



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 11

TERM 2 WEEK 6

STOCKS WORKSHEET

This document consists of 3 pages.

1. Define the term **stock**. (2)

2.1 Give one word or term for the following statements:

2.1.1 Chopped carrots, celery and onions (1)

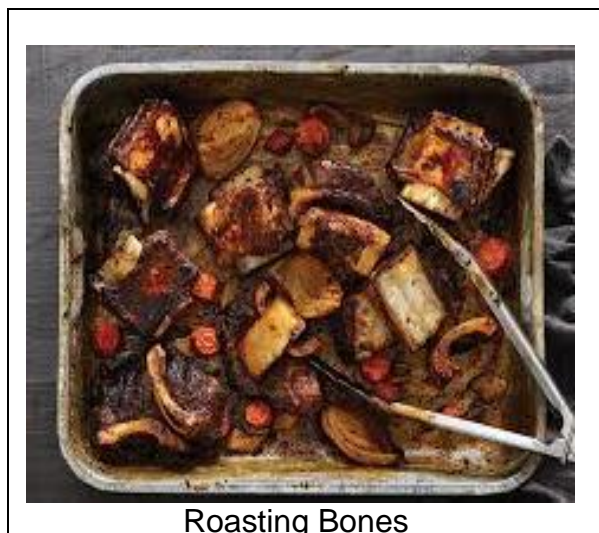
2.1.2 Bundle of parsley, thyme, bay leaves and peppercorns (1)

2.1.3 Adding water to a pan of caramelised meat bits, and then stirring and scraping all the liquid into the stock pot. (1)

2.1.4 A fish stock to which white wine or lemon juice is added. (1)

2.1.5 A combination of chopped parsnips, mushrooms and leeks. (1)

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



Roasting Bones

3.1.1 Identify the TYPE of stock that will be made with the roasted bones. (1)

3.1.2 List TWO advantages of roasting the bones before adding them to the stock.(2)

3.1.3 State the cooking method and time for this type of stock. (2)

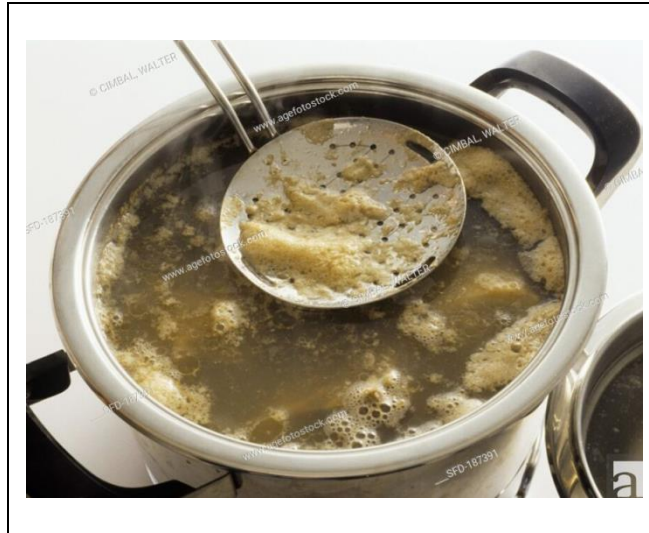
4. Give TWO characteristics of a vegetable stock. (2)

5.1 Suggest TWO reasons each for the following statements:

5.1.1 Start the stock in cold water. (2)

5.1.2 Simmer the stock gently. (2)

6. Study the picture below and answer the questions that follow.



6.1.1 Name the process depicted above. (1)

6.1.2 Explain the importance of the process above in stock making. (1)

6.1.3 Identify the utensil used for this process. (1)

7. Mention THREE advantages and ONE disadvantage of using stock cubes. (4)

TOTAL MARKS: 25