



FACULTY OF MANAGEMENT

2014 NOVEMBER EXAMINATION

DEPARTMENT Hospitality Management

MODULE HEALTH & SAFETY 1

CODE HHS 01Y1

DATE 2014-11-12

DURATION 2 HOURS

TOTAL MARKS 100

EXAMINER MR. N. SENNECK

MODERATOR MS I GEYSER

NUMBER OF PAGES 3 PAGES

INSTRUCTIONS TO CANDIDATES:

- Question papers must be handed in.
- This is a closed book assessment.
- Read the questions carefully and answer only what is asked.
- Number your answers clearly.
- Write neatly and legibly.
- Structure your answers by using appropriate headings and sub-headings.
- The general University of Johannesburg policies, procedures and rules pertaining to written assessments apply to this assessment.

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QUESTION 1

- 1.1 Write an essay comparing the duties and responsibilities of Employers and Employees in terms of the Occupational health and Safety Act. (20)
[20]
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QUESTION 2

- 2.1 Draw up a Guide to Fire Extinguishers including the type, suitability, actions, warnings, and methods of use. (20)
- 2.2 How does the standard of hygiene affect the profitability of the business? (5)
[25]
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QUESTION 3

- 3.1 Why are different storage areas used and how does this effect costs and hygiene in the business? (10)
- 3.2 Name five (5) principles of storage needed to be applied under chilled conditions? (5)
[15]
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QUESTION 4

- 4.1 Why is it essential to keep cutting equipment clean? (3)
- 4.2 What is a safe procedure for disposing of broken crockery? (3)
- 4.3 Identify three ways in which temperature and time control can be improved in your food preparation area? (6)
- 4.4 Why should waste be separated? (3)
[15]
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QUESTION 5

- 5.1 Discuss three (3) **costs** and three (3) benefits of food hygiene (6)
- 5.2 Name and discuss five (5) requirements for bacterial growth (10)
- 5.3 Why is hand-washing so important? (4)
- 5.4 Explain what can cause food spoilage under dry storage conditions. (5)
- [25]**
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PAPER TOTAL 100
