



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 10

WORKSHEET 1 TEA AND COFFEE

This document consists of 4 pages.

1.1. Match Column A to Column B. Write down only the number and the letter. (5)

	COLUMN A TYPE OF COFFEE		COLUMN B DEFINITION
1.1.1.	Iced coffee	A	Espresso is mixed with equal quantities of cold milk and cream and served in a tall glass, on ice
1.1.2.	Café latté	B	The caffeine (a chemical stimulant) is removed from the final product
1.1.3.	Cappuccino	C	Coffee with hot milk added (French)
1.1.4.	Café Mocha	D	Adding espresso to a glass of hot milk (Italian)
1.1.5.	Café au Lait	E	Combination of equal parts espresso & frothy steamed milk.
		F	Café latté with cocoa powder or chocolate syrup added

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



- (a) State the term given to the infused tea in the picture above. (1)
- (b) Suggest TWO other ingredients that can be used as an infusion. (2)
- (c) What is the main function of drinking these infusions? (1)

1.3. Identify the tea that is indigenous to South Africa. (1)

1.4. Name and explain THREE speciality teas. Tabulate your answer as follows: (6)

	TYPE OF TEA	EXPLANATION
1.4.1		
1.4.2		
1.4.3		

1.5. Study the picture below and answer the questions that follow:



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

(b) Suggest THREE spices that this tea can be brewed with. (3)

1.6. List THREE guidelines to follow when serving tea to a customer. (3)

1.7. Name the TWO types of coffee beans. (2)

1.8. Study the picture below and answer the questions that follow:



(a) Identify the type of coffee in the picture above. (1)

(b) Describe the coffee in the above question. (2)

1.9. Differentiate between *Irish Coffee* and *Café Royale*. (2)

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



(a) Identify the coffee making equipment in each of the pictures above. (3)

(b) Give TWO reasons why coffee making equipment should be cleaned often. (2)

TOTAL MARKS: 35