHEET MARKING GUIDELINES

This document consists of 2 pages.

1.1. Clear soups ✓ (1)

1.2.

1.2.1 Royale ✓ (1)

1.2.2 Celestine ✓ (1)

1.3. The egg whites coagulate ✓ and collect all the impurities. ✓ They rise to the top, where they are then skimmed off, leaving a clear soup. ✓ (3)

2. Cream ✓ Blended ✓ Velouté ✓ (3)

3.

3.1 Bisque ✓ (1)

3.2 Vichyssoise ✓ (1)

3.3 Chowder ✓ (1)

4.

4.1 ANY FOUR ANSWERS (4)

- Hot soups must be served piping hot ✓
- No fat on surface ✓
- Well-flavoured and tasty ✓
- Correct consistency ✓
- Good colour ✓
- Look attractive without too much garnish ✓

4.2 bacon bits ✓ fresh herbs ✓ cream ✓ fleuron's ✓ croutons ✓
ANY THREE RELEVANT (3)

4.3 150ml-200ml ✓ (1)

4.4 Air tight container (plastic) ✓ in the fridge or freezer ✓ (2)

5.

- canned soups – reheated straight from the can ✓
- condensed soup – mix with liquid before heating ✓
- dehydrated soups (packet soups) ✓
- cup a soup ✓
- vegetable soup premix ✓

ANY THREE ANSWERS (3)

TOTAL MARKS: 25

