higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE

SANITATION AND HOUSEKEEPING N4

(8060104)

20 November 2019 (X-Paper)
09:00–12:00

This question paper consists of 9 pages.

Copyright reserved

DEPARTMENT OF HIGHER EDUCATION AND TRAINING
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
SANITATION AND HOUSEKEEPING N4
TIME: 3 HOURS
MARKS: 200

INSTRUCTIONS AND INFORMATION

1. Answer ALL the questions.
2. Read ALL the questions carefully.
3. Number the answers according to the numbering system used in this question paper.
4. Write neatly and legibly.

Copyright reserved

SECTION A

QUESTION 1

Various options are given as possible answers to the following questions. Choose the answer and write only the letter (A–D) next to the question number (1.1–1.10) in the ANSWER BOOK.

1.1 Wear safety shoes in the kitchen to prevent … .

A cuts
B burns
C slipping
D accidents with gas

1.2 … is the medium in which the majority of chemical reactions within a cell takes place.

A Acid
B Water
C Chlorine gas
D Oxygen

1.3 … is carried in the nose and on the skin and hands of people.

A Clostridium botulinum
B Salmonella
C Streptococcus
D Staphylococcus aureus

1.4 … cannot be used on the floor of a bathroom.

A Neutral detergents
B Disinfectants
C Abrasive cleaning agents
D Polish

1.5 A whip-like appendix capable of movement and responsible for mobility of bacteria:

A Flagellum
B Cytoplasm
C Nuclear material
D Cell wall

1.6 … is a drug made from the *cannabis sativa* plant.

A Cocaine
B Dagga
C Morphine
D Heroin

Copyright reserved

1.7 A disease caused by a virus is …

A salmonellosis.
B influenza.
C botulism.
D anorexia.

1.8 The correct temperature for washing dishes is …°C.

A 37
B 50
C 70
D 100

1.9 Psychrophilic organisms grow best at …°C.

A 44 to 55
B 19 to 23
C 35 to 42
D 10 to 15

1.10 Staff members of a food service unit must undergo a medical check-up every … months.

A 2
B 6
C 12
D 24

(10 × 2) **[20]**

QUESTION 2

Indicate whether the following statements are TRUE or FALSE. Choose the answer and write 'True' or 'False' next to the question number (2.1–2.10) in the ANSWER BOOK.

2.1 Freezer temperatures will kill bacteria.

2.2 High risk foods are high in protein and high in moisture.

2.3 Raw eggs can sometimes be contaminated with salmonella.

2.4 Pathogenic organisms are harmful and can even be lethal.

2.5 Vinegar is regarded as a low risk food product.

2.6 A fire extinguisher that uses foam to put out a fire can also be used on electrical fires.

2.7 An accident report book is only used when an accident is very serious.

2.8 People with latent TB have no symptoms of TB.

2.9 Poor lighting in the kitchen will cause staff to strain their eyes and create a bad working environment.

2.10 When lifting heavy objects, it is best to keep your back straight and to not bend your legs.

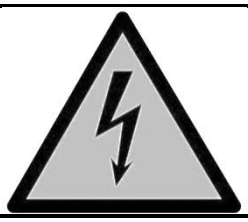
(10 × 2) **[20]**

QUESTION 3

Identify the following emergency signs:

3.1

3.2



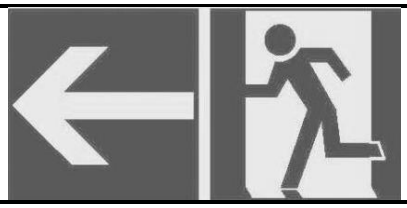
3.3

3.4

3.5

3.6

3.7



3.8

3.9

3.10

(10 × 1) **[10]**

TOTAL SECTION A: 50

SECTION B

QUESTION 4

4.1 Complete the following table by filling in the missing words. Write only the word or words next to the question number (4.4.1–4.4.6) in the ANSWER BOOK.

MICROBIOLOGICAL TESTS FOR SURFACE CLEANLINESS				
PROCESS	**EQUIPMENT USED**		**METHOD**	
Swabbing	4.1.1	(2)	4.1.2	(4)
Rinse techniques	4.1.3	(2)	4.1.4	(2)
Contact plates	4.1.5	(2)	4.1.6	(3)

(15)

4.2 Water is used in the cleaning process. Discuss the use of water in cleaning under the following headings:

4.2.1 Simple boiling

4.2.2 Hot water

4.2.3 Steam

4.2.4 Steam under pressure (Autoclaving)

4.2.5 Cold water flushing

(5 × 2) (10)

4.3 Define the term *sterilant.* (3)

4.4 The correct storage of fresh milk is very important.

Explain to one of the new chefs how this should be done. (6)

4.5 Study the following pictures. It is necessary for a food handler to take care of basic hygiene in order to be able to work with food. Discuss each picture in detail.

4.5.1

(4)

4.5.2

(8)

4.6 It is important as a supervisor to prevent the spread of contagious diseases and food poisoning.

How can he/she do this? (4)

[50]

QUESTION 5

5.1 The grain weevil is an example of a household pest that must be controlled.

5.1.1 Describe what this specific insect looks like. (3)

5.1.2 Name FOUR types of food that can be infested by this insect. (4)

5.2 Give FIVE general rules to control household pests. (5)

5.3 Which FOUR precautions must be taken when using insecticides and poisons? (4)

5.4 Name TWO reasons why accidents take place within the food industry? (2)

5.5 Will it make a difference if a TB-infected person takes his/her medicine regularly? Give a reason for your answer. (3)

5.6 Smoking is a very bad habit and can be fatal.

Discuss TEN facts with regard to smoking and how it can affect the body. (10)

5.7 Study the following picture:

5.7.1 Which plant is this? (2)

5.7.2 What is produced from this plant? (1)

5.7.3 What happens to the body after smoking this plant for the first time? (5)

5.8 If a mother drinks while she is pregnant, it can lead to the baby being affected.

Explain in THREE ways how this can happen. (3)

Copyright reserved

5.9 What is *binary fission*? (3)

5.10 Name FIVE factors that will influence the growth of bacteria. (5)
[50]

QUESTION 6

6.1 Explain how food poisoning bacteria can be transferred by the following:

6.1.1 Smoking

6.1.2 Dish cloths

6.1.3 Knives

(3 × 3) (9)

6.2 Name THREE characteristics of microorganisms. (3)

6.3 You have employed a new housekeeping manager.

Explain their duties and responsibilities to them. (8)

6.4 Study the picture below and answer the questions:

Discuss how the housekeeping team should clean the above bedroom before the next guests check in for their stay. (15)

6.5 Not everyone can be a housekeeper.

Which FIVE qualities should a good housekeeper have to be successful? (5)

6.6 Discuss the cleaning routine for the following equipment and areas:

6.6.1 Deep fat fryer (4)

6.6.2 Stairs (6)
[50]

TOTAL SECTION B: 150
GRAND TOTAL: 200

Copyright reserved