

# SANITATION AND SAFETY N4

## MODULE 1 - HYGIENE

All these questions are in your Future Managers Textbook, but to ease your work, I have copied it to ONE page.

### **Activity 1 (p.5)**

Basic hygiene is of utmost importance in the food service industry. In pairs, demonstrate and explain to each other the correct hand-washing procedure which is to be applied, upon entering the food service facility.

### **Activity 2 (p.10)**

What is PPE? Give 4 examples of PPE which are used in the food service facility.

### **Activity 3 (p.10)**

State the importance of wearing protective clothing when working in a food service facility.

### **Activity 4 (p.13)**

Why is smoking prohibited in the food service facility?

### **Activity 5 (p.18)**

You are teaching a newcomer how to work according to the cleaning schedule. Explain to him/her how to prepare the floor before cleaning. Take into account the safety signs, equipment and materials needed.

### **Activity 6 (p.18)**

Describe how to use a double-bucket method in the food service facility.

### **Activity 7 (p.37)**

State the disadvantages of not adhering to a cleaning schedule.