HOSPITALITY STUDIES

Dear Grade 12 Hospitality Studies learner

Hospitality Studies is a subject consisting of two components, i.e. practical and theoretical.

Content Checklist

Use the following tables as a checklist to ensure that you have studied all the topics mentioned in the 2023/2024 ATP and 2021 exam guidelines in full.

Layout of the paper and topics

Section A: Q1: 40

Short questions (all topics)

- Multiple choice
- Matching
- One word/term
- Selection/ Identification
- Rearrange

Section B: Q2: 20

Kitchen and restaurant operations

- Professionalism in the Hospitality industry
- Computer operations Hygiene, safety, and security

Hygiene

- Food borne Diseases

Section C: Q3 &Q4 (40x2)

Nutrition and menu planning

- Principles of menu planning
- Ingredients causing allergic reactions
- Cocktail functions
- Costing

Food Commodities

- Choux pastry
- Pastry
- Meat
- Preserved Foods
- Vegetarianism
- Deserts
- Gelatine

Section D: Q5 &6 (30x2)

Sectors and Careers

- Contribution of the hospitality industry to the South African economy
- Careers in the hospitality industry
- Self-employment
- Marketing

Food and Beverage Service

- Preparing venues and table setting for four course dinners
- Classification of wine types
- Dispensing bar beverages

Trim and peel strategy

https://drive.google.com/file/d/1Tc14y3WT_KSEOYKX56o0omJT2WxHVQUb/view?usp=sharing

The final question paper

- The layout of the paper is the same as the one on the left-hand side.

In section A

- Expect to see short questions covering all the topics.
- The questions will either be easy or moderate in difficulty and will incorporate the 3 cognitive levels.

Sections B, C and D

The nature of the questions

- Identification of pictures/ drawings/ photos (source-based responses)
- Analysis/ Interpretation of illustrations/ graphs/tables with data
- Medium-response questions
- Long-response questions
- Questions start easy, become moderately difficult and then difficult. Therefore, you should know how to respond in each question by looking at what the instructional verb requires you to do and the knowledge you must know in order to respond properly.

Assessment Requirements

School Based Assessment (SBA)

Term 1	**Marks**
March Test	50%
3 Practical lessons	25%
1 Skills test	25%
Term 2	
3 practical lessons	25%
1 Skills test	25%
June examinations	50%
Term 3	
September trial examinations	100%
Practical Assessment Task (PAT)	100%
1 PAT exam	
Compulsory - Failure to do your PAT exam will result in an **INCOMPLETE RESULT** and you will have to do the PAT the following year to receive your matric certificate.	

Tips for successful exams

- Study all the topics in great detail.
- Know subject specific concepts and terminology
- Read instructions carefully.
- Analyse the action verbs and determine what is expected of you to do.
- Use the trim and peel method to analyse and formulate answers.
- Time management: Mark allocation determines time spent on question and how you must respond.
- Write answers in the correct order e.g., steps in a recipe, serving wine, crumbing down, presenting bread etc.
- Don't leave blank spaces. If you don't know the correct answer, write anything.
- Keep abreast of current trends within the industry which are relevant to hospitality studies.

SCAN ME!
Hospitality Studies Overview