



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

CHOUX PASTRY MARKING GUIDELINES

This document consists of 3 pages.

- 1.1.1 - Cream puffs✓ – Balls of 2–4 cm/round shapes filled with pastry cream or Chantilly cream. ✓
 - Profiteroles✓ – Small, sweet choux puffs filled with pastry cream or Chantilly cream ✓
 Éclairs✓ – Log or finger-shaped choux pastry filled with pastry cream or Chantilly cream and topped with chocolate
 - Croquembouche✓ – A pyramid of filled cream puffs, covered with spun sugar✓
 - Swans✓ - shell shaped puffs filled with Chantilly cream✓
 - Mini paris brest✓:-choux pastry piped into small rings, topped with slivered almonds✓
 (2 marks for names of products and 2 marks for description) (4)
- 1.1.2 Croquembouche✓ (1)
- 1.1.3 Because the caramel will absorb moisture✓ and become soft✓ and not hold its shape✓ (Any 2) (2)
- 1.2.1 Eclair ✓ (1)
- 1.2.2 Steam ✓ (1)
- 1.2.3
- Crisp✓
 - Hollow/well puffed✓
 - Dry inside✓
 - Light in weight✓
 - Light/golden brown in colour✓
 - Evenly sized/similar size✓ (Any 3) (3)
- 1.2.4 (a) To prevent evaporation that will result in too little steam/change the ratio of the ingredients/ will have a small volume/prevents rising/oily product✓✓ (2)
- (b) Allow for enough steam in order to allow the dough to rise/form a hollow✓✓ (2)
- (c) To ensure that the pastry dries out completely/ well-cooked/ to keep shape ✓✓ OR to prevent burning✓✓ (2)
- 1.3.1 (a) Step 4: to prevent the eggs from cooking✓/curdling✓ (Any 1) (1)
- (b) Step 7: to finish the baking process✓, to allow for the pastry to dry out✓, so the cavity is encased in a delicate, crispy shell✓ To prevent burning✓ (Any 2) (2)
- 1.3.2 Chocolate✓
 Caramel ✓
 Vanilla/chocolate icing✓
 Fondant✓
 Spun sugar✓
 Sprinkled with icing sugar✓ (Any 2) (2)
- 1.3.3 Too much water will evaporate✓ resulting in too little steam✓ and the final product will be reduced in volume✓ (Any 2) (2)
- 1.4.1 - To develop steam✓
 -To form a cavity which expands inside the batter✓ (2)

- 1.4.2 -To dry out the pastry completely√
-Forms a crispy shell√
-Prevents burning√ (Any 2) (2)
- 1.4.3 -To allow trapped steam to escape √
- The trapped steam can cause softening of the puffs√ (Any 1) (1)