

San + Safety -2- Desember 2015

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. The question paper comprises of TWO sections:
Section A: short questions – 50 marks
Section B: long questions – 150 marks
 2. Answer ALL the questions.
 3. Read ALL the questions carefully.
 4. Number the answers according to the numbering system used in this question paper.
 5. Keep questions and sub-sections of questions together.
 6. 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 When washing your hands, you need to ...
- A use such hot, soapy water as is bearable.
 - B scrub your hands for at least 15 seconds.
 - C use hand sanitiser first.
 - D do both a and b.
- 1.2 Bacteria, which are found in our bodies, can be transmitted to food and food service equipment through ...
- A eating.
 - B touching food with dirty hands.
 - C cooking of food.
 - D preparation of food.
- 1.3 Bacteria may spread to and damage other parts of the body, such as...
- A the digestive and urogenital tracts.
 - B the bones.
 - C the joints.
 - D all of the above.
- 1.4 The symptoms of caffeine intoxication are ...
- A restlessness and anxiety.
 - B sweating and panic.
 - C insomnia and nausea.
 - D paranoia and loss of appetite.
- 1.5 Cocaine is a stimulant derived from the coca leaf originating from ...
- A South Africa.
 - B South Sudan.
 - C South America.
 - D South Korea.
- 1.6 This is also known as food poisoning:
- A Toxin
 - B Chemical food poisoning
 - C Food-borne illness
 - D Cross contamination

- 1.7 Which of the following is not a common pest found in a food service facility?
- A Cockroaches
 - B Bedbugs
 - C Flies
 - D Rats
- 1.8 Signs of a pest infection are ...
- A droppings.
 - B mouse holes.
 - C paw marks in the dust.
 - D all of the above.
- 1.9 Ceilings should be cleaned on a monthly basis using ...
- A hot water and detergent.
 - B soapy water.
 - C a mixture of water and vinegar.
 - D water and a strong detergent.
- 1.10 The percentage of organisms destroyed depends on ...
- A sterilisation of microwave ovens.
 - B the time and temperature of heat that is applied.
 - C the initial temperature of food.
 - D distribution of moisture.

(10 × 2) (20)

QUESTION 2

Define the following terms:

- 2.1 Hygiene
- 2.2 STD
- 2.3 Tannins
- 2.4 Microbiology
- 2.5 E.coli
- 2.6 Salmonella
- 2.7 Detergent
- 2.8 Sterilisation
- 2.9 Accident
- 2.10 Emergency action plan (10 × 2) (20)

QUESTION 3

Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (3.1–3.10) in the ANSWER BOOK.

- 3.1 All food handlers should undergo a medical check-up at least every 10 months.
- 3.2 Dull knives can cause more accidents than sharp knives.
- 3.3 Keep pests out of the kitchen while cooking.
- 3.4 Poor lighting will cause staff to strain their eyes, creating a poor working environment.
- 3.5 Flammable liquids may produce small volumes of flammable vapours at room temperature.
- 3.6 Chemical cleaning means that the action is assisted by the washing of hands.
- 3.7 People are not permitted to smoke inside buildings.
- 3.8 Alcohol is the most widely used and abused drug of all.
- 3.9 Fever, vomiting, abdominal pain and diarrhoea are symptoms of salmonella poisoning.
- 3.10 Cured meats and olives are examples of foods high in acidity. (10 × 1) (10)

TOTAL FOR SECTION A: [50]

SECTION B**QUESTION 4**

- 4.1 State Two reasons why it is smart to practise good hygiene. (2)
- 4.2 Give SIX reasons why smoking is not permitted on premises where food is handled. (6 × 2) (12)
- 4.3 What advice can you give a new food service employee to keep his/her feet clean? (10)
- 4.4 Which important aspects should you keep in mind when using a refrigerator? (4)
- 4.5 Freshly caught fish last longer than store-bought fish, but both will spoil quickly without proper storage.
Discuss the correct way of storing fish. (2)
- 4.6 Explain how to dispose of waste properly in order to comply with health regulations. (8)
- 4.7 State FIVE points to keep in mind when working with a cleaning agent. (5 × 2) (10)
- 4.8 Name the apparatus that kills flies by means of an electric shock. (2)
- [50]**

QUESTION 5

- 5.1 Tuberculosis is chronic infectious disease that can be spread in a food service facility.
List TEN educational information programmes that should be included in the induction process. (10)
- 5.2 Tabulate the differences between people who are infected with latent TB infection and those who are infected with a TB infection. (10)
- 5.3 You should be tested if you have spent time with a person known or suspected to have TB.
Explain THREE ways of testing TB. (3 × 2) (6)
- 5.4 Describe multidrug-resistant TB. (2)
- 5.5 Differentiate between HIV testing and HIV positive. (2 × 2) (4)
- 5.6 Explain the consequences of smoking tobacco during pregnancy. (5)
- 5.7 Bacteria may be divided into different groups.
Choose any THREE and explain them. (3 × 2) (6)
- 5.8 State SEVEN factors that influence the growth of microorganisms. (7)
- [50]**

QUESTION 6

- 6.1 Name and describe TWO general types of sanitation. (2 × 3) (6)
- 6.2 Discuss FOUR criteria for effective chemical disinfection. (4 × 2) (8)
- 6.3 What are the guidelines for the use of disinfectants? (3)
- 6.4 Indicate EIGHT correct ways of handling knives. (8)
- 6.5 Explain NINE general safety rules which need to be applied in a food service facility in order to avoid accidents. (9)
- 6.6 Briefly explain EIGHT safety rules when using electrical appliances. (8)
- 6.7 Give TWO examples of emergency phone numbers that should be displayed for all staff members. (2)
- 6.8 What is the information that should be indicated on evacuation maps? (6)

[50]

TOTAL FOR SECTION B: 150
GRAND TOTAL: 200