



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE

SANITATION AND SAFETY N4

18 November 2021

This marking guideline consists of 8 pages.

SECTION A

QUESTION 1

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

(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 True
- 2.10 False

(10 × 1) [10]

QUESTION 3

- 3.1 Bad hygiene✓
 - Food should never be tasted with the same utensils as used for stirring. ✓
 - Dish a spoonful of the dish onto a clean plate. ✓
 - Taste the food with a clean teaspoon. ✓
- 3.2 Good hygiene✓
 - The chef is wearing latex gloves to protect the food from direct contact with his hands. ✓
 - This prevents cross contamination. ✓
 - Food handlers can spread *Staphylococcus aureus* to food. ✓
- 3.3 Bad hygiene
 - If food falls on the floor it should not be scooped back onto the plate. ✓
 - All foods must be discarded in the bin. ✓
 - Notify the customer that there will be a slight delay and prepare a new meal. ✓

- 3.4 Bad hygiene✓
- Do not touch your nose or any other part of your body when preparing food. ✓
 - One harbours *Staphylococcus aureus* in the nose and it can be spread to food. ✓
 - This can cause cross contamination. ✓

- 3.5 Good hygiene✓
- It is important to spend time washing hands before and after working with food. ✓
 - Use an antibacterial soap, lather especially between the fingers. ✓
 - Use water as hot as the skin can bear. Dry hands with a paper towel. ✓

(5 × 4)

[20]**SECTION B****QUESTION 4**

- 4.1 4.1.1
- Stomach cramps
 - Diarrhoea
 - Vomiting
 - Headache
 - Muscle pain
 - Fever
- (Any 5 × 1) (5)
- 4.1.2
- They are present in abundance in plants which are used as food
 - They are present on utensils and work surfaces used for food preparation
 - They may be carried through the air from one subject to another
 - They are present in food which is a source of nutrients which provides nourishment for the growth of organisms. (Any 3 × 1) (3)
- 4.1.3
- Meat✓ (an example is also acceptable)
 - Poultry✓ (an example is also acceptable)
 - Canned meat✓ (an example is also acceptable)
 - Gelatine✓ (an example is also acceptable)
 - Fish and fish products✓ (an example is also acceptable)
 - Milk and milk products✓ (an example is also acceptable)
 - Eggs✓ (an example is also acceptable)
 - Fruits and vegetables ✓ (an example is also acceptable)
 - Rice✓ (an example is also acceptable) (Any 5 × 1) (5)

- 4.1.4
- Time
 - Food
 - Water
 - Moisture
 - Temperature
 - pH
 - Availability of oxygen
 - Darkness
 - Competition
- (Any 6 × 1) (6)
- 4.1.5
- Autoclaving
 - Chemicals
 - Ionic radiation
 - Microwaves
 - Ultraviolet light
- (Any 4 × 1) (4)
- 4.2
- Ignorance of safety risks
 - Incorrect handling of equipment
 - Carelessness and recklessness
 - Excessive haste
 - Distractions
- (5)
- 4.3
- Employer's obligations:
- Ensure health and safety of employees
 - Provide a safe area of work and safe machinery and tools
 - Provide instructions and training to staff
 - Compile a company safety policy document
 - Place fire extinguishers in appropriate places
 - Regularly conduct fire drills
- (Any 5 × 1) (5)
- Employee's obligations
- To take care of own health and safety
 - To take care of others' health and safety
 - Not to misuse premises or equipment
- (3)
- 4.4
- WHAT needs to be done in case of an emergency?
 - WHY should this be done?
 - WHERE should the staff go or meet up in case of an emergency?
 - HOW should all of this take place?
 - WHAT should be done to ensure everything goes back 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
- To promote health and safety
 - To prolong the life of fixtures, fittings and surfaces
 - To improve the appearance of the establishment
- (3)
[50]

QUESTION 5

- 5.1 Science of health (2)
- 5.2
- Skin rashes
 - Persistent diarrhoea
 - Weight loss
 - Tiredness
 - Reactivating of TB
 - Persistent fever and night sweat
 - Herpes of the mouth or genitals
 - Swollen tongue
 - Pain when swallowing
- (Any 8 × 1) (8)
- 5.3
- Conduct 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)
- 5.4
- LSD
 - Cocaine
 - Dagga
 - Magic mushrooms
 - Datura
 - Ketamine
 - Mescaline
 - PCP
- (Any 5 × 1) (5)

- 5.5 5.5.1 • Hands and nails must be washed regularly, especially after visiting the toilet.
 • Nails must be cut short.
 • Use a nail brush to clean dirty nails.
 • Do not wear any nail polish or false nails if you are working with food or serving food.
 • Avoid touching your nose or face with your hands whilst preparing food as this can pass on staphylococcal food poisoning.
 • Cover all sores and cuts with a waterproof dressing and wear a sterile glove.
 (If learners gave various scenarios of when to wash hands that will also be accepted) (Any 5 × 1)
- 5.5.2 • Do not bite on hard objects.
 • Visit dentist every six months for a check-up.
 • Brush your teeth twice a day.
 • Change your toothbrush regularly.
 • Use an antiseptic mouth wash.
- 5.5.3 • Keep hair clean and free from dandruff.
 • Keep hair away from the face.
 • If hair extends over the collar it must be tied up.
 • Wear an appropriate head dress or cap.
 • Wash hair once or twice a week to keep it clean.
 • Hairbrushes and combs must not be shared.
 • Brush hair in the cloakroom or an appropriate place.
 • Men must be clean shaven and beard trimmed.
 • Be aware of hair problems such as head lice.
 • Brush hair to encourage circulation. (Any 5 × 1) (3 × 5) (15)
- 5.6 • Spit occurs on fingers and harmful bacteria such as staphylococci occur on fingers when cigarette is handled.
 • Smoking causes you to cough and sneeze over food.
 • Cigarette end and ash might fall into the food.
 • This can cause contamination. (4)
- 5.7 • Supply of food and water must be limited:✓ It must not stand in the food service unit.✓
 • Access must be eliminated:✓ Fill holes and mesh doors.✓
 • Shelter for rodents must not be available:✓ Remove empty containers.✓ (3 × 2) (6)

- 5.8
- Elevation of heart rate and blood pressure.
 - Restlessness.
 - Anxiety.
 - Insomnia.
 - Gastrointestinal disturbance.
 - Muscle twitching.
 - Rambling flow of thought and speech.
 - Irritability.
 - Irregular or rapid heartbeat.
 - Acts as a diuretic and causes loss of fluid, which can have a dehydrating effect.
- (Any 5 × 1) (5)
[50]

QUESTION 6

- 6.1 Flavonoids are present in many different foods (2)
- 6.2
- 6.2.1 An agent✓ used in sterilization✓ which destroys all microbial life, including bacterial spores. ✓
- 6.2.2 Any chemical✓ used in sanitising✓ or disinfection. ✓
- 6.2.3 Chemical agent✓ used to remove grease✓ and dirt.✓
- (3 × 3) (9)
- 6.3
- Sight
 - Touch
 - Smell
- (3)
- 6.4
- Expensive
 - Can be dangerous
 - Causes damage to rubber seals and hoses
- (3)
- 6.5
- Remove surface oil and obstructions before cleaning.
 - Follow the 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 such as wet floors.
 - Remove all dust and dirt. Do not transfer it to another area.
 - Carry out the cleaning process in the quickest possible way.
 - The cleaning process aims to achieve clean hygienic surfaces.
- (Any 4 × 1) (4)
- 6.6
- Good bactericidal activity.
- (3)

- Low toxicity to human beings.
- Must not affect the colour, odour or flavour of processed food.
- Cheap, effective and convenient.
- Must be easy to dispense.
- Must not adversely affect the operator. (Any 3 × 1)

- 6.7
- A swab consisting of a piece of cotton wool twisted round one end of a small stick must be sterile before used.
 - It is moistened in a sterile fluid and excess fluid is removed by pressing against the container.
 - A damp swab is rubbed over the test area to pick up organisms adhering to the surface.
 - The swab is then placed in a sterile fluid to remove the organisms from the swab.
 - Samples of the fluid are inoculated into melted cooled nutrient agar and incubated. (5)
- 6.8
- Family or relationship problems.
 - Problems at work or school.
 - Accidents.
 - Legal problems.
 - Financial problems.
 - Health problems. (Any 5 × 1) (5)
- 6.9
- 6.9.1 Water, foam or dry powder fire extinguisher.
- 6.9.2 Foam or dry powder fire extinguisher.
- 6.9.3 Dry powder fire extinguisher.
- 6.9.4 Carbon dioxide fire extinguisher.
- 6.9.5 Wet chemical specialist extinguisher. (5 × 2) (10)
- 6.10
- Alkaline
 - Acids
 - Salt
 - Chloride
 - Iodine
 - Antibiotics (Any 4 × 1) (4)
- 6.11
- Water that is of good microbiological and chemical quality.
 - Fit for human consumption. (2)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200