higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY HYGIENE AND SAFETY N4

7 June 2021

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1 C
1.2 A
1.3 D
1.4 B
1.5 C
1.6 C
1.7 A
1.8 B
1.9 C
1.10 B

(10 × 1) **[10]**

QUESTION 2

2.1 True
2.2 False
2.3 False
2.4 False
2.5 False
2.6 True
2.7 False
2.8 True
2.9 False
2.10 True

(10 × 2) **[20]**

QUESTION 3

3.1 D
3.2 F
3.3 C
3.4 E
3.5 A
3.6 B
3.7 H
3.8 J
3.9 G
3.10 I

(10 × 1) **[10]**

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QUESTION 4

4.1 Cook's knife
4.2 Deep-freeze knife
4.3 Oyster knives
4.4 bruises
4.5 cold
4.6 sanitisers
4.7 bread
4.8 clostridium
4.9 raw
4.10 Micro-organisms

(10 × 1) **[10]**

TOTAL SECTION A: 50

SECTION B

QUESTION 5

5.1 5.1.1
- Waste should be taken out a few times a day and put into lidded containers.
- Waste material should be separated into wet and dry garbage.
- Waste bins used inside must be emptied as often as possible.
- Leftover food, like residues from potato preparations, should be removed from the workplace immediately.
- Always wash your hands after disposing of waste. (Any 4 × 1) (4)

5.1.2
- Empty food and waste containers into the main garbage.
- Scrub out with hot water and detergent.
- Air dry or dry with paper cloth.
- Wash hands when finished. (Any 3 × 1) (3)

5.1.3
- Remove all waste food from workplace and put it in a lined bin.
- Wash your hands after handling garbage.
- Clean garbage containers frequently with hot, soapy water.
- Bins must always be covered.
- Use a suitable size to prevent overflow.
- Line all garbage bins with plastic. (6)

5.1.4 Rubbish✓ that includes non-returnable packing cases, wrappings and empty cans,✓ or swill,✓ which includes food scraps, vegetable peels and all waste suitable for feeding animals.✓ (4)

5.1.5
- Must be far away from the food storeroom
- Must be well protected from the weather
- Should have a concrete floor and be disinfected
- Must be secured from animals (4)

5.2 5.2.1 Sharpening steel – used to realign the knife edges in between sharpening✓

5.2.2 Sharpening stone – used to sharpen steel blades and cutting edges of knives✓

(2 × 2) (4)

5.3
- Will reduce the life of the knife
- Will damage handles made of wood
- Is dangerous as someone may put hands inside water and be cut (3)

5.4
- Make sure cutting surface is secure.
- Always use the correct knife for the job.
- Never pick up the knife by the blade.
- Cut away from your body and away from your hands.
- Wipe knife with the blade away from your hands. (5 × 2) (10)

5.5
- Pre-cleaning✓ – remove food scraps, dirt and grease by soaking, scraping, rinsing and sweeping✓
- Main cleaning✓ – remove surface dirt by washing and scrubbing✓
- Sanitising✓ – use a chemical sanitiser or very hot water to rinse or soak✓
- Air drying✓ – allow items to air dry naturally✓
- Post-cleaning✓ – make sure that all cleaning equipment has been cleaned and dried properly✓ (5 × 2) (10)

[50]

QUESTION 6

6.1
- Rinse away any food debris using cold water.
- Half fill the basin with warm water.
- Wet a cleaning cloth and apply multipurpose cleaner.
- Use a mild abrasive like steel wool to give your sink a thorough clean.
- Clean the draining board, taps, plugs and chains, and underneath the pipes.
- Change the water as necessary.
- Drain the basin down the wall and remove debris stuck in plug hole.
- Ensure that the sink is draining efficiently.
- Rinse all areas with warm water.
- Polish taps with dry disposable towelling or kitchen paper. (9)

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6.2 6.2.1
- Sweep the floor to remove food debris before cleaning.
- Move equipment before starting, if possible.
- Place out warning signs.
- Use hot, soapy water to wash the floor.

6.2.2
- Wash down with a detergent and hot water.
- Use a disposable washcloth or sponge.
- Rinse surfaces thoroughly with a chemical disinfectant added to water.
- Polish the wall surface with a dry cloth.

6.2.3
- Use strong detergent and hot water to scrub.
- Gratings may be removed and scrubbed outside the kitchen.
- Grease traps may be serviced by the maintenance department.
- A blockage in the drainage pipes must reported to the supervisor.

6.2.4
- Wipe off crumbs and loose dirt.
- Wash down with a detergent and hot water.
- Use a disposable cloth or sponge.
- Rinse surfaces thoroughly with a chemical disinfectant.

(4 × 4) (16)

6.3 6.3.1 Fish and shellfish: 0 ˚C–1 ˚C
6.3.2 Meat and poultry: 1 ˚C–3 ˚C
6.3.3 Eggs, dairy products and leftovers: -3 ˚C–4 ˚C
6.2.4 Fruit and vegetables: 7 ˚C– 3 ˚C

(4 × 1) (4)

6.4
- Chips and cracks on porcelain and ceramic utensils
- Splintered wood in wooden utensils
- Scratches or damage on original surface of utensils
- Glass utensils with cracks or chips
- Loose handles on pots and pans
- Rust contamination
- Pitting in aluminium utensils (7 × 2) (14)

6.5
- Cans
- Bottles
- Packets
- Boxes
- Bags (5)

6.6 6.6.1
- Pack loosely to minimise bruising
- Store fruit away from strong-smelling foods (Any ONE) (1)

6.6.2
- Place in a moisture-proof bag
- Do not stack too many layers, as it will crush the contents
- Do not put hot bread in a cold room (Any ONE) (1)

[50]

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QUESTION 7

7.1 7.1.1
- Clean
- Free from waste and free from vermin
- Free from cracks and easy to wash
- Shelves should be easy to wash

7.1.2
- Well situated in a well-ventilated area away from heat sources
- Cool room should not be overloaded
- Food should not be placed directly on the floor
- Temperature should be checked according to organisational policies

7.1.3
- Temperature maintained at -18 °C to retard bacterial growth
- Easy to clean
- Freezers should not be overloaded
- Door seals should be in good condition

(4 × 3) (12)

7.2 7.2.1 Dissolve heavy grease and oil that water-based cleaners cannot dissolve.

7.2.2 Mostly used for cleaning enamel and ceramic surfaces like tiles.

7.2.3 Serves as washing and cleaning agent.

7.2.4 Removes a variety of stains.

(4 × 2) (8)

7.3
- Get trained in their use
- Wear protective clothing
- Use any machine guarding provided
- Follow the manufacturer's instructions (Any 3 × 1) (3)

7.4
- Provide stools
- Provide height
- Redesign or reposition tasks
- Avoid awkward postures
- Use mechanical aid (Any 4 × 1) (4)

7.5 First aid is the assistance given to any person suffering a sudden illness or injury, with care provided to preserve life, prevent the condition from worsening or to provide recovery. (2)

7.6
- Salmonella
- Staphylococcus
- Clostridium perfringens
- Bacillus cereus (4)

7.7
- Time
- Water
- Temperature
- Nutrients (4)

7.8 7.8.1
- Bee sting
- Being in contact with materials where viruses are present
- Allergic reaction to plants, mould and insects (3)

7.8.2
- Intimidation or verbal abuse
- Working hours
- Rotating shift work (2)

7.9
- Avoid contact with energised electrical circuits.
- Disconnect the power before servicing electrical equipment.
- Be sure that hands are dry when handling electrical equipment.
- Minimise the use of electrical equipment in cold rooms. (4 × 2) (8)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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