

HOSPITALITY STUDIES GRADE 10

TERM 2 WEEK 3

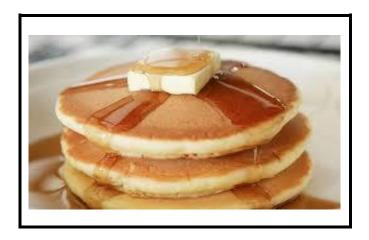
PANCAKES, CRUMPETS AND WAFFLES WORKSHEET

This document consists of 3 pages.

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



- (a) Identify the dish in the picture above. (1)
- (b) Name TWO accompaniments that this dish is traditionally served with. (2)
- (c) State the type of batter used to make this dish. (1)
- (d) Mention THREE characteristics of this product. (3)
- 1.2 Study the picture below and answer the questions that follow:



- (a) Identify the dish in the picture above. (1)
- (b) Suggest TWO other names that this product is also known as. (2)
- (c) State the type of batter used to make this dish. (1)

- (d) Explain THREE steps to follow when using the emulsion method to make this batter. (3)
- (e) List TWO guidelines to follow to ensure a well-cooked end product. (2)
- 1.3 Study the picture below and answer the questions that follow:



- (a) Identify the dish in the picture above. (1)
- (b) Suggest TWO savoury items that could be served as a topping on this dish. (2)
- (c) Identity the raising agent used in the Belgium version of this product. (1)

TOTAL MARKS: 20