



**higher education
& training**

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

MARKING GUIDELINE

NATIONAL CERTIFICATE SANITATION AND SAFETY N4

17 November 2022

This marking guideline consists of 9 pages.

INSTRUCTIONS TO MARKERS

1. Mark all the questions.
 2. Follow the answers according to the numbering system used in this question paper.
 3. Use only a red pen.
 4. Make your ticks and crosses neatly and legibly.
-

SECTION A**QUESTION 1**

- | | |
|------|-----|
| 1.1 | A |
| 1.2 | C |
| 1.3 | B |
| 1.4 | D |
| 1.5 | B |
| 1.6 | C |
| 1.7 | A |
| 1.8 | C |
| 1.9 | C |
| 1.10 | A/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 | False |
| 2.8 | False |
| 2.9 | False |
| 2.10 | False |

(10 × 1) **[10]****QUESTION 3**

- | | |
|-----|--|
| 3.1 | <ul style="list-style-type: none">• Holding a flaming pan in her hand.• The main power switch should be switched off.• The pan should be removed to a cold stove top.• Cover the flame with a lid to suffocate it. |
| 3.2 | <ul style="list-style-type: none">• Leaving food unattended on the stove/gas top.• When working with food on the stove, especially if it is frying or boiling it, one should attend to it at all times.• Do not get distracted by doing other things like speaking on the phone, doing your nails or watching television.• This can cause water to boil over or oil to overheat and catch fire. |

- 3.3
- Pouring hot oil down a drain.
 - This causes piping to melt.
 - Piping then needs to be replaced regularly.
 - Let oil cool down, pour it into containers or bottles and try to reuse it.
- 3.4
- Putting a fork into the toaster.
 - This is an unsafe practice as it is metal on metal.
 - You can electrocute yourself when you do this.
 - If something is stuck in the toaster, first switch off the toaster and then use a plastic or wood utensil to remove the item from the toaster.
- 3.5
- Gas used near windows or draughts.
 - Use gas where there is no window or draught.
 - Do not use gas near curtains where flames may cause the curtain to catch alight.
 - Always switch gas off when not in use.

(5 × 4) [20]

SECTION B

QUESTION 4

- 4.1
- They check hygiene of workers
 - Cleanliness of kitchens
 - Cleanliness of pots, pans and utensils
 - Check food preparation surfaces for hygiene
 - Temperature of storage areas
 - Temperature of ingredients used
 - Cleanliness of storage areas
- (7)
- 4.2
- 4.2.1 Swab and sterile fluid. (2)
- 4.2.2
- A swab is rubbed over a test area.
 - The swab is placed in sterile fluid and agitated to remove organisms.
 - Samples of fluid is inoculated into cooled nutrient agar.
 - It is incubated to examine colonies.
- (4)
- 4.2.3 Sterile rinsing solution (2)
- 4.2.4
- Fill an object such as bottles, surface, or pipeline with rinsing solution.
 - The rinsing fluid is analysed for viable count of organisms.
- (2)
- 4.2.5 Contact plates with solidified agar medium. (2)

- 4.2.6
- Contact plates has surface of solidified agar medium.
 - When impressed onto a surface organisms adhere to it.
 - If incubated organisms develop into colonies.
- (3)
[15]
- 4.3
- 4.3.1 Used to sanitise small items✓ such as piping bags, knives etc.✓
- 4.3.2 Used in food factories at 60 – 65°C,✓ containing suitable chemicals in conjunction with high pressure jets. To clean tiles, floors, walls and plates.✓
- 4.3.3 Used to sanitise the plant.✓ It has good penetrating power, reaches into corners.✓
- 4.3.4 Steam is used at 121°C for 15 minutes.✓ Very few heat resistant microorganisms can survive.✓
- 4.3.5 After cleaning, detergents and sanitisers are flushed away with cold water.✓ Good quality water is required.✓
- (5 × 2) (10)
- 4.4 Chemicals✓ that can eliminate all forms of microbial life,✓ including the spores.✓ (3)
- 4.5
- Fermenting sugars to form alcohol
 - Baking of bread
 - Plays a role in making vinegar
- (3)
- 4.6
- To promote health and safety
 - To prolong the life of fixtures, fittings and surfaces
 - To improve the appearance of the establishment
- (Any 2 × 1) (2)
- 4.7
- Store milk in refrigerator shelves where it is cooler, rather than in the refrigerator doors.
 - Do not mix new and old milk
 - Store in original containers
 - Long life milk can be stored for a month if unopened. If opened it must be used within a week.
 - Powdered milk can be stored in airtight containers for up to a year.
 - Milk can be frozen for up to three weeks but upon thawing, it can separate and lose its smooth quality.
- (6)
- 4.8
- Incorrect installation, use, maintenance, service and repair of equipment
 - People being exposed to hazardous substances or processes
 - Distractions
 - Poor workplace design
 - Incorrect storage of chemicals
 - Hazardous tasks being performed
- (Any 4 × 1) (4)
[50]

QUESTION 5

- 5.1
- Clean toilets and restroom facilities
 - Showers for service staff
 - Good lighting and adequate ventilation
 - Facilities should not open directly onto food preparation areas
 - Bathrooms must have basins and disinfecting soap to wash hands
 - Toilet paper and sanitary disposal services
 - Notices for hand washing must be displayed
 - Staff canteen
 - Staff should have a lockable cupboard or locker
- (Any 6 × 1) (6)
- 5.2 If you do not take your medicine as prescribed,✓ the bacteria will get a chance to regrow✓ and may become resistant to the drugs.✓ (3)
- 5.3
- Baby can have foetal alcohol syndrome
 - This means foetus will be small and slow to develop
 - Malformations such as split palates, abnormalities of the heart and even mental retardation
- (3)
- 5.4
- Expensive
 - Can be dangerous
 - Causes damage to rubber seals and hoses
- (3)
- 5.5 A fire consisting of plastic, wood and paper (2)
- 5.6
- Persistent cough that lasts longer than a month
 - A cough that started off dry but later produces sputum
 - Chest pain
 - Breathing difficulty e.g., shortness of breath
 - Feeling weak
 - Feeling tired
 - Loss of weight
 - Loss of appetite
 - Chills and fevers
 - Joint pain
 - Wheezing
 - Rales (additional sounds made to those of normal breathing)
 - Excessive sweating
 - Diarrhoea
- (Any 5 × 1)
- 5.7 5.7.1
- Employers must report any case of active TB to the local or public health department.
 - The health department will then initiate case management.
 - Employers must contact their local health authorities regarding laws and regulations in their area.

- 5.7.2
- When employees are no longer infectious and are fit for work, they may return to the workplace.
 - TB is no longer infectious after two to four weeks of effective drug therapy.
 - The employee must be medically cleared by a competent health care professional. (3)
- 5.7.3
- Employers should not reveal an employee's medical status to anyone.
 - Employers should just notify the local health department.
 - The Health Department will then investigate reports and other employees who have been exposed. (3 × 3) (9)
- 5.8
- The Labour Relations Act protects employees against unfair dismissal.
 - If an employee is dismissed based on his HIV/AIDS status it is seen as discrimination and it is automatically unfair.
 - The employer can be taken to CCMA or Labour Court and be forced to re-employ the employee or pay him/her compensation. (5)
- 5.9
- Family or relationship problems
 - Problems at work or school
 - Accidents
 - Legal problems
 - Financial problems
 - Health problems (Any 5 × 1) (5)
- 5.10
- 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)
- 5.11
- Small
 - Invisible to the naked eye
 - Single celled
 - Can only be seen under an electron microscope (Any 3 × 1) (3)
- [50]**

QUESTION 6

- 6.1
- Nausea
 - Stomach cramps or abdominal pain
 - Diarrhoea
 - Fever
 - Chills
 - Vomiting
- (Any 5 × 1) (5)
- 6.2
- Meat
 - Fish and seafood
 - Rice
 - Eggs
 - Canned meat
 - Gelatine
 - Milk and milk products
 - Fruits and vegetables
- (Any 5 × 1) (5)
- 6.3
- Time
 - Temperature
 - Water
 - Food
 - pH
 - Oxygen
 - Darkness
 - Competition
- (Any 6 × 1) (6)
- 6.4
- Autoclaving
 - Chemicals
 - Ionic radiation
 - Microwaves
 - Ultra violet light
- (Any 4 × 1) (4)
- 6.5
- Lag phase✓ – Cells get adapted to medium and increase in size.✓
 - Logarithmic phase✓ – When cells are adapted, they multiply at regular intervals.✓
 - Stationary phase✓ – Growth slows down because food is used, and because of waste production and overcrowding.✓
 - Phase of decline✓ – If cells are not transferred to a favourable environment, they will gradually die.✓
- (4 × 2) (8)
- 6.6
- Jams (appropriate example is acceptable)
 - Fatty foods (appropriate example is acceptable)
 - Acidic foods (appropriate example is acceptable)
 - Dry foods (appropriate example is acceptable)
- (Any 2 × 1) (2)

- 6.7
- To prevent spreading of disease
 - To prevent damage
 - To prevent financial losses
 - To prevent food wastage
 - To comply with the law
- (5)
- 6.8
- Keep insecticides and poison away from children.
 - Do not breathe in the fumes given off by insecticides.
 - If using a spray insecticide, do not spray near food or utensils.
 - Do not spray near an open fire.
- (4)
- 6.9
- Coughing, sneezing, or smoking over food
 - Licking of fingers
 - Scratching the head, face, or other parts of the body
 - Chewing gum
 - Biting of nails
 - Blowing over food
 - Using handkerchiefs
- (Any 6 × 1) (6)
- 6.10
- Receiving area must be large enough for delivery vehicles to gain easy access to building.
 - Flooring should be easy to clean.
 - Sufficient lighting.
 - Must be secure and access to this area must be limited.
 - Must be hygienically clean at all times.
- (5)

[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200