



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA



Hospitality generics 3	DATES	ACTIVITY
	6 July 2020	Read page 56-70
	7 July 2020	Read page 71-80
	8 July 2020	Read page 81-90
	9 July 2020	Read page 91-96
	10 July 2020	Do activity one

ACTIVITY ONE

- 1.1 Identify TWO sources of food poisoning. (2)
- 1.2 Name FOUR food ranges that requires refrigerated storage. (4)
- 1.3 Use the following headings to describe correct procedure for receiving goods, to the receiving bay clerk. (10)
- Packaging
 - Used by dates
 - Temperature
 - Delivery vehicle cleanliness
 - Weight (5x2)
- 1.4 Give advice how to lift and store food deliveries safely. (4)
- 1.5 Describe the Health Act Regulations regarding the handling of food. (2)
- 1.6 How should a kitchen worker handle the following unforeseen operational problems: (9)
- Faulty fridge
 - Receiving thawed food
 - Broken packaging (3x3)

- 1.7 Provide FIVE guidelines on how to prevent mice from getting into dry ingredients in the kitchen of an establishment. (5)
- 1.8 Identify the conditions you would need to control to prevent bacterial growth. (2)
- 1.9 State the implication you would need to control to prevent bacterial growth. (2)