



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 11

TERM 2 WEEK 6

SAUCES WORKSHEET MARKING GUIDELINES

This document consists of 3 pages.

1.
 - 1.1 Equal amounts of butter and flour ✓ melted ✓ together (2)
 - 1.2 Equal amounts of butter and flour ✓ kneaded ✓ together (2)
2. Béchamel = roux plus flavoured milk ✓

Velouté = roux plus white stock ✓ (2)
3.
 - 3.1 Mayonnaise ✓ (Oil –based sauce) (1)
 - 3.2 **To correct it:**
 - a) Pour 5 ml boiling water into a bowl and gradually beat the curdled mixture into it. ✓
 - b) Beat 1 yolk and 5 ml water together and beat in the curdled sauce slowly ✓ (2)
4.
 - 4.1 Hot brown sauces ✓ (1)
 - 4.2
 - **Espagnole** – original brown sauce made with brown stock, mirepoix and tomatoes. Thickened with a brown roux. ✓ (1)
 - **Jus-roti** – unthickened gravy made from roasted meat juices ✓ (1)
 - **Jus-lie** – brown stock is thickened with cornflour ✓ (1)
 - **Demi-glace** – mixture of ½ brown stock and ½ brown sauce reduced by half ✓ (1)
5. Hollandaise ✓ Bécharnaise ✓ (1)
6.
 - 6.1 Vinaigrette ✓ (1)
 - 6.2 Oil ✓ (3) ✓ to Vinegar ✓ (1) ✓ (4)
 - 6.3 as a salad dressing ✓ (1)
7.
 - 7.1 Mix (slake) ✓ cornflour with cold liquid to form a paste (slurry) ✓
 . Stir the slurry into the hot liquid while stirring ✓ (3)
 - 7.2 Arrowroot ✓ (1)

8.

8.1 Mixture of egg yolks ✓ and cream, ✓ used to thicken and enrich sauces ✓ (2)

8.2 Reducing the volume of liquid by evaporating, ✓ to intensify the flavour ✓ (2)

9.

ANY FOUR ANSWERS (4)

- Light texture ✓
- Glossy appearance ✓
- Definite taste ✓
- Smooth ✓
- No lumps ✓
- Complement the food it's served with ✓
- It should not dominate or disguise the taste of the food ✓

10.

ANY TWO ANSWERS (2)

- Saves time ✓
- Saves money ✓
- Saves labour ✓
- Consistent end result ✓
- Easy to use ✓
- Cheap ✓

TOTAL MARKS: 35