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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

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JUNE EXAMINATION

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

(8060094)

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09:00–12:00

This question paper consists of 7 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. The question paper comprises of TWO sections:
   Section A: Short questions – 50 marks
   Section B: Long questions – 150 marks
2. Answer ALL the questions.
3. Read ALL the questions carefully.
4. Number the answers according to the numbering system used in this question paper.
5. Start each question on a NEW page.
6. Leave one line open between every answer.
7. Write neatly and legibly.

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SECTION A

QUESTION 1

Various options are given as possible answers to the following questions. Choose the answer and write only the letter (A–C) next to the question number (1.1–1.10) in the ANSWER BOOK.

1.1 The optimum pH condition for an acidophilic organism is … .

A 1-6
B 7-14
C 6-8

1.2 Nicotine …

A retards the digestion of food.
B stimulates heartbeat and contracts blood vessels.
C increases fertility.

1.3 … is the optimum atmosphere for a floor mite.

A Dry
B Damp
C Warm

1.4 The amount of liquid water available in food or in a solution can be described in terms of …

A osmotic pressure.
B water solution.
C water activity.

1.5 The common time/temperature combination in the cleaning plant used for milk and milk products and ice-cream is… .

A 70 °C for 5 min
B 85 °C for 10 min
C 30 °C for 30 min

1.6 Protolytic organisms break down …

A sugar.
B fat.
C protein.

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1.7 The best example of an absorbent material that may be worn by a food service worker is …

A plastic.
B wool.
C cotton.

1.8 Dependency on drugs is easily noticed because the person is …

A feverish.
B tends to increase the dosage.
C loses his/her appetite.

1.9 The correct temperature for storing frozen food is … .

A -0 °C to -6 °C
B -10 °C to -15 °C
C -17 °C to -30 °C

1.10 The optimum temperature for growth of a Thermopile is …

A 45 °C to 55 °C.
B 62 °C to 68 °C.
C 10 °C to 15 °C.

(10 × 2) (20)

QUESTION 2

Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (2.1–2.20) in the ANSWER BOOK.

2.1 Canned meat is an example of a high-risk food.

2.2 Sterilisation kills all microbial life.

2.3 Ringworms are caused by a harmful mould.

2.4 The correct storage temperature for a cold room is 4 °C to 10 °C.

2.5 Amphetamine is a hard drug.

2.6 Autoclaving is steam under pressure.

2.7 TB causes big sores or holes in the lungs.

2.8 Ultraviolet wavelengths are longer than x-rays.

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2.9 Fresh poultry must be hung by the legs in a well-ventilated room for 48 hours.

2.10 Lipolytic organisms break down fats and oils.

2.11 Yeast is not a fungus.

2.12 Measles is caused by a virus.

2.13 Electrotube kills cockroaches.

2.14 Aluminum cannot be washed in water containing soda.

2.15 Tooth decay is mainly due to the action of acids caused by fermentation of carbohydrates.

2.16 Mites require moisture for growth.

2.17 Alcohol can be combined with taking an asprin.

2.18 A microwave can be used for sterilisation.

2.19 An earth wire is normally brown.

2.20 The 'Food Hygiene Regulation of 1970' relates to food premises, personal hygiene and hygiene practices. (20 × 1) (20)

QUESTION 3

Define the following terms:

3.1 Disinfectant

3.2 Pathogenic organism

3.3 Safety

3.4 Micro-organism

3.5 Accident

(5 × 2) (10)

TOTAL SECTION A: 50

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SECTION B

QUESTION 4

4.1 On which factors does a person's reaction to alcoholic drinks depend? (10)

4.2 Explain the actions that need to be taken when an accident occurs. (8)

4.3 What are the TWO main aspects that personal hygiene consists of? (4)

4.4 List FIVE important techniques and safety measures that need to be considered when knives are handled and used. (5)

4.5 Explain the symptoms of TB. (8)

4.6 What is microbial food poisoning? (4)

4.7 Everyone reacts differently to alcohol. What hints would you give someone to ensure they drink sensibly? (11)

[50]

QUESTION 5

5.1 Name SIX qualities that a good sanitiser in the food industry should have. (6)

5.2 List FIVE precautions which can be taken to prevent pests from entering and living in a kitchen. (5)

5.3 The cleaning routine involves various operations. State and explain the function of the FIVE operations.

(5 × 2) (10)

5.4 What is the transmission vehicle for salmonella? (5)

5.5 What procedure must be followed when food has to be tasted? (4)

5.6 Hygienic facilities must be provided for employees in a food service unit. What do these facilities consist of to ensure good hygiene and sanitation? (7)

5.7 Discuss TEN points on how you would keep a kitchen hygienic while you are working. (10)

5.8 Most preparation areas can be divided into different sections. What are these sections? (3)

[50]

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QUESTION 6

6.1 Kitchen floors have to withstand a considerable amount of wear and tear. Mention some requirements of good flooring in kitchens. (7)

6.2 How should one handle glassware in a kitchen so that it does not cause an injury or accident? (6)

6.3 What are the main organisms known and that you have studied, that could be associated with food poisoning? (4)

6.4 Mention and discuss the FOUR different phases of a cell after cell division. (4 × 3) (12)

6.5 What are the simple rules one should follow to assist in the cure of TB? (7)

6.6 What are the precautions concerning insecticides and poisons? (4 × 2) (8)

6.7 Give SIX examples of pests relevant to the food industry. (6)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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