higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N1410 **(E)**(J6)H
**JUNE EXAMINATION**

**NATIONAL CERTIFICATE**

# SANITATION AND HOUSEKEEPING N4

(8060104)

**6 June 2016 (X-Paper)**
**09:00–12:00**

**This question paper consists of 9 pages.**

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

NATIONAL CERTIFICATE
SANITATION AND HOUSEKEEPING 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

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 (1.1–1.10) in the ANSWER BOOK.

1.1 Flammable gasses such as propane can be extinguished by using a …

A dry powder extinguisher.
B water fire extinguisher.
C foam fire extinguisher.
D specialist fire extinguisher.

1.2 … are the smallest of all micro-organisms.

A Algae
B Protozoa
C Viruses
D Fungi

1.3 All food handlers should undergo a medical checkup at least every …

A year.
B month.
C two years.
D six months.

1.4 … are simple unicellular animals that can cause diseases such as malaria.

A Algae
B Protozoa
C Viruses
D Fungi

1.5 A person with latent tuberculosis will …

A not feel sick.
B have chest pains.
C cough blood.
D lose weight.

1.6 … is NOT an example of an anti-tuberculosis drug.

A Isoniazid
B Rifampin
C Ketamin
D Streptomycin

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1.7 Vegetative micro-organisms can be killed with …

A moist heat at 50 °C to 70 °C.
B dry heat at 100 °C.
C moist heat at 100 °C
D dry heat at 50 °C to 70 °C.

1.8 The sputum test uses a saliva sample of a person to test for …

A HIV/Aids.
B drugs.
C alcohol.
D tuberculosis (TB).

1.9 … are Fungi that contain no chlorophyll and live on dead plants and animals.

A Rhizopus
B Parashytes
C Saprophytes
D Amoeba

1.10 Fires caused by electrical apparatus can be extinguished by a …

A carbon dioxide extinguisher.
B water fire extinguisher.
C dry powder extinguisher.
D foam fire extinguisher.

(10 × 1) **[10]**

**QUESTION 2**

Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (2.1–2.10) in the ANSWER BOOK.

2.1 You should cover your cuts and scratches with a neutral coloured waterproof dressing and wear plastic gloves when working with food.

2.2 Implementing an early warning sign is one of the key principles of emergency planning.

2.3 Fatty foods and soups are examples of high risk foods.

2.4 Food handlers are allowed to wear a simple gold wedding band and a watch while on duty.

2.5 Eggs should always be stored with the pointed end downwards to prevent damage to the air cell.

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2.6 When lifting heavy items, you should bend down by using your back and not your knees.

2.7 The ELISA test can be used to check for tuberculosis.

2.8 A person who receives regular treatment for tuberculosis is not dangerous and will not spread the germs to other people.

2.9 The most hygienic method of drying dishes is to let it air dry on its own.

2.10 Place a damp tea towel under your chopping board to prevent it from gliding while chopping.

(10 × 1) **[10]**

**QUESTION 3**

3.1 Choose the description from COLUMN B that matches a word/term in COLUMN A. Write only the letter (A–J) next to the question number (3.1.1–3.1.10) in the ANSWER BOOK.

| COLUMN A | | COLUMN B | |
|---|---|---|---|
| 3.1.1 | Salmonella | A | found in cattle and sheep. It affects the central nervous system and a person may have flu-like symptoms |
| 3.1.2 | Clostridium botulinium | B | in milk, custard, poultry and when people cough or sneeze. Symptoms are vomiting, diarrhoea and weakness |
| 3.1.3 | Listeria | C | spores which cannot be killed in normal cooking. Found in canned foods, soil, meat and fish. Deadly |
| 3.1.4 | Escherichia coli | D | raw eggs, undercooked food and infected rats, mice or domestic pets. Can cause gastroenteritis and typhoid fever |
| 3.1.5 | Staphylococcus aureus | E | found in contaminated water, cattle or raw milk. It causes severe and bloody diarrhoea with little fever |

(5 × 1) (5)

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3.2 Complete the following table on the cleaning procedures in the kitchen and storage areas. Write only the answer(s) next to the question number (3.2.1–3.2.10) in the ANSWER BOOK.

| ITEM | CLEANING METHOD | FREQUENCY |
|---|---|---|
| **KITCHEN FLOORS** | 3.2.1 … (2) | 3.2.2 … (1) |
| **DRY STORE** | 3.2.3 … (2) | 3.2.4 … (1) |
| **COLD ROOM** | 3.2.5 … (2) | 3.2.6 … (1) |
| **DUSTBINS** | 3.2.7 … (2) | 3.2.8 … (1) |
| **KITCHEN WALLS** | 3.2.9 … (2) | 3.2.10 … (1) |

(15)
**[20]**

**QUESTION 4**

Give ONE word/term for each of the following descriptions. Write only the word/term next to the question number (4.1–4.10) in the ANSWER BOOK.

4.1 Re-heated food items

4.2 Any substance which prevents cell growth or which leads to death of bacteria

4.3 An insect that damages wheat by boring into the wheat and eating the germ of the wheat. It gives bread a sour taste.

4.4 Any unplanned occurrence that leads to the injury of personnel or other persons involved

4.5 A sickness, common under habitual smokers, where a large number of alveoli in their lungs collapse, causing shortness of breath during activities

4.6 A well-known drug that is made from the cannabis sativa plant

4.7 The process, whereby the water in food is quickly frozen to ensure minimal cell structure damage

4.8 A flavonoid that gives wine its bitterness and negatively affects digestion

4.9 The ingredient in cigarettes that acts as a stimulant and is also the main cause of addiction to tobacco smoking

4.10 A varnish like substance eaten or absorbed by insects when they walk over it. It crystallises when it hardens, killing the insects

(10 × 1) **[10]**

**TOTAL SECTION A: 50**

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## SECTION B

## QUESTION 5

John is an N4 student at Robertson College in the Cape. His friend, Lebo, organised a part-time job for him in the Housekeeping Department at Lebo's small hotel called 'Golden Horizon' that is situated on the riverbanks of the Breede river. Assist John by answering the following:

5.1 Outline SEVEN duties of a housekeeping manager. (7)

5.2 John is considering becoming a manager at 'Golden Horizon' one day.

Advise him on the qualities he should have to be a good housekeeping manager. (5)

5.3 Explain to John what is meant by *periodic cleaning*. (2)

5.4 When will it be the best time to do periodic cleaning of the rooms at 'Golden Horizon' hotel? (2)

5.5 State FIVE tasks that should be done during periodic cleaning sessions at the hotel. (5)

5.6 Differentiate between the daily cleaning procedures for the following areas:

5.6.1 Bedrooms (4)

5.6.2 Dining room (6)

5.6.3 Stairs (5)

5.7 Explain to John how he would know if a surface area is hygienically clean. (2)

5.8 Distinguish between the following TWO microbiological tests that can be used to evaluate the cleanliness of a surface:

5.8.1 Swabbing method (4)

5.8.2 Contact plate method (3)

5.9 Give FIVE factors that John must keep in mind when setting up a cleaning routine. (5)

**[50]**

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## QUESTION 6

One night, during a heavy rain storm, the banks of the Breede river overflowed. The staff courters, kitchen and restaurant of 'Golden Horizon' flooded. John realised that Lebo never planned for such an emergency situation.

6.1 Prove to Lebo that an emergency plan is very important by validating the THREE main aims of an emergency plan. (3)

6.2 Indicate TWO other emergencies that should be covered in 'Golden Horizon's' emergency plan. (2)

6.3 During the rain storm one of the staff members slipped and fell on debris that was floating around.

6.3.1 Describe the procedure to be taken in case of an accident. (5)

6.3.2 Explain the process of reporting such an accident (2)

The damage to the kitchen and staff courters was so severe that both areas needed to be revamped before the hotel could open their doors to clients again.

6.4 There are general requirements for a food service facility.

Describe FIVE requirements in the design and construction of the kitchen that Lebo will need to consider while revamping this area. (5)

6.5 Explain how the facilities of the employees should look like in order to comply with health and safety regulations. (5)

6.6 State SEVEN general safety rules which need to be applied in the food service facility to avoid accidents. (7)

6.7 During the revamping stage, Lebo realised that there's an increased amount of rodents on the hotel premises.

6.7.1 Explain why this may be a potential problem for 'Golden Horizon' hotel. (4)

6.7.2 Indicate THREE ways in which these common pests can be eradicated. (3)

6.8 Distinguish between the different control measures for storing the following items in the new kitchen areas of the hotel:

6.8.1 Milk (4)

6.8.2 Fish (3)

6.8.3 Canned products (3)

6.8.4 Poultry (4)

**[50]**

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**QUESTION 7**

Lebo would like to inform his staff on potential health problems that they may get in contact with while working at the hotel.

Assist him by answering the following questions:

7.1 Define the following terms:

7.1.1 Aids

7.1.2 Tuberculosis

(2 × 3) (6)

7.2 Explain to the staff what the effect of smoking ONE dagga joint will be on their bodies. (4)

7.3 Discuss TWO occasions whereby a tuberculosis patient will be requested to go to hospital for treatment. (2)

7.4 Describe what could happen to an unborn baby if his/her mother drinks alcohol on a regular basis during pregnancy. (4)

7.5 State FOUR ways how a person can get infected with the HIV virus. (4)

7.6 Give FIVE examples of where micro-organisms can be useful in our modern living. (5)

7.7 Identify SIX requirements that micro-organisms need in order to grow and multiply. (6)

7.8 Define the term *binary fission*. (2)

7.9 Describe the reproduction processes of the following micro-organisms:

7.9.1 Yeast

7.9.2 Moulds

(2 × 3) (6)

7.10 Explain how micro-organisms are destroyed by using microwaves. (3)

7.11 List FIVE common symptoms of food poisoning. (5)

7.12 Propose THREE ways to break a food poisoning chain. (3)
**[50]**

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

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