higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

2 June 2021

This marking guideline consists of 9 pages.

Copyright reserved

SECTION A

QUESTION 1

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

(10 × 2) **[20]**

QUESTION 2

2.1 True
2.2 False
2.3 True
2.4 False
2.5 True
2.6 True
2.7 True
2.8 False
2.9 True
2.10 True
2.11 True
2.12 True
2.13 False
2.14 False
2.15 True
2.16 False
2.17 False
2.18 False
2.19 True
2.20 False

(20 × 1) **[20]**

Copyright reserved

QUESTION 3

3.1 Safety sign.✓ Handle and store knives with care.✓

3.2 Hygiene sign.✓ Wear appropriate hairnets when working with food to avoid hair from falling into food.✓

3.3 Hygiene sign.✓ Keep raw and cooked food separate to prevent cross contamination.✓

3.4 Safety sign.✓ Wear protective footwear to protect feet from any falling objects.✓

3.5 Safety sign.✓ Aprons protect the legs from any hot liquids (hot oil/water) that may fall or spill.✓

(5 × 2) **[10]**

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1 4.1.1 Chemical used to kill most of the bacteria, but does not destroy the spores

4.1.2 Organism capable of causing disease in its host

4.1.3 Absence of dangers

4.1.4 Small (micro) form of life (organism)

4.1.5 Any form of falling, slipping, burning, scalding, electric shock, cut and blows

(5 × 2) (10)

4.2
- Understand how your body reacts when you drink.
- Always eat before you consume alcohol.
- Sip all drinks slowly.
- Keep track of the number of drinks you have.
- It is important to learn how much alcohol your body can tolerate.
- If you are doing something where you are required to be alert, do not drink at all.
- Alcohol should never be combined with any drug or medicine.
- If you are really thirsty, first quench your thirst with water or a cool drink.
- If you just drink to get drunk, you are being irresponsible.
- You do not have to drink just because your friends do. (10)

4.3 Ingestion of food contaminated with large numbers of pathogenic organisms✓ or by ingestion of toxins✓ produced by microorganisms✓ within the food before consumption✓ (4)

4.4
- Persistent cough
- Tiredness or weakness of the body
- Weight loss
- Loss of appetite
- Night sweats
- Pain in the chest
- Blood-stained sputum
- Breathlessness (8)

4.5
- Select the correct knife for the task at hand.
- Keep knives sharp at all times.
- Place knives flat on the table.
- Do not leave knives in a sink full of dishwashing liquid.
- Do not play games with knives. (5)

4.6
- Remain calm. Act only after deciding what to do.
- Remember that first aid is only temporary. Ensure that the patient is comfortable and give assistance where needed.
- Try to assess the nature of the injury.
- Keep an air passage of the patient open.
- Bleeding from a cut, artery or vein must be stopped.
- Treat shock and avoid complications.
- Summon a doctor if the injuries are serious. (7)

4.7 The science of health (2)

4.8
- Time
- Availability of food
- Moisture
- Temperature
- Availability of oxygen
- pH
- Competition (Any 4 × 1) (4)

[50]

QUESTION 5

5.1 5.1.1

- To prevent the spreading of diseases
- To prevent damage
- To prevent financial losses
- To prevent food wastage
- To comply with the law (5)

5.1.2

- Clean as you go.
- Do not leave food lying around.
- Cover all food and place them in containers with tight-fitting lids.
- Replace bin bags in the kitchen regularly.
- Clean the kitchen bins regularly.
- Clean and sanitise work surfaces and chopping boards.
- Work in an organised manner.
- Keep food stored at the correct temperatures.
- Use fly traps in the kitchen as insecticides where necessary.
- Make sure the equipment used for preparation is clean. (10)

5.2

- Expensive
- Can be dangerous
- Causes damage to rubber seals and hoses (3)

5.3

- Remove surface oil and obstructions before cleaning.
- Follow the least obstructive and disturbing method of cleaning.
- Restore all surfaces to as near perfect condition as soon as possible.
- Always use the simplest method of cleaning.
- Be aware of safety hazards such as wet floors.
- Remove all dust and dirt. Do not transfer it to another area.
- Carry out the cleaning process in the quickest possible way.
- The cleaning process aims to achieve clean, hygienic surfaces. (Any 4 × 1) (4)

5.4

- Good bactericidal activity
- Low toxicity to human beings
- Must not affect the colour, odour or flavour of food processed
- Cheap, effective and convenient
- Must be easy to dispense
- Must not adversely affect the operator (Any 3 × 1) (3)

5.5

- A swab consists of a piece of cotton wool twisted round one end of a small stick and must be sterile before used.
- It is moistened in a sterile fluid and excess fluid is removed by pressing against the container.
- The damp swab is rubbed over the test area to pick up organisms adhering to the surface.
- The swab is then placed in a sterile fluid to remove organisms from it.
- Samples of fluid are inoculated into a melted cooled nutrient agar and incubated. (5)

Copyright reserved

5.6
- Elevation of heart rate and blood pressure
- Restlessness
- Anxiety
- Insomnia
- Gastrointestinal disturbance
- Muscle twitching
- Rambling flow of thoughts and speech
- Irritability
- Irregular or rapid heartbeat
- Loss of fluid; can become dehydrated (Any 5 × 1) (5)

5.7
- Family or relationship problems
- Problems at work or school
- Accidents
- Legal problems
- Financial problems
- Health problems (Any 5 × 1) (5)

5.8
- Lag phase:✓ Cells adapt to environment and increase in size.✓
- Logarithmic phase:✓ When cells are adapted, they multiply until the maximum that can be supported by the environment.✓
- Stationary phase:✓ Growth slows down because of food uses, waste production and overcrowding.✓
- Phase of decline:✓ If cells are not transferred to a favourable environment, they will gradually die.✓ (4 × 2) (8)

5.9 Tannins are flavonoids present in many foods. (2)
[50]

QUESTION 6

6.1
- Very small
- Invisible to the naked eye
- Can only be seen when magnified
- Single-cell organisms
- Found in all living things such as plants and animals
- Multiply asexually or sexually (Any 4 × 1) (4)

6.2
- Food poisoning at source
- No transfer due to careful handling of food at all stages of production
- Foods are suitably stored and there will be little opportunity for contaminants to multiply
- Food is eaten
- It will be free from risk (5)

6.3
- Using the same utensils to serve contaminated foods
- Careless attention to personal hygiene
- Leaving skin infections and cuts uncovered
- Coughing, sneezing and spitting while preparing food
- Incomplete cleaning of food utensils
- Pests, e.g. houseflies and cockroaches
- Rodents such as rats and mice
- Household pets such as dogs, cats and hamsters
- Infected or diseased cattle and dairy cows
- Contaminated water supply
- Soil and dust (11)

6.4
- Cancer
- Liver disease
- Heart disease
- Kidney disease
- Pancreas malfunctioning
- Stomach can be affected, as alcohol damages the stomach lining
- Arthritis
- Psychological problems such as depression and anxiety
- Malnutrition (Any 7 × 1) (7)

6.5
- Blood, semen or vaginal fluid
- Sexual intercourse – man to man, man to woman or woman to woman
- By sharing unsterilised needles
- By infected mother to her unborn or newborn baby
- People who suffer from STIs (5)

6.6
- Leave major repairs to an expert.
- Do not use electricity near water.
- Frayed cords must be replaced immediately.
- Switch the current off when inserting or removing a plug.
- Never jerk at the cord. (5)

6.7
- Tobacco
- Coffee
- Painkillers
- Alcohol
- Amphetamines
- Tranquilisers
- Hard drugs such as opium, heroin and morphine
- Hallucinogens such as dagga, LSD and cocaine (Any 7 × 1) (7)

Copyright reserved

6.8
- Sight:✓ Under good light there should be no dirt or wetness.✓
- Touch:✓ There should be no greasy or rough feeling.✓
- Smell:✓ There should be no objectionable odour present.✓ (3 × 2) (6)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

Copyright reserved