higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

SANITATION AND SAFETY N4

26 NOVEMBER 2013

This marking guideline consists of 6 pages.

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SECTION A

QUESTION1

1.1 A

1.2 D

1.3 C

1.4 C

1.5 B

1.6 C

1.7 B

1.8 D

1.9 C

1.10 A

(10 x 1) **[10]**

QUESTION 2

2.1 True

2.2 True

2.3 False

2.4 True

2.5 True

2.6 True

2.7 True

2.8 False

2.9 True

2.10 False

2.11 True

2.12 True

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2.13 True

2.14 False

2.15 False (15 x 2) **[30]**

QUESTION 3

3.1 Human Indifficiancy Syndrome

3.2 Tuberculosis

3.3 Anti-microbial agent

3.4 Osmotic pressure

3.5 Alkalinity/acidity

(5 x 2) **[10]**

TOTAL SECTION A: 50

QUESTION 4

4.1 Durable, smooth service, crevice-free, corrosion resistant (4)

4.2
- Psychrophiles - occur in cold places (10°C - 15°C)
- Mesopiles - live in and on the bodies of warm blooded animals and humans (37°C)
- Thermophiles - prefer higher temperature (45°C - 55°C) (3 x 3) (9)

4.3 Receiving, storage, preparation, cooking, dishing-up, washing-up, refuse (7)

4.4
- Overpowering cravings to take a particular drug, regardless how it is obtained.
- Tendency to increase the dose; body becomes resistant to the drug.
- A physical dependence on the drug with withdrawal symptoms (6)

4.5
- Decomposition of dead plants and animal bodies
- Manufacturing of: special cheese, sour milk, vinegar (4)

4.6
- Follow a well-balanced diet
- Don't damage teeth by biting off thread or biting on hard objects
- Visit dentist regularly, at least every 6 months
- Brush teeth after each meal or twice a day
- Use a good toothbrush and suitable toothpaste
- Use an antiseptic mouthwash (5)

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4.7 4.7.1 Student can name any type of cleaning agent or example

4.7.2 Student can mention any type of equipment

(Use own discretion)

(5 x 2) (10)

4.8
- Incomplete thawing and cooking of certain foods
- Holding cooked food at room temperature for a while
- Incomplete or repeated cooking of leftover food
- Careless storage of food

(4)

4.9 Yes (1)

[50]

QUESTION 5

5.1
- Using the same utensils to serve contaminated food and other foods
- Careless attention to personal hygiene while handling food
- Leaving skin infections and cuts uncovered while preparing food
- Coughing, sneezing or spitting while preparing food
- Incomplete cleaning of food utensils and serving dishes
- Pests
- Rodents
- Household pets
- Infected or diseased cattle and dairy cows
- Contaminated water supply
- Soil and dust

(11)

5.2
- Persistent cough
- Tiredness or weak body
- Loss of weight
- Loss of appetite
- Night sweats
- Pains in chest
- Blood-stained sputum
- Breathlessness

(8)

5.3
- Damp wipe or wash walls depending on degree of soil
- Damp wipe or wash work surfaces with neutral detergent, rinse and dry as frequently as necessary during and after use
- Sweep floors with stiff brush
- Wet mop using two-solution method or scrub, rinse and dry using scrubbing machine and wet suction cleaner
- Leave floor dry

(10)

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5.4
- Sensitivity of cells
- Dosage of irradiation
- Presence of oxygen
- Temperature (4)

5.5
- By the blood or semen or vaginal fluid of an infected person
- Sexual intercourse
- Sharing unsterilised needles or syringes
- Infected mother to unborn baby
- People with sexually transmitted diseases (5)

5.6 Salad, meat, pastry (3)

5.7
- Sight- under good light there should be no signs of soil
- Touch – no greasy or rough feeling to clean fingers over surface. A white tissue wipe over surface should not show discoloration.
- Smell- no objectionable odour presents (9)

[50]

QUESTION 6

6.1
- Keep the area as clean as possible
- Don't leave food lying around, clean up immediately
- Cover all food
- Refuse bins should have close-fitting lids and should be cleaned with disinfectant
- Wet refuse should be wrapped in newspaper before thrown away in bin
- Rats, mice, bugs etc. use dark dirty places as breeding places.
- Avoid stacking newspapers ad magazines
- Regularly clean place and don't store dirty damp articles
- Use insecticides or poisons made especially to kill particular pest
- Store food off the floor and away from walls (8)

6.2.1
- To ensure the health and safety of employees
- To provide a safe area of work and safe machines and tools
- To provide instructions and training for staff
- To write a company safety policy
- Fire extinguishers must be in appropriate places
- Regularly conduct fire drills (5)

6.2.2
- To take reasonable care of own health and safety
- To take reasonable care of other person's health and safety
- Not to mis-use any premises or equipment in the interest of health and safety (3)

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6.3
- Do not cough, sneeze or smoke over food
- Never lick your fingers
- Don't scratch or rub any part of your body
- Don't chew gum
- Don't blow over food or utensils
- Don't bite nails
- Don't wipe or dry hands on soiled aprons or cloths
- Don't taste food with utensils used for cooking
- Don't use handkerchiefs, but disposable paper towels
- Don't wear soiled aprons or overalls (10)

6.4
- Meat must hang to become tender
- Meat must be suspended on hooks
- Ideal storage temperature is 1°C
- Freeze if possible, defrost completely in refrigerator on bottom shelf in container (4)

6.5 Fever, nausea, diarrhoea, stomach pain (4)

6.6
- Wash hand for 30-40 seconds
- Use liquid soap in a clean dispenser
- Use water as hot as skin can bear
- Wet hands, pulses and forearms
- Apply soap to hands, pulses and forearms and between fingers
- Rinse with hot running water
- Dry with a disposable paper towel or blow dryer
- Clean under nails with a nail brush
- Make sure hands are dry and apply lotion if not on duty (10)

6.7
- Dangers of food poisoning will increase
- Customers may refuse to make use of the food service rendered
- Claims may be laid where food which was served endangered health
- Reputation of food service will be harmed; loss of profit
- Food spoilage will increase
- Presence of pests and rodents
- Operation may be closed down by health inspector (6)

[50]

TOTAL SECTIONB: 150
GRAND TOTAL: 200

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