higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

N1350(E)(J3)H
JUNE EXAMINATION

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

(8060094)

3 June 2014 (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
SANITATION AND SAFETY N4
TIME: 3 HOURS
MARKS: 200

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. This question paper comprises of two sections:
   SECTION A : 50 marks
   SECTION B : 150 marks
5. Start each new question on a NEW page.
6. Leave one line open between answers.
7. Write neatly and legibly.

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SECTION A

QUESTION 1

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

1.1.1 The … stage of a moth is the only stage that damages food.

A pupae
B maggot
C larvae

1.1.2 Personal hygiene and neatness are of utmost importance, because …

A it contributes to the good image of the food service unit.
B it reduces the possibility of harmful micro-organisms.
C both A and B.

1.1.3 The transfer of bacteria from uncooked food to cooked food due to incorrect hygiene standards in the preparation of food is called …

A cross contamination.
B food poisoning.
C disinfection.

1.1.4 Grain weevils are inclined to invade food such as …

A fruit.
B meat.
C rice.

1.1.5 Cooked food must be cooled down within ... before going into the refrigerator.

A 1 hour
B 90 minutes
C 30 minutes

1.1.6 Food poisoning usually occurs when food is eaten which was contaminated by pathogens produced by ...

A bacteria.
B fungi.
C viruses.

1.1.7 Mechanical cleaning is a procedure such as ...

A sanitising.
B scrubbing.
C disinfecting.

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1.1.8 Accidents can be caused by …

A poor planning of a food service unit.
B high noise levels.
C both A and B.

1.1.9 The 'window period' during which enough antibodies have developed for a person to be tested positive for the HIV virus, lasts four to six …

A days.
B weeks.
C years.

1.1.10 The organism causing food poisoning that affects the central nervous system is …

A salmonella.
B staphylococcus.
C clostridium botulinum.

(10 x 2) (20)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

1.2.1 Leftovers can be frozen.

1.2.2 *Fungi* is the collective name for moulds and protozoa.

1.2.3 Personal cleanliness is every individual's legal duty.

1.2.4 Cocaine is a hallucinogenic drug that affects the user's perception.

1.2.5 Malaria is a harmful protozoa passed to humans from the Anopheles mosquito.

1.2.6 Food can safely be stored in the refrigerator in tin cans once opened.

1.2.7 Thermal sanitisation is a process which involves the use of an approved chemical sanitizer at a specified concentration and contact time.

1.2.8 The temperature requirements of a dry store should be between 20°C and 25°C.

1.2.9 Freezer burn is the first sign of food contamination.

1.2.10 Vinegar is regarded as a safe food product because it contains too much salt to sustain bacterial growth.

(10 x 1) (10)

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1.3 Choose a/an item/word from COLUMN B that matches a/an item/word in COLUMN A. Write only the letter (A–E) next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Medical check-ups	A	twice daily
1.3.2	Bath/shower	B	bi-weekly
1.3.3	Brush teeth	C	every 6 months
1.3.4	Cleaning walls	D	daily
1.3.5	Cleaning ceilings	E	monthly

(5 x 1) (5)

1.4 Choose a/an item/word from COLUMN B that matches a/an item/word in COLUMN A. Write only the letter (A–E) next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.4.1	Aluminium	A	polish with a mixture of vinegar, water and flour
1.4.2	Copper	B	do not use any abrasive cleaners
1.4.3	Plastic	C	very strong and durable
1.4.4	Stainless steel	D	sinks
1.4.5	Marble	E	storage containers

(5 x 1) (5)

1.5 Complete the following sentences by filling the missing word(s). Write only the word(s) next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

1.5.1 Athlete's foot describes a type of ... infection that occurs on the feet.

1.5.2 About ... % of infectious diseases is spread by touch.

1.5.3 The drug called … can be given to pregnant women with HIV.

1.5.4 The ... system is the body's natural defence against invading foreign agents such as viruses and bacteria.

1.5.5 Mould causes a poisonous substance called …

1.5.6 Yeast causes food …

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1.5.7 Water at ...°C is to be used in the general cleaning of most areas in the food service unit.

1.5.8 The ... the level of microbial contamination, the longer the required exposure to the disinfectant is needed.

1.5.9 Cooking oil and fat causes a Class ... fire.

1.5.10 Flammable liquids can give off large volumes of flammable vapours at room temperature. These vapours, when mixed with air, can ...

(10 x 1) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 Define the term *hygiene*. (1)

2.2 It is important to take care of one's skin.

What could develop if the skin is not free of dead skin cells? (3)

2.3 Discuss how to take proper care of feet to ensure good personal hygiene. (6)

2.4 Food must be tasted constantly while cooking.

What procedure should be followed in the tasting of food? (5)

2.5 Define the term *food service facility*. (2)

2.6 How can one ensure and achieve good maintenance of food hygiene in general? (5)

2.7 What are the main properties of kitchen equipment? (5)

2.8 What does FIFO stand for? (1)

2.9 Why is it not recommended that frozen meat be refrozen once defrosted? (3)

2.10 What are the symptoms of TB? (10)

2.11 In which ways is HIV/AIDS mainly spread? (3)

2.12 Explain the difference between *drug addiction* and *drug dependence*. (4)

2.13 What are the positive effects of consuming caffeine? (2)
[50]

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QUESTION 3

3.1 What are microorganisms useful for? (5)

3.2 Discuss TIME as a factor that influences the growth of microorganisms by mentioning the FOUR stages/phases of microbial growth. (8)

3.3 At what temperature will the following organisms flourish:

3.3.1 Psychrophiles

3.3.2 Mesophiles

3.3.3 Thermophiles

3.3.4 Listeria (4)

3.4 Explain how microwaves destroy microorganisms and cook food. (3)

3.5 Which factors influence the internal temperature of food? (4)

3.6 What steps can be taken to help prevent food poisoning? (6)

3.7 Discuss gelatine as an ideal medium for growth of micro-organisms. (2)

3.8 List EIGHT ways by which the food poisoning chain can be broken. (8)

3.9 Discuss the sources/habitats of Staphylococcus aureus as a microorganism responsible for causing food poisoning. (3)

3.10 Choose a description from COLUMN B that matches a/an word/item in COLUMN A. Write only the letter (A–F) next to the question number (3.10.1–3.10.6) in the ANSWER BOOK.

COLUMN A		COLUMN B	
3.10.1	Alkaline	A	organic and inorganic acids
3.10.2	Acids	B	potassium iodide
3.10.3	Salts	C	chlorine gas
3.10.4	Chlorides	D	caustic soda
3.10.5	Iodine	E	penicillin
3.10.6	Antibiotics	F	sodium chloride

(6 x 1) (6)

3.11 Define *antibiotics*. (1)

[50]

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QUESTION 4

4.1 Define the following:

4.1.1 Cleaning

4.1.2 Detergent

4.1.3 Disinfectant

(3 x 2) (6)

4.2 Describe the general cleaning principles that should be adhered to when cleaning in a food service facility. (6)

4.3 Describe when a surface can be considered clean according to the THREE aspects in the assessment of cleanliness when carried out on the spot. (6)

4.4 Describe how swabbing works as a microbiological test for a clean surface. (8)

4.5 What are the qualities of a disinfectant? (4)

4.6 Give EIGHT general safety rules which need to be applied in the food service facility to avoid accidents. (8)

4.7 What procedures should you follow in case of an accident in the food service facility? (8)

4.8 List FOUR control measures for gas. (4)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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