



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 11

TERM 2 WEEK 6

STOCKS WORKSHEET MARKING GUIDELINES

This document consists of 2 pages.

1. A liquid containing soluble nutrients and flavour of food ✓ that are extracted by prolonged, gentle simmering ✓ (2)
- 2.1
- 2.1.1 mire poix ✓ (1)
- 2.1.2 Bouquet garni ✓ (1)
- 2.1.3 Deglazing ✓ (1)
- 2.1.4 Fumet ✓ (1)
- 2.1.5 White mire poix ✓ (1)
- 3.
- 3.1.1 Brown beef stock ✓ (1)
- 3.1.2 Adds flavour ✓ and colour ✓ (2)
- 3.1.3 Simmer ✓ 5-7 hours ✓ (2)
4. Clear ✓ light in colour ✓ no gelatine content ✓ (2)
- 5.
- 5.1.1
- Cover ingredients with cold water (helps the blood and other impurities dissolve in the water) ✓
 - As the water heats the impurities will coagulate and float to the top, where they must be skimmed off ✓ (2)
- 5.1.2
- The ingredients release their flavours and nutrients into the liquid. ✓
 - Boiling will make the stock cloudy ✓ (2)
- 6)
- 6.1.1 skimming ✓ (1)
- 6.1.2 to ensure a clear stock ✓ (1)
- 6.1.3 slotted spoon ✓ spider ✓ sieve ✓ (1)
7. Advantages:
- Convenient ✓
 - Save time, ✓ money ✓ and electricity ✓ and labour ✓
 - Consistent end-result ✓ (3)
- Disadvantage : Main ingredient is salt ✓ (1)

TOTAL MARKS: 25