higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY HYGIENE AND SAFETY N4

15 JUNE 2018

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1

1.1.1	D
1.1.2	C
1.1.3	B
1.1.4	C
1.1.5	A
1.1.6	C
1.1.7	D
1.1.8	A
1.1.9	A
1.1.10	C

(10 × 2) (20)

1.2

1.2.1	F
1.2.2	E
1.2.3	G
1.2.4	A
1.2.5	H
1.2.6	B
1.2.7	C
1.2.8	J
1.2.9	D
1.2.10	K

(10 × 1) (10)

1.3

1.3.1	False
1.3.2	True
1.3.3	False
1.3.4	False
1.3.5	False
1.3.6	True
1.3.7	False
1.3.8	True
1.3.9	True
1.3.10	True

(10 × 1) (10)

1.4 1.4.1 Synthetic detergents are soapless and will not form scum in hard water.

1.4.2 Cross-contamination occurs when uncontaminated food comes in contact with contaminated food which then also becomes contaminated.

1.4.3 Chemical spoilage refers to chemical changes which occur naturally, e.g. loss of moisture and enzymatic reactions.

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1.4.4 Microbiological spoilage refers to contamination by various microorganisms such as bacteria, yeasts and moulds.

1.4.5 Viral food poising is caused by viruses transmitted to the body via water or food.

(5 × 2) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1
- Thermoplastic✓ – nylon✓ or vinyl✓
- Thermosetting✓ – melamine✓ or Bakelite✓ (2 × 3) (6)

2.2
- Live or dead bodies including larvae or pupae in and around the premises
- Rodent droppings
- Damage to sacks, packages, boxes caused by rodent gnawing and clawing actions
- Spillages near sacks of food
- Rodent smears around pipework
- Footprints in the dust (6)

2.3 2.3.1 A sanitiser is a chemical used to clean used equipment and to kill most microorganisms for food preparation.

2.3.2 Physical food spoilage refers to the damage caused to food through braising or spoilage by insects or due to tins which are not properly sealed.

2.3.3 Microbiological food spoilage refers to contamination by various microorganisms which cause ordinary food spoilage such as mildew grown at lower temperatures.

2.3.4 Sterilisation is a process that kills all pathogenic microorganisms.

2.3.5 Spontaneous food spoilage occurs when food becomes spoiled automatically or spontaneously through a process called autolysis when stored for long periods. The process is due to the action of enzymes.

(5 × 2) (10)

2.4 2.4.1 Clostridium botulinum (2)
2.4.2 Yeast (1)
2.4.3 Salmonella (1)

2.5 2.5.1
- Wash with mild detergent solution.
- Rinse.
- Dry. (3)

2.5.2
- Always switch off the power.
- Remove all detachable parts.
- Remove all food residues with a needle, brush or cloth.
- Wash using the two-sink method.
- Rinse with a disinfectant.
- Rinse with clean water.
- Dry after each preparation.
- Replace all parts and test the machine. (9)

2.6
- Good personal hygiene ensures a high level of health, so that people may be more effective and efficient when performing their duties.
- It helps in preventing the spreading of disease in food-service establishments.

(2)

2.7
- Do not cough, sneeze or smoke over food.
- Never lick your fingers.
- Never scratch or rub your head or any parts of your body.
- Never chew gum.
- Do not blow over food or utensils.
- Do not bite your nails.
- Never dry or wipe your hands on a dirty apron.
- Never taste food with the same utensils used for stirring or food preparation.
- Handkerchiefs may carry infection – rather use tissues which are easily disposable.
- Never wear a soiled apron or overalls. (10)

[50]

QUESTION 3

3.1 3.1.1
- Select food from a supplier that maintains high hygienic standards.
- Wash hands frequently.
- Avoid partial cooking.
- Use clean utensils.
- Disinfect raw food.
- Cover food.
- Cool or heat food correctly when serving.
- Thaw correctly.
- Cook and eat food on the same day. (Any 8 × 1) (8)

3.1.2
- Care of skin, hair, feet and hands
- Clean clothes
- Hygienic habits (etiquette rules)
- Medical checkups (4)

3.2 3.2.1 Food can absorb perfume✓ and the customer can complain.✓ (2)

3.2.2
- Spit easily comes on fingers.
- Smoking encourages sneezing and coughing.
- Cigarette ends and ash may drop into the food and cross-contamination can occur. (3 × 2) (6)

3.3 Temperature ranging between 10 °C and 60 °C✓ increases the growth rate of bacteria,✓ yeast and mould. Thermophiles are microorganisms which prefer a high temperature to grow (45 °C to 65 °C).✓ Psychrophiles are microorganisms which grow in cold places at 0 °C to 15 °C✓. Mesophiles form a large group and the optimum temperature for growth is ±37 °C.✓✓ (6)

3.4
- Wash hands frequently before and during food preparation.
- All utensils, cloths and surfaces should be thoroughly clean.
- Avoid partial cooking.
- Separate raw and cooked food.
- Refrigerate cooked food.
- Wash all fruit and raw vegetables.
- Do not use wooden work tops or utensils.
- Cover food. (8)

3.5
- The pans do not tarnish.
- The pans are suitable for many cooking processes. (2 × 2) (4)

3.6
- Energy saving
- Flexible
- Faster cooking time
- Hygienic
- Safe
- Improved working environment (6 × 2) (12)

[50]

QUESTION 4

4.1 4.1.1
- Handle the casualty gently.
- Keep the person comfortable.
- Lay him/her down on his/her back with his/her feet raised ±20 cm to increase blood flow to his/her brain.
- Wipe his/her face, moisten his/her lips and comfort him/her.

(4 × 2) (8)

4.1.2
- Place the casualty in a sitting position with the head held slightly forward.
- Instruct the casualty to pinch the nostrils closed with the thumb and index fingers.
- Loosen clothes around the neck and chest if it is uncomfortable.
- If bleeding does not stop get medical assistance. (4 × 2) (8)

4.2
- Do not use any equipment unless you understand it completely.
- Do not touch any food from a running machine.
- All safety devices must be in place before operating.
- Unplug electrical equipment before cleaning it.
- The machine should be in the correct running order before use.
- The controls of the machine should be operated by the person using the machine.
- Machine attachments should be correctly assembled and only the correct tools should be used to force food through mincers.
- When using mixing machines, hands should not be placed inside the bowl until it has stopped revolving. (Any 7 × 1) (7)

4.3
- Preserve life
- Prevent further injuries
- Promote recovery (3)

4.4 4.4.1
- Incorrect storage of dessert
- Untidy storeroom
- Pest infestation (3 × 2) (6)

4.4.2
- It should be kept clean.
- Floors should be free of cracks and easy to wash.
- Shelves should be easy to clean.
- Temperature should range from 10–20 °C.
- Spillages and breakages must be cleaned immediately.
- The storeroom should be free of waste and vermin to prevent the spread of bacteria.
- The storeroom should be out of direct sunlight. (Any 5 × 1) (5)

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4.5
- Prevent accidents by developing practical, safe habits.
- The level of lighting, ventilation, heating and noise must be acceptable.
- Lighting should be sufficient without producing glare.
- Poor ventilation makes working conditions difficult and can lead to tiredness and headaches.
- Walls and floors should be made of materials which are hardwearing and easy to clean.
- Floors must not be slippery.
- Information and training must be provided.
- Electric wiring must be in good condition.
- Equipment must have the necessary safety devices. (Any 8 × 1) (8)

4.6
- Buy frozen food last, just before you go home.
- Keep food away from pest and insects.
- Do not eat any raw dough that contains eggs.
- Use equipment, cookware and dishes with smooth, nonporous surfaces with no cracks and joints.
- Remember that freezing and refrigeration inhabits the growth of microorganisms, but do not destroy them.
- Never taste food that has probably been spoiled.
- All food that is to be eaten raw should be washed thoroughly. (Any 5 × 1) (5)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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