



higher education & training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA

NATIONAL CERTIFICATE
SANITATION AND SAFETY N4

(8060094)

2 June 2021 (X-paper)
09:00–12:00

This question paper consists of 9 pages.

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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. 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.
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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–D) next to the question number (1.1–1.10) in the ANSWER BOOK.

1.1 While in a food preparation or serving environment, what is the best way to dry your hands after washing them?

- A Using a paper towel
- B Using a damp cloth
- C Letting them dry naturally
- D Using an air dryer



1.2 Which of the following powers do environmental health officers NOT have?

- A Authority to close down premises
- B The power of arrest
- C Authority to enter premises without appointment
- D The power to seize food

1.3 Which of the items below is likely to cause an outbreak of foodborne illness?

- A Mucus
- B Fungi
- C Growths
- D Silt



1.4 Danielle likes to experiment by changing ingredients in recipes. What is the potential risks if she makes food in a way other than described on the menu?

- A Toxins may be introduced to the food.
- B A customer could have an allergic reaction.
- C Customers could complain about the change.
- D Another restaurant could hire Danielle as a chef.

1.5 You are a supervisor of a hospital cafeteria. How would you handle a line chef who presents to work with a sore throat and a fever?

- A Allow him/her to work, but keep him/her away from food
- B Put him/her in the kitchen and do not allow him/her to have contact with the customers
- C Tell him/her to cough it out and do what he/she normally does any way
- D Send him/her home



- 1.6 While in the process of being inspected by the health inspector, a chef is nervous and forgets to take off her ring. While working with the rice pilaf, she notices that a diamond from her wedding band is missing. Is this an example of an imminent health hazard or a personal issue? 
- A Personal issue, because she should not have been wearing her ring in the first place
 - B Imminent health hazard, because the ring causes concern for public perception
 - C Personal issue, because she is not sure how to report this to her insurance company, let alone her husband
 - D Imminent health hazard, because the presence of a foreign contaminant in the food causes concerns in terms of choking, cleaning, sanitising, employee training and public health
- 1.7 After Alex has initially been notified that a customer has vomited in his facility and directed a server to clean the vomit, Alex checks on the server's progress. He notices that the server has put up a wet floor sign and is using a mop and a bucket and a wiping cloth. She has wiped the vomit into a clean trash bag. What type of cleaning solution should she use on the table and floor?
- A Clean the table and floor with a disinfectant soap and sanitise with a chemical cleaner such as bleach
 - B Clean the table and floor with a chemical cleaner such as bleach and sanitise with a disinfectant soap
 - C Mop with a chemical cleaner such as bleach and wipe the table with a disinfectant soap
 - D Mop with a disinfectant soap and wipe the table with a chemical cleaner such as bleach 
- 1.8 When keeping food hot, above which temperature should it be maintained?
- A 53 °C
 - B 63 °C
 - C 62 °C
 - D 60 °C
- 1.9 Why should you only buy mushrooms from approved suppliers?
- A Because some mushrooms are toxic
 - B Because mushrooms cause allergies
 - C Because mushrooms require temperature control
 - D All of the above
- 1.10 Bridget dropped a glass, which shattered near an open bin of flour. What does she need to do with the flour? 
- A Sift it through for broken glass
 - B Dispose of the entire bin of flour
 - C Dispose of the first few centimetres of flour
 - D If she finds all the glass, the flour is fine

(10 × 2) [20]

QUESTION 2

Indicate whether the following statements are TRUE or FALSE by writing only 'True' or 'False' next to the question number (2.1–2.20) in the ANSWER BOOK.

- 2.1 TB causes big sore and holes in the lungs.
- 2.2 An amphetamine is a hard drug. 
- 2.3 Canned foods are an example of high-risk foods.
- 2.4 If you have a grease fire in a pan on the cooker, safely place the pan in the sink under cold water.
- 2.5 Some microorganisms are useful to make food and drinks.
- 2.6 Lipolytic organisms break down fats and oils.
- 2.7 The aim of the process of pasteurisation is to reduce food spoilage and it utilises high heat to kill all bacteria present.
- 2.8 All pathogens known to infect humans have been identified at this point in time.
- 2.9 Microwaving food in plastic containers may cause carcinogens to leak out into the food. 
- 2.10 Moulds and yeast are both fungi.
- 2.11 Poor dental hygiene can cause diseases and conditions such as heart disease, strokes and diabetes.
- 2.12 The temperature of the bain-marie should be 60 °C or higher.
- 2.13 The purpose of a detergent is to kill bacteria.
- 2.14 Frozen foods do not contain bacteria.
- 2.15 The safest place to thaw foods is in the refrigerator.
- 2.16 The optimum growth temperatures for thermophiles are 10 °C to 15 °C.
- 2.17 Protolytic organisms break down sugar. 
- 2.18 The optimum pH condition for an acidophilic organism is 6 to 8.
- 2.19 Fire extinguishers have expiry dates.
- 2.20 Dependency on drugs is easily visible, as a person tends to be feverish.

(20 × 1)

[20]

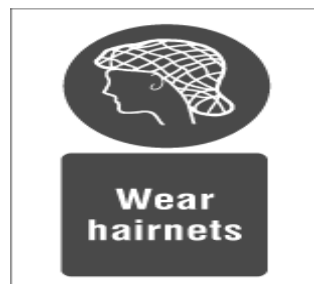
QUESTION 3

Determine whether the following are hygiene or safety signs in an industrial kitchen and discuss each sign briefly: ❀

3.1



3.2



3.3



3.4



3.5



(5 × 2)

[10]**TOTAL SECTION A: 50**

SECTION B**QUESTION 4**

- 4.1 Define the following terms:
- 4.1.1 Disinfectant ✖
 - 4.1.2 Pathogenic organism
 - 4.1.3 Safety
 - 4.1.4 Microorganism
 - 4.1.5 Accident
- (5 × 2) (10)
- 4.2 Everyone reacts differently to alcohol. What tips would you give someone to ensure they drink sensibly? (10)
- 4.3 What is microbial food poisoning? ✖ (4)
- 4.4 Discuss EIGHT symptoms of TB. (8)
- 4.5 List FIVE important techniques and safety measures that need to be considered when knives are handled and used. (5)
- 4.6 Explain the procedure to follow when an accident occurs. (7)
- 4.7 Define the term *hygiene*. ✖ (2)
- 4.8 Name FOUR factors that influence the growth of microorganisms. (4)
- [50]**

QUESTION 5

Read the following article and answer the questions.

Shoprite sorry for rat feasting in store

Shoprite has apologised to customers after an outcry on social media over photographs of a rat feasting on pastries and cakes for sale at one of their stores in Yeoville, Johannesburg.



Twitter erupted with complaints on Wednesday as the images were shared by people demanding to know what was being done to address the problem.

In one of the images a rat can be clearly seen, standing on a pile of gingerbread men advertised at R1,99 each. A tray of creamy doughnuts was perched above the rat.

Although being circulated on Wednesday, the original images were posted on Facebook on June 5 by Pretty Ndhlovu with a message that said: "So today I decided to grab a pie from Shoprite Yeoville ... got to the ovens and waited for help which took 10 good minutes of pure neglect ...

"THEN BOOM. Mr Rat was right in front of me feasting on those yummys."

Shoprite reacted swiftly on Wednesday, describing it as an unfortunate incident. In a brief statement to customers, the retailer said: "We are sorry that such an unfortunate incident happened in our store.



"We have already taken action on June 5 to address the problem and all affected stock was destroyed.

"We have also implemented measures to address pest control in the store and prevent any further chance of rodents entering the store from outside. We can assure you that food safety and hygiene are non-negotiable in our business."

- | | | | |
|-----|-------|---|------|
| 5.1 | 5.1.1 | List FIVE reasons why we as food handlers have to control pests in the kitchen. | (5) |
| | 5.1.2 | Discuss TEN points on how you would keep a kitchen hygienic while you are working. | (10) |
| 5.2 | | Discuss THREE disadvantages of using steam as a cleaning method in the food industry. | (3) |
| 5.3 | | Explain FOUR objectives and principles of cleaning. | (4) |
| 5.4 | | Name THREE required qualities of a sanitiser used in the kitchen. | (3) |



- 5.5 Microbiological tests are completed to check whether a surface is clean. Discuss swabbing as one of the tests that can be used. (5)
- 5.6 Caffeine is a stimulant and may cause intoxication of the body. Name FIVE symptoms of intoxication.  (5)
- 5.7 Drug abuse does not only have an effect on the body, but also causes other problems. Name FIVE problems caused by drug abuse. (5)
- 5.8 Under ideal conditions, bacteria grow and increase in population size. Name the FOUR stages of growth and briefly discuss each stage. (8)
- 5.9 Define the term *tannin*. (2)
- [50]**

QUESTION 6

- 6.1 Discuss FOUR general characteristics of microorganisms. (4)
- 6.2 Food poisoning makes people very ill. Explain FIVE ways of breaking the food poisoning chain. (5)
- 6.3 Explain ELEVEN ways how bacteria can be transferred to food. (11)
- 6.4 Explain SEVEN negative effects alcohol can have on the body. (7)
- 6.5 Discuss FIVE ways of contracting AIDS.  (5)
- 6.6 Discuss FIVE safety measures that must be followed when handling electrical appliances. (5)
- 6.7 Name SEVEN habit-forming drugs. (7)
- 6.8 Name and discuss THREE ways how you would test a surface to see whether it is clean. (6)
- [50]**

TOTAL SECTION B: 150
GRAND TOTAL: 200