

SMARTWIZ

GRADE11 HOSPITALITY EXAM

MARKS: 100

TIME: 2 HOURS

SCHOOL _____

CLASS (eg. 4A) _____

SURNAME _____

NAME _____

MARKS	
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Instructions for Learners:

- Read all instructions carefully before you begin the exam.
- Write your full name and student number clearly on the answer sheet/book.
- Answer all questions unless otherwise instructed.
- Show all your work/calculations where necessary.
- Write neatly and clearly.
- Use only a blue or black pen. Do not use correction fluid or tape.
- Electronic devices (calculators, cell phones, etc.) are not allowed unless explicitly permitted.
- Raise your hand if you have any questions.
- Do not talk to other learners during the exam.
- Any form of cheating will result in immediate disqualification from the exam.

This exam consists of five pages, including the cover page.

SECTION A: MULTIPLE CHOICE QUESTIONS (20 marks)

Choose the correct answer and write the letter next to the question number.

1.1 What is the main purpose of garnishing a dish?

- A) To increase cooking time
- B) To enhance appearance and flavor
- C) To add calories
- D) To reduce portion size

_____ (1)

1.2 Which kitchen utensil is best used for flipping pancakes?

- A) Whisk
- B) Spatula
- C) Ladle
- D) Tongs

_____ (1)

1.3 What is the recommended minimum handwashing time to ensure hygiene?

- A) 5 seconds
- B) 10 seconds
- C) 20 seconds
- D) 1 minute

_____ (1)

1.4 Which of the following is a dry heat cooking method?

- A) Boiling
- B) Roasting
- C) Steaming
- D) Poaching

_____ (1)

1.5 Which food group is a rich source of dietary fiber?

- A) Fruits and vegetables
- B) Meat and fish
- C) Dairy products
- D) Oils and fats

_____ (1)

1.6 What is the first step when dealing with a choking customer?

- A) Give water
- B) Encourage coughing
- C) Perform the Heimlich maneuver immediately
- D) Call emergency services

_____ (1)

1.7 What type of menu offers a set number of courses at a fixed price?

- A) À la carte
- B) Table d'hôte
- C) Buffet
- D) Tasting menu

_____ (1)

1.8 Which of the following is NOT a safety hazard in the kitchen?

- A) Wet floors
- B) Sharp knives
- C) Properly stored utensils
- D) Loose electrical cords

_____ (1)

1.9 What is the main role of a maître d' in a restaurant?

- A) Cooking meals
- B) Managing front-of-house staff and greeting guests
- C) Washing dishes
- D) Delivering food orders

_____ (1)

1.10 Which drink is traditionally served in a wine glass?

- A) Coffee
- B) Red wine
- C) Orange juice
- D) Beer

_____ (1)

SECTION B: MATCHING QUESTIONS (20 marks)

Match the term in COLUMN A with the correct description in COLUMN B. Write the letter next to the question number.

COLUMN A	COLUMN B
2.1 Mise en place	A) Preparation and organization of ingredients
2.2 Julienne	B) Cutting vegetables into thin strips
2.3 Bain-marie	C) Cooking with steam above boiling water
2.4 Consommé	D) Clear, flavorful broth
2.5 Fermentation	E) Process of converting sugars into alcohol

2.1 _____

2.2 _____

2.3 _____

2.4 _____

2.5 _____

SECTION C: VISUAL QUESTION (10 marks)

Look at the picture below and answer the questions:



3.1 Identify the main protein source in the salad.

(2)

3.2 List three vegetables visible in the salad.

(3)

3.3 Explain why adding fresh herbs as garnish is important for this dish.

(3)

3.4 Suggest one dressing that would complement this salad and explain why.

(2)

SECTION D: LONG QUESTIONS (30 marks)

4.1 Describe five key elements to consider when planning a menu for a hotel restaurant.

(10)



4.2 Explain the importance of food safety in hospitality and list four practices to ensure it.

(10)

4.3 Discuss how cultural diversity influences food choices and menu planning in the hospitality industry.

(10)

END OF EXAM

TOTAL : 100



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SECTION A: MULTIPLE CHOICE QUESTIONS (20 marks)

- 1.1 B) To enhance appearance and flavor
 - 1.2 B) Spatula
 - 1.3 C) 20 seconds
 - 1.4 B) Roasting
 - 1.5 A) Fruits and vegetables
 - 1.6 B) Encourage coughing
 - 1.7 B) Table d'hôte
 - 1.8 C) Properly stored utensils
 - 1.9 B) Managing front-of-house staff and greeting guests
 - 1.10 B) Red wine
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SECTION B: MATCHING QUESTIONS (20 marks)

- 2.1 A) Preparation and organization of ingredients
 - 2.2 B) Cutting vegetables into thin strips
 - 2.3 C) Cooking with steam above boiling water
 - 2.4 D) Clear, flavorful broth
 - 2.5 E) Process of converting sugars into alcohol
-

SECTION C: VISUAL QUESTION (10 marks)

- 3.1 Grilled chicken strips (2)
 - 3.2 Mixed greens, cherry tomatoes, cucumbers (3)
 - 3.3 Adding fresh herbs enhances flavor, adds aroma, and improves visual appeal (3)
 - 3.4 Suggested dressing:
 - Example: Balsamic vinaigrette because it complements the freshness of the vegetables and adds a tangy flavor (2)
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SECTION D: LONG QUESTIONS (30 marks)

4.1 Five key elements for menu planning:

- Variety of dishes
- Nutritional balance
- Cost and profitability
- Seasonal availability of ingredients
- Customer preferences and dietary needs

4.2 Importance of food safety and practices:

- Prevents foodborne illnesses
- Maintains customer health and reputation
- Practices: Handwashing, correct storage temperatures, avoiding cross-contamination, cleaning surfaces regularly

4.3 Cultural diversity and menu planning:

- Different cultures have unique food preferences and dietary restrictions
- Influences choice of ingredients, cooking methods, and presentation
- Helps attract diverse clientele and offers authentic dining experiences

TOTAL : 100

MYST PATHWORKS