

QUESTION 3

- 3.1 Draw up a checklist with at least ten questions that can be used in a restaurant kitchen to ensure that the workplace is hygienic and safe. (10)
- 3.2 Micro-organisms need six conditions or circumstances to be favourable for them to live and multiply. Name all six conditions and discuss how to stop harmful microbes to grow and multiply. Write your answers on ADDENDUM B provided. (12)
- 3.3 Give three reasons why micro-organisms must be controlled. (3)
- 3.4 A friend has contracted the hepatitis A virus. Explain to her the possible relationship between the broken sewage pipe that is leaking outside her kitchen area and the hepatitis A virus. (2)

[27]

QUESTION 4

Every hospitality establishment must adopt the HACCP approach to identify all potential hygiene hazards.

- 4.1 What does HACCP stands for? (5)
- 4.2 Draw a mind map to indicate six critical control points in food preparation where cross contamination of food can occur. (8)

[13]

TOTAL: 100