

**GRADE 11**

**HOSPITALITY STUDIES**

**08 JUNE 2020**

**INSTRUCTION:** Read textbook p2 The significance of South Africa's culinary cultural heritage

Unit 1 Provide food for different cultural needs

1.1 Halaal foods

1.2 Kosher foods

1.3 African foods

1.4 Food and indigenous ingredients in the South African Hospitality Industry

**Work to complete: P6**

**Activity 1 Identify cultural groups and their traditional foods, question 1 to 5**

**10 JUNE 2020**

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**INSTRUCTION:** Read textbook P7

Unit 2: Cape Malay, Indian, African and other influences and indigenous ingredients

2.1 Influence of the early inhabitants

2.2 The Cape Malay influence

2.3 The Indian influence

2.4 Indigenous African influence

**P10 textbook Activity 2 Write about mealie pap Questions 1 – 4**

**11 JUNE 2020**

**HOSPITALITY STUDIES GRADE 11**

**INSTRUCTION:** Read P11 Textbook

Afrikaner (boerekos) and Cape-Dutch cuisine

**12 JUNE 2020**

**HOSPITALITY STUDIES**

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**INSTRUCTION:** P13 Textbook Read Unit 3

European influence –The Dutch influence

-The French Huguenot influence

-The British influence

-The German influence

-The Irish influence

### 3.2 The Mediterranean and other modern culinary influences on South African cuisine

-The Portuguese influence

-The Greek influence

-The Italian influence

-Other modern influences

**Work to complete: P16** Textbook Plan menus showcasing the European and Mediterranean influences Questions 1 - 5