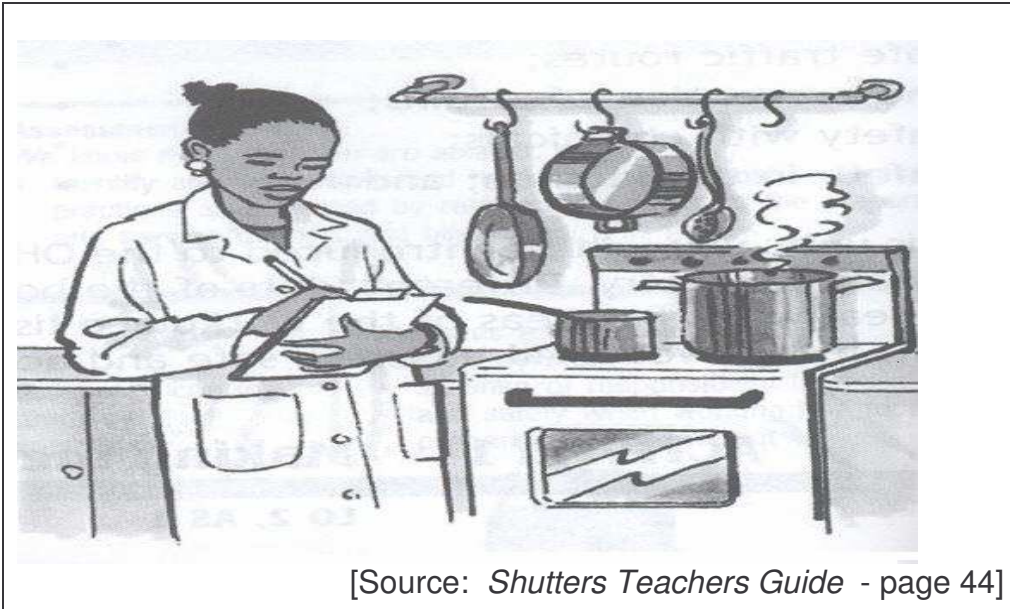


SECTION C: HEALTH AND SAFETY

QUESTION 4

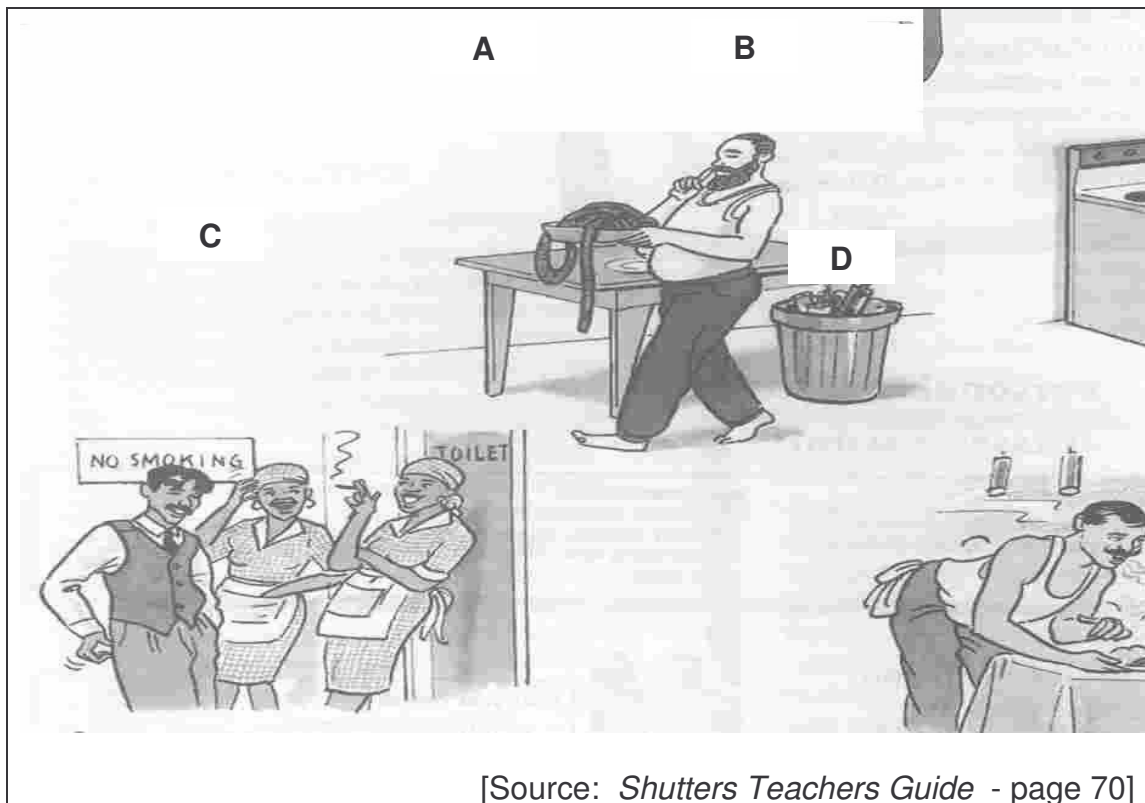


[Source: *Shutters Teachers Guide* - page 44]

4.1 Sarah works for the Department of Health.

4.1.1 Write down her job title. (1)

4.1.2 Discuss her job description. (2)



- 4.2 In a five-star establishment it is very important that health and safety regulations are followed carefully.
- 4.2.1 Study the illustrations above and identify the health and safety hazards in the following:
- | | |
|-----------|-----|
| Picture A | (4) |
| Picture B | (2) |
| Picture C | (1) |
| Picture D | (2) |
- 4.2.2 How can we prevent the spreading of germs in the kitchen? (3)
- 4.2.3 Identify the TWO mistakes, concerning the spreading of germs, made by the man in Picture A, while he is carrying the meat. (2)
- 4.2.4 The dustbin in Picture A is a good breeding ground for pests. Name FOUR kinds of pests that will thrive in this environment. (3)

QUESTION 5

Study the picture below and answer the following questions:



- 5.1 Why will the school environment benefit from the above action? (2)
- 5.2 An HIV-positive chef has prepared the food on a menu. (1)
- 5.2.1 Will it be safe to eat the food? (2)
- 5.2.2 Substantiate your answer in QUESTION 5.2.1. [5]

TOTAL SECTION C: 25