higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

SANITATION AND SAFETY N5

29 September 2020

This marking guideline consists of 8 pages.

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SECTION A

QUESTION 1

1.1
1.2 D
1.3 A
1.4 A
1.5 B/C
1.6 B
1.7 A
1.8 C
1.9 A
1.10 C

(10 × 2) **[20]**

QUESTION 2

2.1 False
2.2 False
2.3 False
2.4 True
2.5 False
2.6 True
2.7 True
2.8 False
2.9 False
2.10 False

(10 × 1) **[10]**

QUESTION 3

3.1 Canned foods

- Do not use blown or dented cans.
- Keep track of expiry dates.
- Store canned goods in the dry stores or pantry.
- Once cans are opened, content should be stored in an airtight container.

3.2 Fruit and vegetables

- On arrival, inspect all produce.
- Keep produce in their original packaging.
- Citrus and stone fruit can be stored at room temperature.
- Apples and pears can be stored in a cool, dry area.
- Tubers and root vegetables can be stored in food bins in a cool, dry area.
- Bananas must not be stored in a cold area. (Any 4 × 1)

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3.3 Poultry
- Store raw poultry in the refrigerator.
- Freeze poultry within 2–3 days of purchase.
- Seal in a tight air container, foil or freezer bags.
- Use cooked poultry within three to four days.

3.4 Milk
- Store milk on refrigerator shelves where it is cooler, rather than in refrigerator doors.
- Do not mix new and old milk together.
- Store in original containers.
- Long-life milk can be stored for months if unopened. Once opened, use it within a week.

3.5 Leftover foods
- Leftover foods must be reheated to 100◦C.
- Do not reheat leftover foods more than once.
- Store leftover foods in the refrigerator or freezer.
- Store leftover foods in airtight containers.

(5 × 4) **[20]**

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1 4.1.1
- New staff should not operate a deep fat fryer on day one.
- If they are expected to operate a fryer, they should be assisted by experienced staff or trained beforehand.

(Any appropriate answer)

4.1.2
- On busy nights such as Friday nights, the restaurant should do more preparation beforehand (mise en place) so there will not be so much pressure on them during service.
- All staff must receive firstaid training in order to realise the dangers of working with oil. (Any appropriate answer)

4.1.3
- Staff must take responsibility for their actions. This particular staff member (who caused the injury) should have been more cautious. He should be held accountable for the loss of the crab meat. (Made to pay for it).
- Staff should be trained on safety, negligence and the consequences thereof. (Any appropriate answer)

4.1.4
- Staff should have checklists at closing time and sign off on them to ensure that they have switched off everything, etc.
- Staff should be trained on how to work with and manage oil correctly and the dangers thereof.

(4 × 2) (8)

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4.2
- Ignorance of safety risks
- Incorrect handling of equipment
- Carelessness and recklessness
- Excessive haste
- Distractions (5)

4.3 Employer obligations
- Ensure health and safety of employers.
- Provide a safe area of work and safe machinery and tools.
- Provide instructions and training to staff.
- Write a company safety policy document.
- Place fire extinguishers in appropriate places.
- Regularly conduct fire drills. (Any 5 × 1) (5)

Employee obligations
- Take care of their own health and safety
- Take care of others' health and safety
- Not misuse premises or equipment (3)

4.4
- WHAT needs to be done in case of an emergency?
- WHY should his be done?
- WHERE should staff go or meet in case of an emergency?
- HOW should all of this take place?
- WHAT should be done to ensure everything returns to normal? (5)

4.5
- Dry kissing
- Assisting someone in an emergency
- Using the same bathroom facilities
- Using the same utensils
- Coughing or sneezing
- Using the same toilet facilities (6)

4.6
- Skin rashes
- Persistent diarrhoea
- Weight loss
- Tiredness
- Reactivation of TB
- Persistent fever and night sweats
- Herpes of the mouth or genitals
- Swollen tongue
- Pain when swallowing (Any 8 × 1) (8)

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4.7
- Present regular HIV/AIDS awareness programmes.
- Encourage voluntary testing.
- Conduct education and training on HIV/AIDS.
- Promote condom distribution.
- Encourage health-seeking behaviour for STDS.
- Create an environment of openness, disclosure and acceptance.
- Organise wellness programmes for employees affected by HIV/AIDS.
- Provide counselling and social support to those with HIV/AIDS.

(Any 5 × 1) (5)

4.8
- LSD
- Cocaine
- Dagga
- Magic mushrooms
- Datura
- Ketamine
- Mescaline
- PCP

(Any 5 × 1) (5)
[50]

QUESTION 5

5.1 Science of health (2)

5.2 5.2.1
- Keep hair clean and free from dandruff.
- Keep hair away from the face.
- If hair extends over the collar, tie it up.
- Wear an appropriate headdress or cap.
- Wash hair once or twice a week to keep it clean.
- Do not share hair brushes and combs.
- Brush hair in the cloakroom or in an appropriate place.
- Men must be cleanshaven and their beards trimmed.
- Be aware of hair problems such as head lice.
- Brush hair to allow circulation.

(Any 5 × 1) (5)

5.2.2
- Do not bite on hard objects.
- Visit a dentist every six months for a check-up.
- Brush your teeth twice a day.
- Change your toothbrush regularly.
- Use an antiseptic mouthwash. (5)

5.2.3
- Wear clean socks daily.
- Use flat, comfortable, closed, non-slip shoes.
- Use foot powder if needed.
- Wash your feet every day.
- Keep toenails clipped.
- If possible, do not wear the same pair of shoes every day.

(Any 5 × 1) (5)

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5.3
- Spit occurs on fingers and harmful bacteria such as staphylococci occur on fingers when a cigarette is handled.
- Smoking encourages you to cough and sneeze over food.
- Cigarette end and ash might fall into the food.
- This can cause contamination. (4)

5.4
- Supply of food and water must be limited:✓ It must not stand in food service unit.✓
- Access must be eliminated: ✓Fill holes and mesh doors.✓
- Sheltering for rodents must not be available:✓ Remove empty containers.✓ (3 × 2) (6)

5.5 5.5.1
- Small
- Invisible to the naked eye. Can only been seen under an electron microscope.
- Single celled (3)

5.5.2
- Stomach cramps
- Diarrhoea
- Vomiting
- Headache
- Muscle pain
- Fever (Any 5 × 1) (5)

5.5.3
- Meat✓ (an example is acceptable)
- Poultry✓ (an example is acceptable)
- Fish✓ (an example is acceptable)
- Eggs✓ (an example is acceptable)
- Milk and dairy✓ (an example is acceptable)
- Vegetables✓ (an example is acceptable)
- Rice✓ (an example is acceptable) (Any 5 × 1) (5)

5.5.4
- Time✓
- Food
- Water
- Moisture
- Temperature
- Ph
- Availability of oxygen
- Darkness
- Competition (Any 6 × 1) (6)

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5.5.5
- Autoclaving
- Chemicals
- Ionic radiation
- Microwaves
- Ultra violet light (Any 4 × 1) (4)

[50]

QUESTION 6

6.1
- Lag phase✓ – Cells are adapted to medium and increase in size.✓
- Logarithmic phase✓ – When cells are adapted, they multiply at regular intervals.✓
- Stationary phase✓ – Growth slows down because food is used, waste production and overcrowding.✓
- Phase of decline✓ – If cells are not transferred to a favourable environment, they will gradually die.✓ (4 × 2) (8)

6.2
• Making wine and beer
• Baking bread
• Fermenting sugar to form alcohol (3)

6.3 6.3.1 Sterilant: Agent used in sterilisation,✓ that destroys all microbial life,✓including the spores.✓

6.3.2 Sanitiser: A chemical✓ used in sanitising✓ and disinfection.✓

6.3.3 Detergent: A substance or mixture of substances,✓ when added to water,✓ helps to remove dirt and grease.✓

(3 × 3) (9)

6.4
- To promote health and safety
- To prolong the life of fixtures and fittings
- To improve the appearance of establishment (3)

6.5
- It is expensive to use.
- Can cause damage to rubber seals and hoses.
- Can be dangerous for staff to use. (3)

6.6
- • Remove all surface oil and obstructions before cleaning.
- • Follow least obstructive and disturbing method of cleaning.
- • Restore all surfaces to as near perfect condition as soon as possible.
- • Always use the simplest method of cleaning.
- • Be aware of safety hazards.
- • Remove all dust and dirt.
- • Carry out each cleaning process in the quickest possible time.
- The cleaning process must aim to achieve clean, hygienic surfaces.

(Any 4 × 1) (4)

6.7
- Must have good bactericidal activity
- Low toxicity to human beings
- Must not affect the colour, odour or flavour of food
- Must be cheap, effective and convenient
- Must be easy to dispense and wash away
- Must not adversely affect the operator (Any 3 × 1) (3)

6.8
- A swab compromises of a piece of cotton wool twisted round one end of a small stick.
- It must be sterile before use.
- It is moistened in sterile fluid and excess fluid is removed.
- Damp swab is rubbed over a test area to pick up organisms adhering to it.
- The swab is then placed in a sterile fluid and agitated to remove organisms from swab.
- Samples of fluid is then inoculated into melted cooled agar. (Any 5 × 1) (5)

6.9
- It stimulates the muscles of the heart.
- Digestion of food is retarded.
- Causes dizziness
- Causes sleepnessness
- Causes anxiety (5)

6.10
- Family or relationship problems
- Problems at work or school
- Accidents
- Legal problems
- Financial problems
- Health problems (Any 5 × 1) (5)

6.11 Tannins are flavanoids found in many different foods. (2)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

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