



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

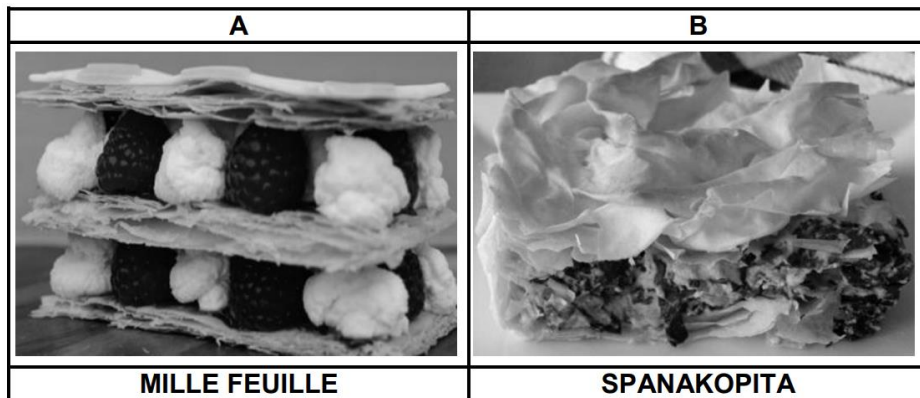
GRADE 12

PASTRY

All the questions in this document were sourced from previous NSC question papers.

This document consists of 4 pages.

1.1 Study the pictures below and answer the questions that follow.



- 1.1.1 Identify the type of pastry used for dishes A and B respectively. (2)
- 1.1.2 Explain the purpose of using iced water in pastry A. (1)
- 1.1.3 Give TWO reasons why fat may ooze out of pastry A during the baking process. (2)
- 1.1.4 Motivate why all apparatus must be cold when preparing pastry A (2)
- 1.1.5 Describe TWO precautionary measures when thawing pastry B. (2)

1.2

- 1.2.1 Name and describe a technique that should be applied to the pastry before it is baked to give the pastry a shiny golden brown appearance. (2)
- 1.2.2 State THREE ways in which shrinking of the pastry can be prevented during the preparation process. (3)

1.2.3

Pastry Ingredients:
oil, butter, eggs,
sugar, flour, milk

The ingredients above are incorrect.

Select THREE correct ingredients used in rich short crust pastry and arrange them in the correct order. (3)

1.3

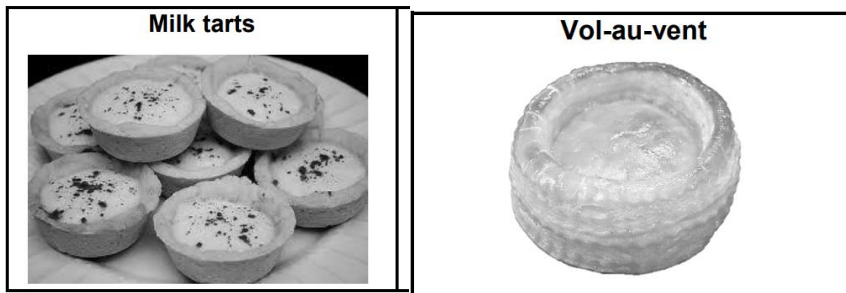
- 1.3.1 Distinguish between purr pastry and short crust pastry used to prepare the snacks with regard to the following aspects. Tabulate your answer as follows in the ANSWER BOOK:

	PURR PASTRY	SHORTCRUST PASTRY
(a) Differences	(2)	(2)
(b) Example of pastry product listed above	(1)	(1)

1.3.2 The crust is baked blind.

- (a) Identify the product which is baked blind that has an egg custard. (1)
- (b) Explain why the crust of the product identified in QUESTION 1.3.1 (b) is baked blind. (2)

1.4 Study the pictures below and answer the questions that follow.



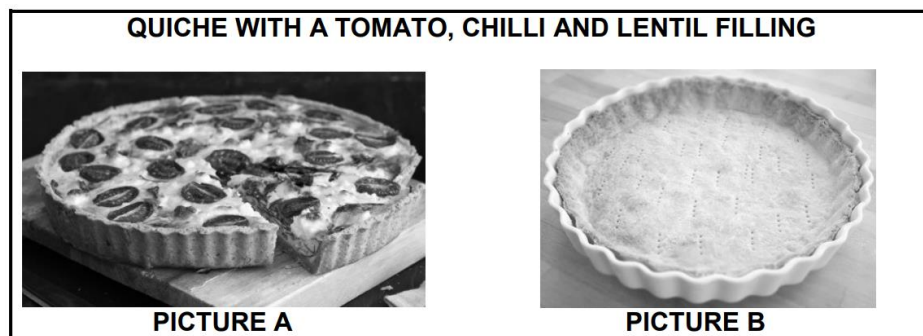
1.4.1 Distinguish between the two products. Redraw the table below in the ANSWER BOOK and complete the table. (6)

	MILK TART	VOL-AU VENTS
Type of pastry	(1)	(1)
Shaping technique	(1)	(1)

1.4.2 Identify a product that should be baked blind. Motivate your answer. (2)

1.4.3 Comment on the appearance of the vol-au-vent. (2)

1.5 Study the pictures below and answer the questions that follow.



1.5.1 Identify the type of pastry used in PICTURE A. (1)

1.5.2 Name and explain the technique applied in PICTURE B. (2)

1.5.3 Motivate why the pastry shell above should be sealed with an egg wash before adding the filling. (1)

1.6 Study the photograph of a vol-au-vent below and answer the questions that follow.



1.6.1 Identify the pastry used to make the vol-au-vent. (1)

- 1.6.2 State the functions of the following ingredients in the preparation of the pastry above:
- (a) Butter (4)
 - (b) Water
- 1.6.3 Suggest TWO savoury fillings that may be used in the vol-au-vent. (2)
- 1.6.4 What are the characteristics of a successful vol-au-vent? (3)