



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

**N1450(E)(N21)H
NOVEMBER EXAMINATION
NATIONAL CERTIFICATE
SANITATION AND SAFETY N4**

(8060094)

**21 November 2016 (X-Paper)
09:00–12:00**

This question paper consists of 7 pages.

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–C) next to the question number (1.1.1–1.1.10) in the ANSWER BOOK.

- 1.1.1 The Occupational Health and Safety Act (85 of 1983) requires employees to ...
- A enforce all prescribed safety measures.
 - B provide a safe working environment.
 - C take care of their own and others' health and safety.
- 1.1.2 Dependency on drugs is easily noticed because the person ...
- A is feverish.
 - B tends to increase the dosage.
 - C loses their appetite.
- 1.1.3 The area around the food unit should be cleaned ...
- A daily.
 - B weekly.
 - C monthly.
- 1.1.4 Rats and mice contaminate stored food with ...
- A their toxin.
 - B their hair, urine and faeces.
 - C their eggs.
- 1.1.5 Which drug causes the most damage to the liver?
- A Alcohol
 - B Atmosphere
 - C Heroin
- 1.1.6 The amount of water available as liquid in food can be described in terms of ...
- A osmotic pressure.
 - B water solution.
 - C water activity.

- 1.1.7 A ... atmosphere is optimum for a floor mite.
- A dry
B damp
C warm
- 1.1.8 What are the two major types of diseases that are caused by pathogens?
- A Microbial diseases and contagious diseases
B Highly preventable diseases and infectious diseases
C Infectious diseases and microbial diseases
- 1.1.9 If leftovers are left on the counter overnight you should ...
- A throw it away.
B refrigerate it immediately.
C cook it to 74 °C immediately.
- 1.1.10 Some signs that your new work place may be unsafe are ...
- A that you work under direct supervision.
B that chemical containers are not labelled.
C that working trainer programs are given to staff.

(10 × 2) (20)

- 1.2 Choose an item from COLUMN B that matches an item in COLUMN A. Write only the letter (A–F) next to the question number (1.2.1–1.2.6) in the ANSWER BOOK.

COLUMN A		COLUMN B	
1.2.1	Dry store	A	4 °C to 6 °C
1.2.2	Cool room	B	-18 °C to 23 °C
1.2.3	Refrigerator or cold rooms	C	± 20 °C
1.2.4	Food freezer	D	1 °C to 4 °C
1.2.5	Frozen food	E	above 63 °C
1.2.6	Good temperature to keep hot food at	F	-17 °C to -30 °C

(6 × 2) (12)

1.3 State the reasons for the following:

1.3.1 Underclothes should be made from cotton.

1.3.2 Chef's jackets are double breasted.

1.3.3 Aprons should be of sufficient length.

1.3.4 Food handlers must have comfortable footwear.

1.3.5 Clothing must be light in weight and comfortable.

(5 × 2) (10)

1.4 Indicate whether the following statements are TRUE or FALSE. Choose the answer and write only 'true' or 'false' next to the question number (1.4.1–1.4.8) in the ANSWER BOOK.

1.4.1 Without food safety and sanitation measures, human health can be at risk.

1.4.2 HACCP is a comprehensive management program that controls food safety from production to distribution.

1.4.3 AIDS is an incurable disease which can be transmitted by kissing.

1.4.4 Foods containing high concentrations of sugar, salt and acid support the growth of bacteria.

1.4.5 A disinfectant must reduce the level of pathogen bacteria by 50%.

1.4.6 Micro-organisms cannot be used to ferment useful chemicals.

1.4.7 All food handlers should undergo a medical check-up at least every 3 months.

1.4.8 Since water is used in most cleaning operations and as a final rinse, its quality affects final cleanliness.

(8 × 1) (8)
[50]

TOTAL SECTION A: 50

SECTION B**QUESTION 2**

- 2.1 Poor food hygiene is often due to a lack of interest or ignorance from food handlers.
Name FIVE effects of poor hygiene. (10)
- 2.2 Describe the correct procedure to follow when you realise you have a contagious disease. (2)
- 2.3 Give TWO basic rules with regard to the correct temperature control of food. (2)
- 2.4 State TEN points that will help keep the kitchen hygienic while working with food. (10)
- 2.5 Smoking is not permitted on the premises where the food is handled.
Give FIVE reasons for this rule. (5)
- 2.6 Name FOUR bodily fluids that can transmit AIDS. (4)
- 2.7 Explain how a person can become HIV positive. (5)
- 2.8 State the effects of smoking marijuana for a long time. (5)
- 2.9 Name SEVEN different types of drugs. (7)
- [50]**

QUESTION 3

- 3.1 Describe how anti-microbial agents work inside a cell. (3 × 2) (6)
- 3.2 Give the classifications of micro-organisms. (7)
- 3.3 State the factors that will influence how lethal the chemicals that kill micro-organisms are. (4)
- 3.4 Name FIVE diseases caused by viruses. (5)
- 3.5 Name the factors that influence the growth of micro-organisms. (7)

- 3.6 We get frustrated once we spot mould growing anywhere in the kitchen.
Where can we benefit from growing mould? (7)
- 3.7 Explain NINE steps that help with the prevention of food poisoning. (10)
- 3.8 Name FOUR types of foods which are seen as low risk foods. (4)
[50]

QUESTION 4

- 4.1 Explain the hand-washing procedure. (7 × 2) (14)
- 4.2 Explain the actions that need to be taken in case of an accident in a food service unit. (8)
- 4.3 Explain the procedure to follow when using a dry powder extinguisher in case of a fire. (9)
- 4.4 Give THREE reasons for cleaning. (3)
- 4.5 State SIX procedures that must be followed to take care of your feet. (6)
- 4.6 Explain the general cleaning procedure of windows. (4 × 2) (8)
- 4.7 State any TWO properties of kitchen equipment. (2)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200