higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY HYGIENE AND SAFETY N4

7 JUNE 2019

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	A		
	1.1.2	B		
	1.1.3	D		
	1.1.4	B		
	1.1.5	B		
	1.1.6	B		
	1.1.7	C		
	1.1.8	C		
	1.1.9	C		
	1.1.10	C		
			(10 × 2)	(20)
1.2	1.2.1	E		
	1.2.2	A		
	1.2.3	J		
	1.2.4	F		
	1.2.5	G		
	1.2.6	C		
	1.2.7	B		
	1.2.8	K		
	1.2.9	I		
	1.2.10	D		
			(10 × 1)	(10)
1.3	1.3.1	False		
	1.3.2	False		
	1.3.3	True		
	1.3.4	True		
	1.3.5	False		
	1.3.6	True		
	1.3.7	False		
	1.3.8	False		
	1.3.9	False		
	1.3.10	False		
			(10 × 1)	(10)
1.4	1.4.1	Serve as washing and cleaning agents		
	1.4.2	Remove a variety of stains		
	1.4.3	Non-pathogenic microorganisms		
	1.4.4	Food becomes spoiled automatically or spontaneously		
	1.4.5	A chemical used to clean equipment, used for the preparation of food		
			(5 × 2)	(10)
				[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1
- The meals were served on wooden platters – they absorb moisture
- The wooden platters were scored and cracked – they harbour germs
- They were washed by hand and the temperature of the water was unlikely between 50 °C to 60 °C. Cold water does not fight germs.
- There was no second sink for rinsing and disinfecting
- Salads were left on wooden platters at room temperature – room temperature is ideal for the manifestation of food poisoning
- Some of the salads contained high-risk ingredients, such as rice and eggs, and were dressed in mayonnaise, which contains raw egg and is ideal for the breeding of food poisoning organisms
- Salads were cross-contaminated on the wooden platters (7 × 2) (14)

2.2
- Remove visible dirt
- Wash with hot water and detergent
- Rinse to remove dirt and detergent
- Disinfect with hot water
- Dry (5 × 2) (10)

2.3
- Cut away from yourself
- Use knives only for cutting, not for other jobs
- The correct knives should be used for the right job
- Knives must always be clean and sharp
- Handles should be free of grease
- Carry the knives point end downwards
- Knives should be put down flat on the surface
- Do not put knives in the washing-up sinks (Any 6 × 1) (6)

2.4
- Bulk boilers
- Automatic boilers
- Pressure boilers
- Water boiling appliances (4)

2.5 2.5.1
- Excessive heat should be avoided.
- Use plastic or wooden spatulas to avoid contact of the surface with metal objects.
- Extra care is needed. The use of cloth or paper is most suitable.
- Apply caution when non-stick metal is being cleaned.

(Any 3 × 1) (3)

2.5.2
- Do not slam the doors.
- Make sure that the drain tap is closed properly.
- Make sure that the heating element is covered completely.
- Regarding the cleaning and care of the equipment, follow the manufacturer's instructions.
- Proper operation and care are essential.
- Clean after use with warm soapy water.
- Brushes and cloths must be cleaned after use and never be stored when dirty. (Any 3 × 1) (3)

2.6
- Keep the house and its surroundings as clean as possible.
- Do not leave food lying around and clean dirt immediately.
- Cover all food.
- Refuse bins should have tight-fitting lids and should be cleaned with disinfectants regularly.
- Wet refuse, such as fruit and vegetable peels, should be wrapped in newspaper before being thrown into the refuse bin.
- Rats, mice, bugs and cockroaches use dark, dirty cupboards and storerooms for breeding places. Avoid stacking newspapers and magazines.
- Clean the place regularly and do not store dirty or damp items as it will attract cloth moths and fishmoths.
- Use an insecticide or poison made especially to kill the particular pest.

(Any 5 × 2) (10)
[50]

QUESTION 3

3.1 3.1.1
- Protective
- Washable
- Suitable colour
- Light in weight
- Well-fitted
- Strong
- Absorbent (Any 7 × 1) (7)

3.2
- Clean interior surfaces with lukewarm water and a mild detergent
- Clean exterior and dry surfaces inside and out
- Clear away any external dirt and dust, which might restrict the circulation of air
- Switch on the refrigerator and check that the correct working temperature is reached (4)

3.3
- To retain the attractive appearance of materials and apparatuses
- For hygienic purposes
- To counteract the negative effect of tarnish (3)

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3.4
- Use a liquid soap, which is kept in a clean soap dispenser
- Use water hotter than the skin can bear
- Wet your hands, pulses and forearms properly
- Apply soap to the palm of each hand and rub the soap over each hand, pulse and forearm, as well as between your fingers
- Rinse your hands and forearms thoroughly with hot running water
- Dry your hands with a disposable paper towel or blow-dryer
- Use a nail brush to clean nails
- Use hand cream when not on duty (8)

3.5
- Bath or shower once or twice a day
- Use a mild soap and facecloth and dry your body well
- Apply deodorant to your armpits
- Remove the hair from your legs and armpits
- Apply a suitable lotion to your body (Any 5 × 1) (5)

3.6
- Chemical food spoilage
- Spontaneous food spoilage
- Microbiological spoilage
- Physical food spoilage (Any 3 × 1) (3)

3.7
3.7.1 Natural poison is present in food when it is eaten, for example certain mushrooms

3.7.2 Toxin in the food produced by bacteria, for example, staphylococcus and clostridium botulinum

3.7.3 Mycotoxin is produced by moulds, for example, aflatoxins (3 × 3) (9)

3.8
- Thermoplastic – nylon or vinyl (floor coverings)
- Thermosetting plastic – melamine (crockery), Bakelite (handles of sauce-pans) (2 × 2) (4)

3.9
- Cut away from yourself
- Use knives only for cutting, not for other jobs
- The correct knife should be used for the appropriate job
- Handles should always be free of grease
- Knives should be wiped clean with the edges facing away from your hand
- Sweep up broken dishes, rather than picking them up
- If there is broken glass in the sink, drain the sink before you clear it
- Remove all nails and staples when operating crates and dispose of them
- Discard chipped or cracked dishes (Any 7 × 1) (7)

[50]

QUESTION 4

4.1 4.1.1

- Keep knives sharp
- Handles should be free of grease
- Keep breakable items in a safe place
- Cut away from yourself (Any 4 × 2) (8)

4.1.2

- Clean up spills immediately.
- Keep aisles and stairs clear and unobstructed.
- Do not carry objects that are too big to see over.
- Walk. Do not run.
- Use a safe ladder, not a chair or piles of boxes, to reach high shelves or to clean high equipment.
- Do not walk backwards.
- Never store heavy equipment high on shelves.
- Do not leave items or electrical appliances lying around.
- Use in and out signs correctly on the doors.
- Keep right on stairways or hall ways.
- Cover slippery floor areas with slip-resistant rubber mats or runners.
- Wear safety shoes. (Any 8 × 1) (8)

4.2

- Use thick, dry pads to handle hot pots
- Keep pan handles facing in on the stove
- Get help when moving heavy containers filled with hot food
- Open lids away from yourself to let steam escape safely
- Warn people when you are walking with hot pans
- Wear long-sleeved jackets to give adequate protection
- Trays containing hot liquid should be handled carefully
- Carefully attention must be paid when frying
- Be careful when opening steamers (Any 6 × 1) (6)

4.3

- The room must be ventilated properly
- Turn on the gas once you have found a match
- Open the window and shut off the main supply if there is a gas leak
- Do not use gas burners near flammable objects, for example, curtains (4 × 2) (8)

4.4

- Apply direct pressure to the wound
- Apply direct pressure with your hand
- Rest. The casualty must be put in a sitting or lying position (3 × 2) (6)

4.5

- Remove the fuel. Switch off power supplies.
- Smother. Attack the blaze with suitable extinguishers.
- Cooling. Remove the heat. (3 × 2) (6)

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4.6
- Do not overload.
- Bare or frayed wires or damaged equipment must be replaced immediately.
- Some equipment needs to be earthed.
- Some electrical installation has circuit breakers at the main inlet, which will cut the power if there is a current surge from the machines.
- Leave major repairs to an expert.
- Do not use electricity near water.
- Switch the current off when inserting or removing a plug from its socket.
- Always disconnect the power cord by pulling the plug and not the cable. (8)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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