



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

**GRADE 12**

## **FOOD BORNE DISEASES MARKING GUIDELINES**

This document consists of 4 pages.

### 2.1.1

- Healthcare workers√
  - Immigrants of countries where TB is common√
  - People with HIV infection√
  - Malnourished children and adults√/poor immune system from the elderly√
  - Drug users injecting themselves√
  - People with diabetes or cancer√
  - People who received incomplete TB treatment in the past√
  - People living/working with TB infected persons√
  - People using non ventilated areas√
- (Any 3) (3)

### 2.1.2

- Food handlers with TB should be put on sick leave and receive treatment/stay home√
  - Only go back to work seven days/ confirmation from the doctor after the onset of effective treatment√
  - Avoid sneezing and coughing onto food cover your mouth √
  - Use only pasteurised milk from a company with a good reputation√
  - Keep food on buffet tables/in kitchens covered√
  - Maintain good hygienic practices, e.g. washing hands√
- (Any 2) (2)

### 2.1.3

The symptoms of TB may be confused with the symptoms of other diseases. √

Although it primarily affects the lungs / the lymph system, nervous system/ blood circulation√ there are many other symptoms:

- Fever√/chills √
  - Night sweats√
  - Chest pains√
  - Constant coughing for more than 3 weeks√
  - Coughing blood√
  - Loss of appetite√ and weight loss√
  - Constant tiredness√
  - Dyspnoea – shortness of breath√
- (Any 4) (4)

### 2.2.1 Tuberculosis√ (1)

### 2.2.2

- Fever, chills√
  - Night sweats√
  - Chest pains√
  - Loss of appetite√
  - Weight loss√
  - Constant tiredness√
  - Dyspnoea/shortness of breath√
- (Any 3) (3)

### 2.2.3 Yes ✓

- Workflow disruption✓
  - Reduction in productivity✓
  - Increases in indirect costs related to care and treatment of the employees✓
  - Inhibits economic growth because they have less money to invest in productive activities✓
- (Any 3) (3)

### 2.3

- Wear gloves✓
  - Follow good personal hygiene✓ and sanitation✓
  - If coughing occurs a mouth cover can be used✓
- (Any 2) (2)

2.4.1 24–48 hours✓ (1)

### 2.4.2

- Food handlers with gastroenteritis should inform their employer as soon possible✓
  - Food handlers should not work if they have diarrhoea✓
  - Food handlers should maintain good personal hygiene/(wash hands after using the toilet, refuse, after touching your body, your hair, nose etc..) ✓
  - They should wash and sanitise equipment and surfaces after handling raw meat and poultry✓
  - They need to ensure that food is thoroughly cooked especially chicken, fish and eggs✓
  - Insects and rodents should be eliminated from the kitchen by installing screen on windows✓
  - The kitchen should comply with proper storage regulations✓
  - All food should be covered when stored✓
  - Cooked foods should be separated from raw foods✓
  - Food should not be stored on the floor✓
  - Waste should not be left to accumulate; lids must be kept on the bins at all times. ✓
- (Any) (5)

### 2.4.3

#### (a) GASTROENTERITIS

-Diarrhoea✓

-Nausea and vomiting✓

-Dehydration✓

-Stomach ache✓

-Headache✓

-Fever✓

(Any 3)

#### (b) TUBERCULOSIS

-Continuous cough✓

-Feeling tired all the time✓

-Weight loss✓

- Loss of appetite√
- Coughing up blood√
- Night sweats√
- Chest pains√
- Shortness of breath√

(Any 3)

#### 2.5.1

- Watery diarrhoea√
- Dehydration√
- Nausea√
- Vomiting √
- Rapid heart rate√
- Dry mouth√
- Low blood pressure√

(Any) (4)

#### 2.5.2

Guests will consume food that was prepared and cooked with water that was contaminated. √

Guests drinking the contaminated water. √

(2)

#### 2.6.1 Hepatitis A√

(1)

#### 2.6.2

- Dark yellow urine√
- Yellowish skin and eyes√
- Tiredness√
- Upset tummy√
- Loss of appetite√
- Diarrhoea√

(Any) (3)