



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 10

TERM 2 WEEK 3

PANCAKES, CRUMPETS AND WAFFLES WORKSHEET

This document consists of 3 pages.

1.1 Study the picture below and answer the questions that follow:



- (a) Identify the dish in the picture above. (1)
- (b) Name TWO accompaniments that this dish is traditionally served with. (2)
- (c) State the type of batter used to make this dish. (1)
- (d) Mention THREE characteristics of this product. (3)

1.2 Study the picture below and answer the questions that follow:



- (a) Identify the dish in the picture above. (1)
- (b) Suggest TWO other names that this product is also known as. (2)
- (c) State the type of batter used to make this dish. (1)

(d) Explain THREE steps to follow when using the emulsion method to make this batter. (3)

(e) List TWO guidelines to follow to ensure a well-cooked end product. (2)

1.3 Study the picture below and answer the questions that follow:



(a) Identify the dish in the picture above. (1)

(b) Suggest TWO savoury items that could be served as a topping on this dish. (2)

(c) Identify the raising agent used in the Belgium version of this product. (1)

TOTAL MARKS: 20