higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

JUNE EXAMINATION

SANITATION AND SAFETY N4

6 JUNE 2016

This marking guideline consists of 7 pages.

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SECTION A

QUESTION 1

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

(10 × 2) **[20]**

QUESTION 2

2.1 Hygiene

2.2 Food service facility

2.3 Labour Relations Act (no. 66 of 1995)

2.4 Greek

2.5 Higher

(5 × 2) **[10]**

QUESTION 3

3.1 True
3.2 True
3.3 False
3.4 True
3.5 False
3.6 False
3.7 False
3.8 True
3.9 True
3.10 True
3.11 False
3.12 True
3.13 False
3.14 True
3.15 True

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3.16 False
3.17 True
3.18 False
3.19 False
3.20 True

[20]

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1 Tuberculosis is a chronic infectious disease which can be spread in the food service facility. (2)

4.2
- A persistent cough which lasts longer than a month
- A cough that start out dry but later produces sputum or blood
- Chest pain
- Breathing difficulty
- Feeling weak
- Feeling tired
- Loss of weight and appetite
- Chills and fevers
- Joint pain
- Wheezing
- Rales
- Excessive sweating, including night sweats
- Diarrhoea (8)

4.3
- Take tablets without missing a single treatment
- Go back to the clinic on dates you are told, get fresh supplies and Check-ups
- Report to clinic if you react badly to treatment
- Do not stop treatment unless clinic says so
- Keep body healthy and eat body-building foods
- Success of treatment depends on the patient
- Take medication under supervision (7)

4.4
- Employers and health care providers must immediately report any case of active TB to the local or public health department.
- Employers should contact their local health authorities regarding laws and regulations in their area. (2 × 2) (4)

4.5
- Dilation of pupils
- Loss of appetite
- Increased activity
- Talking and laughing
- Emotional and psychological euphoria and wellbeing
- Jaw clenching
- Sweating
- Panic
- Paranoia
- Loss of contact with reality
- Irrational or bizarre behaviour
- Stomach cramps and nausea (6)

4.6
- Addictive
- Poisons your body
- Causes serious health problems
- Problems with the respiratory system/difficult for smokers to breath
- Lung damage/cancer
- Stroke
- Make fighting illness harder
- Threat to your physical appearance and smell
- It slows the body down
- Cigarette smoking can impede healing
- Heart attacks
- Chronic obstructive pulmonary diseases (10)

4.7
- Elevation of heart rate and blood pressure
- Restlessness
- Anxiety
- Insomnia
- Gastrointestinal disturbances
- Muscle twitching
- A rambling flow of thought and speech
- Irritability
- Irregular or rapid heartbeat
- Acts as a diuretic and cause a loss of fluid, which the leads to a dehydrating effects. (10)

4.8
- Knowing your limit
- Consuming alcohol slowly
- Having a meal while drinking
- Being aware of unfamiliar drinks and their alcohol content
- Not drive once consuming alcohol
- Not using other drugs in combination with alcohol (3)

[50]

QUESTION 5

5.1 Micro-organisms – is a term used to describe a very small organism. (2)

5.2 Lag phase – during the lag phase, the cells are introduced to the new surroundings and environment and slowly start increasing size.

Logarithmic phase – the cells adapted to the medium and multiply at regular intervals until the maximum number that can be supported is reached.

Stationary/Latent – Following the log phase, the growth rate slows and the production of new cells equals the rate of cell death.

Phase of decline/death – when the rate of cell deaths exceeds the number of new cells formed. (4 × 3) (12)

5.3
- Meat
- Fish
- Poultry
- Dairy products(cream milk, cheese and yoghurt)
- Custard
- Mayonnaise
- Stocks, soups and sauces (6)

5.4
- The initial temperature of the food. The lower the initial temperature, the longer it will take to heat up.
- The consistency of the food. If solid id heated up, it will take longer. The greatest penetration of microwaves occurs on the outside areas. Smaller portions will heat up quicker.
- Destruction of moisture. Moist areas will heat up faster causing difference in temperature.
- Food density. Very dense food will require more energy. Foods with varying density (stew) will experience uneven heat distribution.

(4 × 2) (8)

5.5
- Meat
- Milk
- Fish
- Eggs
- Poultry
- Canned food
- Cream
- Fish cakes
- Pies
- Sausages (10)

5.6
- The lowest temperature at which a particular species will grow is the minimum growth temperature, while the maximum growth temperature is the highest temperature at which they will grow. The temperature at which their growth is optimal is called the optimum growth temperature.
- At the temperature of about 37 degree Celsius bacteria multiply most quickly but as the temperature continues to rise, their rate slows down and they will stop growing altogether above 63 degree Celsius. (6)

5.7
- Mould can be used in the production of antibiotics e.g. penicillin
- Mould is important to the food industry, e.g. production of cheese
- Mould helps break down dead material. Yeast can help in baking and beer production. (3 × 2) (6)

[50]

QUESTION 6

6.1 Detergent – is a cleaning agent or substances used in the food service industry to remove grease.
Disinfectant – is a chemical which is used to destroy disease causing bacteria, microorganisms or pathogenic excluding spores and some viruses.
(2 × 2) (4)

6.2
- Good bactericidal activity
- Low toxicity to humans
- Must not affect colour, odour or flavour of food
- Cost-effective and convenient
- Easy to dispense and wash away
- No adverse effect on user

(6 × 2) (12)

6.3
- It appears clean, under sufficient lighting.
- It feels clean, and no greasy residues are present and if that if the surface were to be microbiologically tested, the result would be negative.
- The results of the test carried out should show that the amount and type of bacteria present would not cause serious contamination of food or cause any harm to people consuming the food.

(3 × 3) (9)

6.4
- Time
- Temperature
- Mechanical action
- Chemical action
- Procedure

(5 × 2) (10)

6.5
- Boiling water
- Hot/warm water
- Steam cleaning
- Auto claving
- Rinsing of surfaces

(5 × 2) (10)

6.6
- Hygienic and suitable toilets
- Well-ventilated rest rooms
- Toilet paper and sanitary napkins
- Lavatories with sanitary disposable service for ladies
- Hand-washing basin
- Notices for proper hand washing
- Full length mirror in cloakrooms and separate storing spaces for clean and dirty overalls (5)

[50]

TOTAL SECTION B: 150

GRAND TOTAL: 200

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