higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

12 JUNE 2018

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

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

(10 × 2) **[20]**

QUESTION 2

2.1
2.1.1 E
2.1.2 J
2.1.3 A
2.1.4 F
2.1.5 G
2.1.6 B
2.1.7 C
2.1.8 D
2.1.9 H
2.1.10 I

(10 × 2) (20)

2.2
2.2.1 4 °C to 6 °C
2.2.2 1 °C to 4 °C
2.2.3 20 °C
2.2.4 -18 °C to -23 °C

(4 × 2) (8)

2.3 Below 5 °C and above 63 °C (2)
[30]

TOTAL SECTION A: 50

SECTION B

QUESTION 3

3.1
- Food may be contaminated with poisonous chemicals (pesticides).
- They are poisonous themselves (naturally).
- They contain food poisoning microorganisms/toxins. (3 × 1) (3)

3.2 3.2.1
- Hands must be washed regularly.
- Nails must be short.
- Hands must be washed after visiting the toilet.
- After blowing your nose, coughing or sneezing.
- Before food is handled.
- After refuse is handled.
- After touching hair, face or any other part of the body.

(Any 5 × 1) (5)

3.2.2
- Hair must be kept clean and free from dandruff.
- If hair extends over the collar it should be tied back.
- Wear an appropriate head dress so hair does not come into contact with food.
- Hair must be covered by a net or cap.
- Only brush hair in the cloak room.
- Wash hair regularly. Once or twice a week with a suitable shampoo.
- Hair brushes and combs must be kept clean and not borrowed.
- Men must be clean shaven and beards must be trimmed.

(Any 5 × 1) (5)

3.3 **Hand washing steps**
- Use liquid soap.
- Use water hot as skin can handle.
- Wet hands, pulses and forearms.
- Apply soap to palm and rub over the hand pulse and forearms and between the fingers.
- Rinse the hands and forearms with hot running water.
- Dry hands with disposable paper towel.
- If nails are not clean, use a nail brush to clean it. (7 × 1) (7)

Picture drawing (2) + Creativity (1)



(3)

3.4 Snares✓
- Snares are used to eradicate small numbers.✓
- Snares break their backs and can be set up with grain products.✓
- Main benefit is that no poison is used near food stuffs.✓

Fumigation✓
- Is dangerous for humans, animals and pets.✓
- Must be applied by suitable trained people.✓
- Methyl bromide, hydrogen cyanide and ethanol can be used.✓

Poisons✓
- Poisons used for rats and mice are:✓
- Poisons with immediate results – acute poisons.✓
- Poisons that work over a long period – chronic poisons.✓ (3 × 4) (12)

3.5 Hygiene is the science of health. (2)

3.6
- If food is store is warm, moist conditions, bacterial growth will be encouraged and food will lose its eating quality.
- Cleaning agents and insecticides should never be stored in the same cupboard as food items.
- Do not keep high risk foods warm for too long. Store in a refrigerator.
- Do not store cooked and raw meat in same dish or container.
- Do not freeze foods once thawed.
- Do not leave rotten food in storage area. (6 × 1) (6)

3.7 Work surfaces
- Non porous.
- Impact, chemical and scratch resistant.
- Easily cleaned. (Any 2 × 1)

Floors
- Easy to clean with a mild detergent.
- Smooth and crack free. (2 × 1) (4)

3.8
- Present in plants which are used in food.
- Present on utensils and work surfaces.
- Carried through air from one subject to another.
- Food is a source of nutrients which provides nourishment for growth of organisms and therefore it is a source of food poisoning. (Any 3 × 1) (3)

[50]

QUESTION 4

4.1
- Time
- Food
- Water
- Temperature
- Oxygen
- Darkness (6 × 1) (6)

4.2 Sight✓
Under good light there must be no signs of soil on a wet or dry surface.✓
Touch✓
No greasy or rough feeling when fingers are rubbed over the surface.✓
Smell✓
No objectionable odour present.✓ (3 × 2) (6)

4.3 4.3.1 Algae
- Simply constructed, ranging from microscopic to bigger seaweed types.
- Free living organisms found where water and sunlight are.
- They manufacture their own food through photosynthesis.
- Green slimy plants on surface of ponds and aquaria.

(Any 3 × 1) (3)

4.3.2 Yeasts
- Yeasts do not cause food poisoning but do cause food spoilage.
- Unicellular plants, containing no chlorophyll. Found in acid or high sugar foods.
- Break down sugars to form alcohol – fermentation.
- Used in making beer, wine, bread, alcohol. (4 × 1) (4)

4.3.3 Protozoa
- Simple unicellular animals.
- Lives in water, sea, ponds, soil water.
- Harmless to man – Amoeba.
- Some cause malaria. (4 × 1) (4)

4.4
- Be prepared for a disaster so plan carefully.
- Implement an early warning system.
- Ensure effective internal and external communication.
- Train staff on emergencies and do regular drills.
- Prevent secondary disasters.
- Plan the transport network.
- Keep record of the events.
- Devise a way of normalisation of the situation. (8 × 1) (8)

4.5
- Select correct knife for task at hand.
- Keep knives sharp at all times.
- Place knives flat on the table.
- When carrying a knife the sharp point must face down.
- Handles must be free from grease.
- Knives should be wiped clean with edge away from hands. (6 × 1) (6)

4.6
- Inspect all food and wash all fruit and vegetables with water.
- Separate raw and high risk, cooked and ready to eat foods.
- Do not use the same equipment or utensils or work surfaces to handle and prepare raw, cooked and ready to eat foods.
- Only handle foods when needed.
- Keep foods covered.
- Prevent insects, animals and birds from entering food service facility.
- Do not use dirty or broken equipment.
- Use good personal hygiene practices.
- Use correct cleaning procedures.
- Remove waste from food service areas. (Any 5 × 1) (5)

4.7
- Heat
- Chemicals
- Ionising irradiation
- Ultra violet light
- Microwaves (Any 3 × 1) (3)

4.8
- Dilation of pupils
- Loss of appetite
- Increased activity
- Talking or laughing
- Emotional and psychological euphoria
- Jaw clenching
- Sweating
- Panic
- Paranoia
- Loss of contact with reality
- Irrational or bizarre behaviour
- Stomach cramps and nausea (Any 5 × 1) (5)

[50]

QUESTION 5

5.1 Through coughing or sneezing or spitting, germs are spread into the air. (3)

5.2
- Fever
- Headache
- Muscle and joint pain
- Sore throat
- Night sweats
- Rapid weight loss
- Diarrhoea
- Poor appetite
- Fatigue
- Shortness in breath
- Dry cough
- Skin rashes
- Swollen tongue (Any 3 × 1) (3)

5.3 5.3.1
- Effects depend on amount of drug taken.
- How often it is taken. Greater the quantity, greater the effect.
- Manner in which drug is ingested.
- Drugs inhaled or injected act very quickly and effects are intense. (4 × 1) (4)

5.3.2
- Caffeine has a stimulating effect on all organs.
- It serves as a stimulant to the nervous systems and dispels feelings of tiredness.
- Stimulates heart muscles, but regular use will weaken the muscle
- Digestion of food is retarded.
- Urine production is more.
- Can cause palpitations, dizziness and sleeplessness.

(Any 4 × 1) (4)

5.3.3
- Tannic acid affect the membranes of the stomach.
- Digestion is therefore slow.
- Tannic acid hardens albumin in meat.
- It therefore retards digestion of meat. (4 × 1) (4)

5.3.4
- Affects the stomach lining.
- The liver, which is the body's cleaning factory.
- The brain where cells may be destroyed.
- The heart and muscles which receives the circulating alcohol.
- Affects the blood. Can cause anaemia. (Any 4 × 1) (4)

5.3.5
- Nicotine stimulates the heartbeat and contracts the blood vessels.
- Smokers may develop chronic bronchitis.
- Smoker may develop emphysema.
- Smokers may develop lung, throat and mouth cancer. (4 × 1) (4)

5.4
- Salmonella
- Clostridium botulinum
- Staphylococcus aureus
- Streptococcus (4 × 1) (4)

5.5
- Remain calm.
- Inform the supervisor as soon as possible.
- Keep patient cal and comfortable.
- Assess the nature of incident. Keep air passages of patient open.
- Stop acute bleeding as soon as possible.
- Treat the patient for shock.
- Once patient has been treated, record in the accident book. (7 × 1) (7)

5.6
- Incorrect handling of equipment.
- Ignorance of safety risks.
- Carelessness and recklessness.
- Excessive haste.
- Distractions.
- Poor workplace design. (Any 5 × 1) (5)

5.7 Removal of visible contamination.✓
Mechanical procedures such as vacuuming, scrubbing and washing of surfaces.✓
Removal of invisible contamination.✓
Sanitation, if successful will leave only a few microorgnisms at “acceptable” levels.✓
Rinsing✓
Rinsing is applied to remove any traces of sanitizer from any surface which will be direct contact with food.✓
(3 × 2) (6)

5.8
- Simple boiling
- Hot water
- Steam
- Autoclaving or steam under pressure
- Cold water flushing (Any 2 × 1) (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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