higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

4 JUNE 2019

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

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

(10 × 2) **[20]**

QUESTION 2

2.1 True
2.2 False
2.3 True
2.4 True
2.5 False
2.6 True
2.7 False
2.8 False
2.9 False
2.10 False

(10 × 2) **[20]**

QUESTION 3

3.1 Low risk – Bacterial growth is not promoted.

3.2 High risk – If fish is stored incorrectly, the bacteria causing food spoilage can cause toxins.

3.3 High risk – It is often contaminated with spore-forming bacteria.

3.4 High risk – Raw eggs are an ideal medium for bacterial growth.

3.5 Low risk – The nutrients required for bacterial growth and multiplication are not present in these foods.

(5 × 2) **[10]**

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1
- Be prepared for a disaster by careful planning.
- Implement an early warning system.
- Ensure effective internal and external communication.
- Ensure effective implementation of an emergency plan by means of thorough training and regular fire drills.
- Prevent secondary disasters or accidents.
- Plan a transport network for an emergency.
- Keep record of the events during an emergency.
- Devise a method for the normalisation of the situation. (8)

4.2
- Remember gas is flammable and poisonous.
- Never turn on gas and then start looking for a match.
- If there is a gas leak, open the windows and shut off the main supply.
- Rooms containing any gas apparatus must be well-ventilated.
- Do not use gas near flammable objects such as curtains.
- Be careful of drafts which may blow out the flame and leave the gas to leak into the air.
- When a gas flame has gone out, turn off the gas and wait a few minutes before relighting it again. (Any 5 × 1) (5)

4.3
- Remain calm.
- Remember first aid is only temporary. Ensure that the patient is comfortable and give assistance until a doctor or ambulance arrives.
- Try to assess the nature of the injury. This will indicate what needs to be done.
- Keep the patient's air passage open.
- Any bleeding and especially acute bleeding of an artery, vein or wound must be stopped.
- Treat shock and avoid complications.
- Never reset a bone fracture.
- Summon a doctor immediately if it is serious. (Any 7 × 1) (7)

4.4 It is the science of health. (2)

4.5
- All cold foodstuff is packed neatly.
- There are many shelves where everything is packed.
- The floors looks clean.
- All foodstuff seems closed and packaged in containers have tight-fitting lids.
- Shelves are elevated from the floor so that pests cannot reach the foods.

(Any relevant answer) (5)

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4.6 4.6.1 Leftover canned food must be emptied out into an airtight container and stored in the fridge. It must be treated as a perishable item once opened. Store canned foods in a cool area. Do not use blown, dented or rusted cans.

4.6.2 Most vegetables can be kept in the containers in which they were purchased. Depending on the vegetable type, they are either stored in the fridge or on well-ventilated racks in the dry store.

4.6.3 Meat must be portioned, wrapped in cling wrap or resealable bags and the date indicated on the wrapping, then stored in the freezer.

4.6.4 Eggs must be kept in their original packaging and stored in the fridge from 1–5 °C. Do NOT store strong smelling foods near eggs as they absorb the odours. Never wash eggs.

4.6.5 Cool leftovers quickly, store in air tight containers and refrigerate or freeze. Ideally it should be reheated to 100 °C to ensure all microorganisms are killed.

(5 × 2) (10)

4.7 4.7.1
- Saliva occurs on the fingers when a cigarette is handled.
- Harmful bacteria such as staphylococci can be passed to foods.
- Smoking encourages sneezing and coughing over food.
- Cigarette ends and ash may drop into the food causing contamination.
- Cigarette ends, contaminated with saliva, come into contact with surfaces and encourage contamination. (5)

4.7.2
- No eating is allowed in the food service unit.
- Tasting: Dish a spoonful of the dish onto a clean plate.
- Taste the food with a clean teaspoon, food may not be touched with the fingers.
- Do NOT stir the food again with the same spoon you used for tasting.
- Remove all spoons and plates used for tasting and wash them. (5)

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4.7.3
- Food service workers with a cold or sore throat may not handle food.
- If colds are minor you may work where no food is handled.
- If workers with a cold have to work, a disposable mask must be worn.
- Teach staff to sneeze and cough away from food in a tissue.
- Hands must be washed afterwards.
- All ailments must be reported to the supervisor. (Any 3 × 1) (3)

[50]

QUESTION 5

5.1
- Keep food below 5 °C and hot food above 63 °C.
- Implement an early warning system. (2)

5.2
- Prevent spreading of diseases
- Prevent damage
- Prevent financial losses
- Prevent food wastage
- Comply with the law (Any 3 × 1) (3)

5.3
- Infection with TB germs can be prevented by getting a BCG vaccination.
- Cover mouth when coughing or sneezing.
- Do NOT spit carelessly.
- Eat nourishing foods.
- Get treatment when diagnosed with the illness.
- Examination of contacts.
- When infected children get treatment, dormant germs are sealed off, so that these children will not get problems later in life. (Any 4 × 1) (4)

5.4 TB is an infectious disease✓ caused by germs called tubercle bacilli.✓ (2)

5.5
- Contact plates have a slightly raised surface of a sterile solidified agar medium.
- The surface can be impressed onto a surface or test item.
- Organisms adhere to it.
- If incubated
- the organisms develop into colonies. (5)

5.6 5.6.1
- Can cause iatrogenic disease
- Cause dependence
- Cause cravings to take the drug
- Tendency to gradually increase the dose (4)

5.6.2
- Caffeine has a stimulating effect on all organs.
- Caffeine serves as a stimulant to the nervous system and helps dispel tiredness.
- Small amounts of caffeine stimulate the muscles but continuous use will weaken the muscles.
- Digestion of food is slightly retarded.
- Urine production is more.
- Coffee may cause palpitations, dizziness and sleeplessness.

(Any 4 × 1) (4)

5.6.3
- Effects membrane of the stomach
- As a result digestion is slow (2 × 2) (4)

5.6.4 Affects the:
- stomach lining
- liver
- brain where some of the cells are destroyed
- heart and muscles which receive the alcohol
- blood itself. Can cause anaemia. (Any 4 × 1) (4)

5.6.5
- Causes lungs to become tarred
- Flecks on teeth and fingers
- Stimulates the heartbeat
- Irritates membranes of eyes, nose, bronchi and lungs (4)

5.7
- Persistent coughing
- Tiredness and weakness of the body
- Loss of weight
- Loss of appetite
- Night sweats
- Pains in chest
- Blood-stained sputum
- Breathlessness (8)

5.8
- It is the unknown case of TB
- Patient not taking regular treatment (2)

5.9
- Ferment useful chemicals
- Produce certain food stuffs
- Destroy wastes
- Cause and prevent diseases
- Produce antibiotics used to treat diseases (Any 4 × 1) (4)

[50]

QUESTION 6

6.1
- Food poisoning organisms should be killed at the source.
- No transfer will take place when food is handled carefully at all stages in its production.
- Good storage
- Leftover food is stored correctly.
- If food is prepared safely and free from risks, there will be no food poisoning. (5)

6.2
- Using the same utensils to serve contaminated food and other foods
- Careless attention to personal hygiene
- Leaving skin infections and cuts uncovered
- Coughing, sneezing or spitting while preparing food
- Incomplete cleaning of utensils
- Through pests such as flies and cockroaches
- Through rodents such as rats and mice
- Household pets
- Infected or diseased cattle
- Contaminated water supply
- Soil and dust (Any 10 × 1) (10)

6.3
- Chemicals
- Ionising irradiation
- Microwaves (3)

6.4
- Sight
- Touch
- Smell (3)

6.5 6.5.1 Agent used in sterilisation✓ which destroys all microbial life,✓ including bacterial spores✓

6.5.2 Chemical✓ used in sanitising✓ and disinfection✓

6.5.3 Substance✓ or a mixture of substances✓ which removes grease and dirt when added to water.✓

(3 × 3) (9)

6.6
- To promote health and safety
- To prolong the life of fixtures and fittings and surfaces
- To improve the appearance of the establishment (3)

6.7
- Expensive to use
- Requires a special generating plant
- Can be dangerous (3)

6.8
- Remove all surface oil and obstructions before cleaning.
- Follow the method of cleaning that will cause the least possible disturbance.
- Try to restore surfaces as close to perfection as possible.
- Be aware of safety hazards.
- Use the simplest method of cleaning.
- Remove all dust and dirt.
- Carry out each cleaning process in the quickest possible way.
- The cleaning process must aim to achieve clean, hygienic surfaces.

(Any 5 × 1) (5)

6.9
- Must have a good bactericidal activity
- Low toxicity to human beings
- Must not affect colour, odour or flavour of food
- Must be cheap, effective and convenient
- Must be easy to dispense
- Must not adversely affect the operator (Any 4 × 1) (4)

6.10
- Water
- Foam
- Dry powder
- CO_2
- Wet chemicals (Any 4 × 1) (4)

6.11 Danger zone (1)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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