higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

INTRODUCTORY HYGIENE AND SAFETY N4

26 NOVEMBER 2018

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	C		
	1.1.2	A		
	1.1.3	B		
	1.1.4	C		
	1.1.5	A		
	1.1.6	C		
	1.1.7	A		
	1.1.8	D		
	1.1.9	B		
	1.1.10	A		
			(10 × 1)	(10)
1.2	1.2.1	D		
	1.2.2	F		
	1.2.3	C		
	1.2.4	E		
	1.2.5	A		
	1.2.6	B		
	1.2.7	H		
	1.2.8	K		
	1.2.9	G		
	1.2.10	I/J		
			(10 × 1)	(10)
1.3	1.3.1	False		
	1.3.2	True		
	1.3.3	True		
	1.3.4	True		
	1.3.5	False		
	1.3.6	False		
	1.3.7	False		
	1.3.8	True		
	1.3.9	True		
	1.3.10	False		
			(10 × 2)	(20)

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1.4
- Drying
- Dehydration
- Chilling
- Freezing
- Canning
- Bottling
- Pickling
- Salting
- Smoking
- Chemical
- Gas storage
- Radiation (10 × 1) (10)

[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1
- When Cleaning, don't allow the cleaning agent to soil or accumulate around the door
- Never use abrasive cleaner to clean the interior of the oven, as this can scratch the metallic walls.
- Do not use aerosols as they may penetrate through internal parts.
- Use warm water and detergent.
- Rise with clean water. (5)

2.1.2
- Save energy
- Flexible
- Faster cooking time
- Easy maintenance
- Hygienic
- Safe (6)

2.2
- Spoilage of food take place
- Food unfit for human consumption
- Discoloration takes place
- Staleness
- Insects and rodent infestation can take place (5)

2.3
- Dry storage
- Cool Storage
- Refrigeration and freezing (3)

2.4 2.4.1
- Stainless steel should be washed in warm detergent water
- Rinse
- Dry (3)

2.4.2 Clean after use (1)

2.4.3
- Wash with warm detergent water
- Rinse
- Dry (3)

2.4.4 Monthly (1)

2.5
- Removal of visible dirt
- Washing with hot water and detergent
- Rising to remove dirt detergent
- Disinfection with hot water or a chemical (5)

2.6
- Shower or bath at least once a day.
- Use a mild soap and a coarse face cloth. Dry your body well.
- Apply a deodorant to the armpits not immediately after shaving because the skin will be irritated.
- Keep arms, elbows, shoulders and legs smooth: rub them with a suitable body lotion/cream which will dry quickly and not feel greasy.
- Removing the hair from the armpit and leg are optional. (5)

2.7
- Clothes must not irritate the skin as a result of colour substances.
- It must be a light colour, white is preferred.
- White is poor conductor of heat and it is cool to wear in summer.
- White clothing is readily seen to be soiled. (4 × 2) (8)

2.8
- Spit easily comes on the fingers when a cigarette is handled.
- Spit is then passed to the food and it can harbour buctaphylococci which is a harmful bacterium.
- Smoking encourages sneezing and coughing.
- Cigarette ends and ash may also drop into the food and cross-contamination can take place. (5)

[50]

QUESTION 3

3.1 3.1.1 A natural poison present in food when it is eaten, e.g. certain mushrooms

3.1.2 A toxin is the food produced by bacteria , e.g. staphylococcus and clostridium botulinum or any other logical

3.1.3 Mycotoxin a toxin produced by mould, e.g. aflatoxin

(3 × 3) (9)

3.2
- Protozoa
- Algae
- Fungi
- Bacteria
- Viruses (5)

3.3
- Do not cough, sneeze or smoke over food
- Never link your fingers
- Never scratch or rub parts of the body
- Never chew gum
- Don't blow over food
- Do not bite your nails
- Never wipe or dry hands on a dirty slightly soaked apron
- Never taste the food with the same utensils used for stirring
- Never wear soiled aprons (9)

3.4 3.4.1
- Clean working conditions are more agreeable to work in, than dirty condition
- For a good personal and business reputation
- It leads to high staff morale
- Personal and job satisfaction (4)

3.4.2
- Customers should increase when the public know the kitchen is clean
- Bigger profit as the shelf-life of products increase
- Lower staff turnover because of good working conditions (3)

3.4.3
- No one should want to eat food prepared in a dirty kitchen
- Satisfied customers (2)

3.5 3.5.1
- Turn off the heat and allow the fat to cool✓
- Drain of the strained fat.✓
- Close the stop-cock, fill the fryer with hot water containing detergent and boil for 10–15 minutes.✓✓
- Drain the water, dry the fryer.✓
- Close the stop-cock and refill with clean oil/fat.✓ (6)

3.5.2
- Salamander should be cleaned with hot water containing a grease solvent such as soda
- When bars are cold, they should be removed and washed
- Rinse
- After rinsing the bars should be dried
- Replace bars on the grill (Any 4 × 1) (4)

3.5.3
- Switch off the machine and the detergent dispensers.
- Open the tap and drain the machine.
- Open the doors of all the compartments and remove the sieves and discard all the leftovers food scrap use a brush to wash the sieves with hot soapy water and allow to drip dry.
- Remove the strip curtains and wash them with hot soapy water.
- Wash the nozzle with a sort brush
- Use a hose with spray nozzle and rinse the inside of the machine and dry with a clean cloth.
- Replace the wash-arms, curtains, sieves and close the doors.

(Any 6 × 1) (6)
[48]

QUESTION 4

4.1 4.1.1
- Handle the casualty gently.✓
- Keep the personal comfortable.×
- Lay him down on his back with his feet raise 20 cm. This will increase blood flow to his brain.✓✓
-
- Wipe his face, moisten his lips and comfort him.✓✓ (8)

4.1.2
- Place casualty in a setting position with head held slightly forward.
- Instruct the casualty to pinch the nostrils closed with the thumb and index fingers (10 cm).
- Loosen clothes around neck and chest if he feels uncomfortable.
- If bleeding doesn't stop get medical assistance. (4 × 2) (8)

4.2
- Accidents should be reported to the employer and a record of the accident must be entered into the accident register.✓✓
- Any accident causing death or major injury to an employee must be reported by employer to the Environment Health Department.✓✓
- Accidents including dangerous equipment must also be reported even if no one is injured.✓
- Every food service unit has its own levels for accident reporting until it reaches the employer.✓
- Get reports from eye witnesses.✓ (7)

4.3
- Most accident can be prevented if the employees develop practical and safe habits.✓✓
- The level of lighting, ventilation, heating, and noise must be acceptable.✓✓
- Lights should be sufficient without producing glare✓
- Poor ventilation makes working condition difficult and can lead to tiredness and headaches.✓✓
- Walls and floors should be made of material which is hardwearing and easy to clean✓✓
- The exits must be clearly marked to create a smooth traffic pattern✓ (10)

4.4
- Equipment should be properly maintained
- Stomach pains and cramps
- Diarrhoea
- Vomiting
- Headache
- Muscle pain
- Fever (Any 6 × 1) (6)

4.5
- Food of right kind
- Temperature must be suitable
- Moisture must be adequate
- Time must elapse (Any 3 × 1) (3)

4.6
- Raise the alarm
- Call for help
- Close doors and windows
- Evacuate the building
- Carry out special duties which have been allocated to you (Any 3 × 1) (3)

4.7
- Protein
- Washable
- Suitable colour
- Lightweight
- Well fitted
- Strong
- Absorbent (7)

[52]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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