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)

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09:00–12:00

This question paper consists of 8 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. Number the answers according to the numbering system used in this question paper.
4. Start each question on a NEW page.
5. Leave a line between every answer.
6. Write neatly and legibly.

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SECTION A

QUESTION 1

1.1 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 (1.1.1–1.1.10) in the ANSWER BOOK.

1.1.1 Tuberculosis germs are found in a person's …

A urine.
B sputum.
C blood.

1.1.2 Drains and gullies must be cleaned …

A daily.
B weekly.
C monthly.

1.1.3 The Occupational Health and Safety Act (Act 85 of 1993) requires that the employer must …

A provide a safe working environment.
B must provide benefits in a case of personal injury.
C ensure that buildings are in a good state of repair.

1.1.4 The stimulant present in cigarette smoke is known as …

A nicotine.
B tannin.
C caffeine.

1.1.5 The optimum temperature range for growth for Psychrophiles is …

A 35 °C to 42 °C.
B 18 °C to 23 °C.
C 10 °C to 15 °C.

1.1.6 A substance or mixture of substances which is used to remove dirt and grease, is also known as a …

A solvent.
B detergent.
C disinfectant.

1.1.7 When cooking or warming up food in a microwave oven you need to place the food in a ... container.

A metal
B copper
C plastic

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1.1.8 A surface is microbiologically clean if ...

A there is no objectionable odour present.
B the swab test shows no microorganisms.
C there is no grease on the surface.

1.1.9 *Staphylococci aureus* are bacteria cells ...

A arranged in clusters.
B in a rod shape.
C mainly arranged in pairs.

1.1.10 Who should be responsible for fumigation?

A Every employee
B The employer
C Trained staff

(10 × 2) (20)

1.2 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.2.1–1.2.10) in the ANSWER BOOK.

1.2.1 Air drying is more hygienic than using a cloth.

1.2.2 Canned goods usually last for about 4 years.

1.2.3 Treatment for TB can last up to 9 months.

1.2.4 Tannin changes to tannic acid when drawn for long, and then causes digestion to speed up.

1.2.5 Most yeasts can live only on sugars and starches. From these they produce carbon dioxide gas and alcohol.

1.2.6 Facultative is with or without moisture.

1.2.7 A disinfectant has a higher killing capacity for pathogenic bacteria than a sanitiser.

1.2.8 An autoclave is an apparatus which is used to sterilise objects by means of high-pressure steam.

1.2.9 Any claim for personal injury in the course of employment can be made within 5 years of the injury.

1.2.10 Be careful of hot utensils. Use your apron that is always on you to handle hot utensils.

(10 × 1) (10)

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1.3 Choose a storage temperature from COLUMN B that matches the food in COLUMN A. Write only the letter next to the question number (1.3.1–1.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.3.1	Protein-rich sauces	A	18 to -23 °C
1.3.2	Fresh vegetables	B	1–4 °C
1.3.3	Frozen fish	C	1–4 °C
1.3.4	Dried fruit	D	20 °C
1.3.5	Fresh milk	E	4–6 °C

(5 × 1) (5)

1.4 Choose a description from COLUMN B that matches a/an word/item in COLUMN A. Write only the letter (A–E) next to the question number (1.4.1–1.4.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.4.1	Yeast	A	mycotoxins
1.4.2	Mould	B	flagella
1.4.3	Virus	C	parasites
1.4.4	Bacteria	D	influenza
1.4.5	Fungi	E	budding

(5 × 1) (5)

1.5 Complete the following sentences by filling in the missing word(s). Write only the word(s) next to the question number (1.5.1–1.5.10) in the ANSWER BOOK.

1.5.1 Personal cleanliness is your moral and … duty.

1.5.2 Brushing of teeth removes the … that causes tooth decay and cavities.

1.5.3 The common cold is an infectious disease caused by a …

1.5.4 Food service staff with minor colds should wear a … mask while working.

1.5.5 If you receive no treatment for HIV infection, the disease typically progresses to AIDS in about … years.

1.5.6 Examples of legal drugs are … and …

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1.5.7 Drugs that are ... (means of consuming) act the fastest and the effects are more intense.

1.5.8 Most bacteria will not grow in foods with a pH below ...

1.5.9 ... lamps are used to sterilize workspaces and equipment.

(10 × 1) (10)
[50]

TOTAL SECTION A: 50

SECTION B

QUESTION 2

2.1 Discuss the negative effects of the following:

2.1.1 Smoking and nicotine

2.1.2 Alcohol abuse

(7 × 2) (14)

2.2 By the time AIDS develops, the immune system has been severely damaged, making a person susceptible to opportunistic infections.

Name some of the signs and symptoms of some of these infections. (6)

2.3 What types of individuals are at high risk for developing active TB? (10)

2.4 Give EIGHT general rules to control household pests. (8)

2.5 Discuss the correct methods of storing raw and cooked poultry. (5)

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

Explain this washing procedure in detail. (7)
[50]

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QUESTION 3

3.1 Define the term *microorganism.* (2)

3.2 Describe a few ways in which we can use mould to our benefit. (6)

3.3 Name the most common signs and symptoms of food poisoning. (6)

3.4 List some of the most important steps that can help prevent food poisoning. (6)

3.5 How can *Clostridium botulinum* be prevented or destroyed before causing botulism? (3)

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

3.7 Name NINE food types that can easily be contaminated by microorganisms. (9)

3.8 Give SEVEN possible ways in which the food-poisoning chain can be broken. (7)
[50]

QUESTION 4

4.1 Give EIGHT safety rules for using electric appliances. (8)

4.2 State the content of the Occupational Health and Safety Act No 85 of 1993 pertaining to the legal obligation of the employer and employee. (8)

4.3 Choose the type of extinguisher to be used from COLUMN B that matches the cause of fire in COLUMN A. Write only the letter next to the question number (4.3.1–4.3.5) in the ANSWER BOOK.

COLUMN A		COLUMN B	
4.3.1	Plastic	A	carbon dioxide fire extinguisher
4.3.2	Oil	B	dry-powder extinguisher
4.3.2	Propane	C	foam fire extinguisher
4.3.4	Aluminium	D	water fire extinguisher
4.3.5	Electrical appliance	E	specialist fire extinguisher

(5 × 1) (5)

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4.4 Name SEVEN ways of handling a knife correctly. (7)

4.5 Every establishment should adhere to a cleaning schedule.

When setting up a cleaning routine, which factors should be kept in mind? (4)

4.6 Explain how the rinsing technique works as a microbiological test for surface cleanliness. (4)

4.7 Define the following:

4.7.1 Cleaning

4.7.2 Detergent

4.7.3 Disinfectant

(3 × 2) (6)

4.8 Describe the general cleaning principles that should be adhered to when cleaning in a food-service facility. (8)
[50]

TOTAL SECTION A: 150
GRAND TOTAL: 200

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