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higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

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NOVEMBER EXAMINATION

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

(8060094)

25 November 2013 (X-Paper)
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. Answer ALL the questions.
2. Read ALL the questions carefully.
3. This question paper consists of TWO sections:

   SECTION A: Short questions: 50 marks
   SECTION B: Long questions: 150 marks

4. Number the answers according to the numbering system used in this question paper.
5. 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–D) next to the question number (1.1–1.10) in the ANSWER BOOK.

1.1 In a food-service unit, a worker may …

A wear a simple wedding ring.
B wear clear nail polish.
C smoke.
D chew gum.

1.2 The period that passes between the intake of poisonous food into the body and the first symptoms, is known as the …

A lag phase.
B reproduction phase.
C fermentation period.
D incubation period.

1.3 Saccharolytic organisms break down …

A proteins.
B fat.
C sugar.
D amino acids.

1.4 Extinguishing a fire by means of starving means …

A removing the heat.
B removing the air.
C removing the fuel.
D using a fire extinguisher.

1.5 Treatment for tuberculosis can continue up to … year(s).

A one
B two
C five
D six

1.6 The best effective cleaning method for virtuous enamel is to …

A scrub with a bristle brush, rinse in hot water and dry.
B soak in hot detergent water and scrub with the aid of a brush.
C clean with a damp cloth and dry, avoid abrasives.
D None of the above-mentioned

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1.7 A ... has the possible function of protecting a bacteria cell.

A flagellum
B capsule
C sporangium
D hyphae

1.8 When washing dishes by hand, the temperature of the water should be between ...

A 20 °C and 30 °C.
B 77 °C and 82 °C.
C 85 °C and 99 °C.
D 52 °C and 65 °C.

1.9 Select the most effective method to diagnose a person with tuberculosis:

A Blood test
B Sputum test
C Skin test
D X-ray of the chest

1.10 Food poisoning is caused by ...

A bacteria.
B yeast.
C mould.
D All the above-mentioned

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

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 (2.1–2.15) in the ANSWER BOOK.

2.1 The toxin in naturally poisonous animals is tasteless.

2.2 Contact plates is a microbiological test for surface cleanliness.

2.3 Honey is a high risk food.

2.4 60% of people are nasal and throat carriers of staphylococcus and also on their hands.

2.5 The growth of micro-organisms is discouraged below 5 °C.

2.6 A receiving area should be cleaned daily or after each delivery.

2.7 'Handy Andy' is an example of a detergent.

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2.8 Scale is a deposition of mineral salts from soft water.

2.9 The duration of staphylococcus aureus food-borne diseases is 1–3 days.

2.10 Bacteria are only aerobic organisms.

2.11 Smoking dagga can lead to serious mental disorders.

2.12 The common cold is caused by viruses.

2.13 A fire is an internal disaster.

2.14 Kitchen walls should be cleaned monthly.

2.15 Heat oil beyond 180 °C for effective use.

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

QUESTION 3

Define the following terms:

3.1 HIV
3.2 TB
3.3 AMA

What do the following refer to:

3.4 aW
3.5 pH

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

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1 The most suitable finish for working surfaces in the food service unit is stainless steel.

State FOUR advantages of this finish. (4)

4.2 Organisms can be classified into three categories based on their temperature requirements.

4.2.1 Name the THREE categories.

4.2.2 Name their habitats and make reference to their required temperature.

(3 x 3) (9)

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4.3 Name the SEVEN areas in a food service unit. (7 x 1) (7)

4.4. Dependence on drugs is defined as a state of chronic or periodic poisoning, harmful to the individual and the community in which he/she lives.

What are the THREE main characteristics of dependence on drugs? (3 x 2) (6)

4.5 State FOUR advantages of bacteria in the food industry. (4)

4.6 A clean mouth and healthy teeth are essential for an attractive appearance.

Give FIVE tips to a food handler on how to care for teeth in order to promote good hygiene standards. (5)

4.7 Give FIVE examples of each of the following:

4.7.1 Cleaning agents

4.7.2 Cleaning equipment

(2 x 5) (10)

4.8 Under what conditions will bacteria that have been transferred to food, grow and multiply?

State any FOUR (4)

4.9 Can some non-pathogenic organisms be useful? (YES or NO) (1)

[50]

QUESTION 5

5.1 Explain 11 ways in which bacteria can be transferred to food. (11)

5.2 Name EIGHT signs and symptoms of a person infected with TB. (8)

5.3 Explain the cleaning method of the cooking area in the food-service unit, by referring to methods, cleaning agents, equipment, intervals etc. (10)

5.4 Which FOUR factors can influence irradiation? (4)

5.5 Name FIVE ways in which a person can be infected with the HIV virus. (5)

5.6 Name the THREE sections that the food preparation area in the food-service kitchen can be divided into. (3)

5.7 Name and explain the THREE aspects used to assess if a surface is clean.

(3 x 3) (9)

[50]

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QUESTION 6

6.1 State EIGHT rules to control pests in the food-service unit. (8)

6.2 Explain the Occupational Health and Safety Act, 1993 in terms of the following:

6.2.1 Legal obligation of the employer (5)

6.2.2 Legal obligation of the employee (3)

6.3 State 10 unhygienic habits when handling food. (10)

6.4 Explain the reception, handling and safe storage of fresh meat. (4)

6.5 Name FOUR symptoms of Salmonella infection. (4)

6.6 It is very important for food handlers to wash their hands properly to ensure proper hygiene.

Explain this washing procedure in detail. (10)

6.7 What are the effects of poor hygiene in the food service unit? (6)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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