higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

NOVEMBER EXAMINATION

SANITATION AND SAFETY N4

25 NOVEMBER 2014

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

1.1	1.1.1	B
	1.1.2	A
	1.1.3	A
	1.1.4	A
	1.1.5	C
	1.16	B
	1.1.7	C
	1.1.8	B
	1.1.9	A
	1.1.10	C

(10 × 2) (20)

1.2	1.2.1	True
	1.2.2	False
	1.2.3	True
	1.2.4	False
	1.2.5	True
	1.2.6	False
	1.2.7	True
	1.2.8	True
	1.2.9	False
	1.2.10	False

(10 × 1) (10)

1.3	1.3.1	C
	1.3.2	E
	1.3.3	A
	1.3.4	D
	1.3.5	B

(5 × 1) (5)

1.4	1.4.1	E
	1.4.2	A
	1.4.3	D
	1.4.4	B
	1.4.5	C

(5 × 1) (5)

1.5	1.5.1	legal
	1.5.2	plaque
	1.5.3	virus
	1.5.4	disposable
	1.5.5	10
	1.5.6	tobacco and alcohol
	1.5.7	injected/inhaled

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1.5.8 4.5
1.5.9 Ultraviolet

(10 × 1) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 2.1.1

- Tobacco use leads most commonly to diseases affecting the heart and lungs
- It is addictive
- Poisons the body
- Causes serious health problems
- Makes fighting illness harder
- Threat to physical appearance and smell
- Slows the body down
- Impede healing

2.1.2

- Cancer
- Liver disease
- Heart disease
- Kidney disease
- Pancreas malfunctioning
- Damage to the stomach
- Arthritis
- Physiological problems
- Malnutrition

(7 × 2) (14)

2.2

- Soaking night sweats
- Shaking chills or fever higher than 38 °C for several weeks
- Cough and shortness of breath
- Chronic diarrhoea
- Persistent white spots or unusual lesions on the tongue or in the mouth
- Headaches
- Persistent, unexplained fatigue
- Blurred vision
- Weight loss
- Skin rashes or bumps

(6)

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2.3
- People with HIV infection
- Patients receiving certain medical treatment e.g. chemotherapy, or transplant antirejection medication
- People who have been in close contact with someone who has infectious TB
- People who became infected with TB in the last two years
- Babies and young children
- Elderly people
- People born where TB is common
- Low-income groups with poor health care access
- People in residential facilities such as nursing homes and correctional facilities
- People exposed to TB through their work
- People with other conditions that weaken the immune system, especially:
- Diabetes mellitus sufferers
- Cancer patients
- Severe kidney disease sufferers
- Persons who have a low body mass
- Persons who are victims of substance abuse (10)

2.4
- Keep the house and surroundings as clean as possible
- Do not leave food lying around and clean up dirt immediately
- Cover all food
- Refuse bins should have close-fitting lids and should be regularly cleaned with a disinfectant
- Wet refuse such as fruit or vegetable peels should be wrapped in newspaper before being thrown into the refuse bin
- Rats, mice, bugs and cockroaches use dark, dirty cupboards and storerooms as breading places. Avoid stacking newspapers and magazines
- Regularly clean and do not store dirty or damp articles
- Use an insecticide or poison made especially for killing the particular pest
- Store food off the floor and away from walls (8)

2.5
- Store raw poultry in the refrigerator. The low temperature of the refrigerator will keep the bacteria from growing on raw poultry.
- Poultry must be frozen within 2–3 days after purchasing, before it expires in the refrigerator.
- Seal in airtight container such as a plastic container, tin foil or freezer bag. Fresh, whole chicken can be stored in the freezer for up to a year, while uncooked parts can be frozen safely for up to nine months.
- Cooked chicken can generally be kept in the freezer for up to 4 months.
- Use the cooked poultry within 3–4 days. (5)

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2.6
- 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 blowdryer
- Clean under nails with a nail brush
- Make sure hands are dry and apply lotion if not on duty (7)

[50]

QUESTION 3

3.1 Small form of life in human or plant matter. (2)

3.2
- In the medical industry in the production of antibiotics
- In the food industry in the production of cheese
- Mould helps break down dead material found in soil, foods and plants

(3 × 2) (6)

3.3
- Nausea
- Stomach cramps and abdominal pain
- Diarrhoea
- Fever
- Chills
- Vomiting
- Headache
- Muscle pain

(Any 6 × 1) (6)

3.4
- Wash hands and clean any dishes or utensils when you are making or serving food
- Keep juices from meat, poultry and seafood away from ready-to-eat foods
- Cook foods to proper temperatures
- Promptly refrigerate any food you will not be eating right away
- Boil water before drinking
- Always refrigerate fish
- Don't eat tropical fish caught during blooms of poison plankton
- Don't eat shellfish exposed to red tides

(Any 6 × 1) (6)

3.5
- The spores are not killed in normal cooking and are only destroyed by using very high temperatures above 121 °C for 3 minutes
- Avoid use of damaged or blown cans. An affected food may show signs of spoilage such as a bulging can or an off-odour.
- Ensure that food is correctly and thoroughly processed. (3)

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3.6
- 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)

3.7
- Meat and poultry
- Canned meat
- Gelatine
- Fish and fish products
- Milk and milk products
- Egg and egg products
- Fruit
- Vegetables
- Rice (9)

3.8
- Inspecting all food, and washing fruit and vegetables with potable (drinking quality) water before preparation
- Separating raw and high-risk, cooked and ready-to-eat foods at all stages of preparation, storage, display and distribution
- Not using the same equipment, utensils and working surfaces to handle and prepare raw and high-risk, cooked and ready-to-eat foods
- Only handling food when unavoidable
- Keeping food covered as much as possible
- Preventing insects, animals and birds from entering food service facility
- Not using unsuitable, defective or dirty equipment
- Using good personal hygiene practices
- Using correct cleaning procedures, especially the washing and sanitising of all equipment used to prepare raw food, including benches and chopping boards
- Promptly removing unfit or waste food and refuse from food area (7)

[50]

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QUESTION 4

4.1
- Many faults with work equipment can be found during a simple visual inspection
- Switch off and unplug the equipment before you start any checks
- Check that the plug is not damaged and that the cable is properly secured with no internal wires visible
- Damaged cable should be replaced with a new cable by a competent person
- Position any trailing wires so that they are not a trip hazard and are less likely to get damaged
- Too many electrical appliances will overload a plug. This can lead to electrical faults resulting in fires
- Do not use electrical equipment near water
- Switch current off before removing a plug from its socket (8)

4.2 Legal obligation of the employer:
- The employer is to ensure the health and safety of employees
- Provide a safe working environment
- Provide staff induction programmes
- Inform employees of emergency evacuation plans
- Need to conduct routine maintenance to the building to spot danger-prone areas

Legal obligation of employees:
- To take responsibility for their health and safety
- To take other people's health and safety into consideration
- To not misuse any premises or equipment without taking health and safety into consideration (8)

4.3
4.3.1 D
4.3.2 C
4.3.2 B
4.3.4 E
4.3.5 A

(5 × 1) (5)

4.4
- Keep knives sharp
- Point knives away from yourself or other persons
- Do not leave sharp knives loose in a drawer
- Do not try catching a falling knife
- Pick a knife up by the handle
- Do not put knives in a sink with water
- Put knives down safely
- Use the appropriate knife for the task (7)

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4.5
- Time
- Temperature
- Mechanical action
- Chemical action
- Procedure (4)

4.6 The organisms attached to the surface can be removed by rinsing it with a sterile rinsing solution. This may involve filling the object with the rinsing solution, as would be necessary when the insides of bottles and similar articles are tested, or running the rinsing solution over a surface, or through a section of pipeline. In either case samples of the rinsing fluid would be analysed for their total viable count of organisms. The result would be recorded as a count per object (bottle, bucket, etc.) or per area of plant surface. (4)

4.7
4.7.1 Cleaning is the complete removal of food residue using appropriate detergent or suitable chemicals under recommended conditions.

4.7.2 Detergent is a chemical agent or substance used in the food service industry to remove grease, dirt and debris.

4.7.3 A disinfectant is a chemical agent which is used to destroy disease causing bacteria, microorganisms or pathogens excluding spores and some viruses.

(3 × 2) (6)

4.8
- Make sure to use a suitable detergent, to prevent any damage to the effected surface
- Thoroughly dry surfaces after cleaning. Dampness promotes growth of bacteria and makes it ideal for germs to multiply
- Hygienically clean surfaces immediately after use and throughout service
- Use separate chopping boards for meat, fish, poultry and vegetables
- Wash and dry your hands after handling high-risk foods such as raw meat
- Be aware of all safety hazards, e.g. slipping on wet floors or tripping over extension leads
- Replace all equipment to original position after cleaning
- Always follow manufacturer's instructions and carry out the task according to your company's organisational procedure (8)

[50]

TOTAL SECTION A: 150
GRAND TOTAL: 200

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