higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N820**(E)**(J15)H

# NATIONAL CERTIFICATE

# INTRODUCTORY HYGIENE AND SAFETY N4

(19050104)

**15 June 2018 (X-Paper)**
**09:00–12:00**

**This question paper consists of 8 pages.**

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# DEPARTMENT OF HIGHER EDUCATION AND TRAINING
# REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
INTRODUCTORY HYGIENE AND SAFETY N4
TIME: 3 HOURS
MARKS: 200

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**INSTRUCTIONS AND INFORMATION**

1. Answer ALL the questions.
2. Read ALL the questions carefully.
3. Number the answers according to the numbering system used in this question paper.
4. Write neatly and legibly.

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## SECTION A

## QUESTION 1

1.1 Various options are given as possible answers to the following questions. Choose the answer and write only the letter (A–D) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

1.1.1 ONE advantage of wooden chopping boards:

A Hygienic
B Clean
C Without cracks
D Porous

1.1.2 Food should be covered while in a refrigerator to prevent …

A freshness.
B crispiness of vegetables.
C drying out and absorbing colours.
D coldness.

1.1.3 Food stored in a copper pan may lead to poisoning caused by …

A plants.
B chemicals.
C humans.
D bacteria.

1.1.4 An oven in which hot air is circulated with force:

A Microwave oven
B Induction cooker
C Convection oven
D Steamer

1.1.5 A microorganism that easily spreads by handling food:

A Staphylococcus
B Mould
C Yeast
D Amoeba

1.1.6 A/An … runs on electricity and comprises five individually heat-controlled knobs under a ceramic glass surface.

A brat pan
B induction cooker
C halogen hob
D hot cupboard

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1.1.7 A … is an appliance with a high-speed motor and stainless steel blades used to purée food.

A food processor
B food slicer
C kettle
D liquidiser/blender

1.1.8 To avoid gas explosion …

A ensure that the gas cylinder is outside.
B ensure that that the gas is properly lit.
C smoke next to a gas stove.
D ensure that the gas cylinder is in the house.

1.1.9 … are also known as nonpathogenic microorganisms.

A Harmless microorganisms
B Staphylococcus microorganisms
C Harmful microorganisms
D Mycotoxins

1.1.10 A/An … has a solid top made of vitroceramic material and provides heat when pans are put on it.

A halogen hob
B boiling pan
C induction cooker
D brat pan

(10 × 2) (20)

1.2 Choose a description from COLUMN B that matches an item in COLUMN A. Write only the letter (A–K) next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

| COLUMN A | | COLUMN B | |
|---|---|---|---|
| 1.2.1 | Treating dandruff | A | ash may drop into food |
| 1.2.2 | Tasting food | B | produce toxic substances in food |
| 1.2.3 | Hands should be washed | C | acidity or alkalinity of food |
| 1.2.4 | No smoking in the kitchen | D | only in the cloak room |
| 1.2.5 | No jewellery in the kitchen | E | done with a clean spoon |
| 1.2.6 | Pathogenic microorganisms | F | use special shampoo |
| 1.2.7 | pH | G | every time you change activities |
| 1.2.8 | Prevent burns | H | ideal breeding places for germs |
| 1.2.9 | Combing hair | I | no strong perfumes |
| 1.2.10 | Coughing | J | keeping pan handles out of working ways |
| | | K | turn away from food |

(10 × 1) (10)

1.3 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'True' or 'False' next to the question number (1.3.1–1.3.10) in the ANSWER BOOK.

1.3.1 Colourless nail polish may be worn in the food-preparation area.

1.3.2 Hands must be washed after handling nonfood items like boxes, tins or other packing materials.

1.3.3 You may blow your nose while working with food.

1.3.4 Jewellery may be worn in the food-preparation area.

1.3.5 Any breakage of skin is not an ideal breeding place for bacteria.

1.3.6 Bacteria are used to make sour milk and cheese.

1.3.7 Pests do not need food and shelter.

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1.3.8 A liquidiser purées or blends food.

1.3.9 Hot cupboards are used for heating plates.

1.3.10 Cleaning materials are kept in a separate dry store.

(10 × 1) (10)

1.4 Define each of the following terms:

1.4.1 Synthetic detergent

1.4.2 Cross-contamination

1.4.3 Chemical spoilage

1.4.4 Microbiological spoilage

1.4.5 Viral food poisoning

(5 × 2) (10)
**[50]**

**TOTAL SECTION A: 50**

**SECTION B**

**QUESTION 2**

2.1 Name TWO groups of plastics and give TWO examples of each. (2 × 3) (6)

2.2 Which signs can make one aware of food pests on a food premises? (6)

2.3 Define each of the following terms:

2.3.1 Sanitiser

2.3.2 Physical food spoilage

2.3.3 Microbiological food spoilage

2.3.4 Sterilisation

2.3.5 Spontaneous food spoilage

(5 × 2) (10)

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2.4 Name the microorganism responsible for each of the following:

2.4.1 Botulism (2)

2.4.2 Making bread and beer (1)

2.4.3 Contamination of chicken, turkey and pork (1)

2.5 Describe the cleaning of each of the following pieces of equipment:

2.5.1 Boiling pans (3)

2.5.2 Large electrical appliances (9)

2.6 Give TWO reasons why personal hygiene is essential for food-service employees. (2)

2.7 Lillian is employed to prepare food at a KFC restaurant.

State 10 unhygienic habits Lillian must avoid at all cost while preparing food. (10)
**[50]**

**QUESTION 3**

3.1 Discuss, under each the following headings, ways to reduce the contamination of food with bacteria:

3.1.1 Care of food (8)

3.1.2 Care of person (4)

3.2 Give reasons for each of the following:

3.2.1 Perfume and aftershave must be discouraged in the food-preparation area. (2)

3.2.2 Smoking is not allowed in the kitchen. (3 × 2) (6)

3.3 Briefly explain temperature as one of the conditions required for the growth of microorganisms. (6)

3.4 Which factors should be considered for the hygienic handling of food when doing food preparation? (8)

3.5 Saucepans and stock pans are made of cast aluminium.

What are the advantages of cast aluminium? (2 × 2) (4)

3.6 Give SIX advantages of an induction cooker. (6 × 2) (12)
**[50]**

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## QUESTION 4

4.1 Explain the first-aid treatment to apply in each of the following cases:

4.1.1 Shock (4 × 2) (8)

4.1.2 Nose bleeding (4 × 2) (8)

4.2 Accidents are easily caused by misusing machines.

How can injuries of this nature be prevented? (7)

4.3 Explain the aims of first aid. (3)

4.4

Nine out of 22 people who dined at a KFC restaurant suffered from severe diarrhoea, vomiting and fever. 16 people had eaten dessert from the trolley, including the nine people affected.

On investigation it was found that dessert left over from the previous evening had not been thrown away, but served again. The dessert had been left on the trolley which was left in the storeroom overnight. The storeroom was very untidy with packets of food on the floor.

The environmental health officer investigating the incident found traces of mice infestation, namely torn packets on the floor, droppings and gnawing marks on the skirting boards. The proprietor was aware of the infestation and laid mouse traps. The remaining two desserts containing cream were sent for analysis and were found to be heavily contaminated with bacteria.

4.4.1 Name and discuss ALL possible faults made in this restaurant. (3 × 2) (6)

4.4.2 Explain how a dry-food storeroom should be managed. (5)

4.5 How should food handlers create a safe workplace? (8)

4.6 Give FIVE hints to prevent food poising. (5)

**[50]**

**TOTAL SECTION B: 150**
**GRAND TOTAL: 200**

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