



**CULTURE, ARTS, TOURISM, HOSPITALITY & SPORT
SECTOR EDUCATION AND TRAINING AUTHORITY**

EXTERNAL INTEGRATED SUMMATIVE ASSESSMENT

FOOD HANDLER PART QUALIFICATION

THEORETICAL ASSESSMENT

EXEMPLAR

MARKS: 30

Pass Mark: 60%

TIME: 45 min

LEARNER DETAILS:

STUDENT NAME & SURNAME	
ID NUMBER	
ASSESSMENT CENTRE NAME	
ASSESSMENT NUMBER	
QUALIFICATION OCCUPATIONAL CERTIFICATE:	Occupational Part Qualification: Food Handler
SAQA ID	110644
CREDITS	32
DATE OF EISA DD/MM/YYYY	
DURATION	45 minutes
Total Marks	30

LEARNER INSTRUCTIONS

- Learner must complete all questions in this EISA.
- Learner must ensure that they use only a black pen when completing this EISA.
- Should you require additional space to complete your answer, please request additional paper from your invigilator. Ensure that you indicate your name, surname and EISA registration number at the top of the additional paper. Also ensure that the question number is clearly marked on your additional paper.
- In some instances, please provide your answer in the provided spaced ONLY

GENERAL EISA RULES

1. Learners are only allowed to use the supplied EISA booklets.
2. Learners are only allowed to use a black pen for their answers.
3. Learners to ensure that their name, surname and EISA registration number appears on the front of your EISA booklet.
4. This is a closed book examination; therefore, no other material or belongings are to be brought into the assessment centre. Should you bring any other material or belongings into the assessment centre, you will be required to leave such at the front of the assessment centre examination room. The assessment centre will not be held liable for any loss or damage to property brought into the assessment centre examination room.
5. All EISA booklets must be handed back to the invigilator intact. No pages may be torn off from the EISA booklet. The removal of EISA booklets from the examination room is prohibited.
6. Learners may make use of a calculator in this EISA.
7. Unless this is an online examination where access to a computer will be made available to you; the use of any communication devices, including smart watches, cell phones, tablets, i-Pads, headphones or laptops are prohibited.
8. All cell phones are to be switched off for the duration of the EISA.
9. The invigilator will not assist you with the explanation of questions related to the EISA.
10. Learners are prohibited from conversing in any manner with other students.
11. Learners may not leave the examination venue within 30 minutes of the start of the examination and in the last 10 minutes of the allotted examination period.
12. Learners who are found to be disruptive and unruly in the assessment centre will be requested to leave the assessment centre by the invigilator.

I HEREBY CONFIRM THAT I HAVE READ THE ABOVE EISA RULES AND DECLARE THAT I UNDERSTAND AND ACCEPT THE RULES.

LEARNER SIGNATURE

ASSESSOR DETAILS

NAME AND SURNAME	
ASSESSOR REGISTRATION NUMBER	
ASSESSOR SIGNATURE	
COMMENTS	

MODERATOR DETAILS

(ONLY IF SAMPLED FOR MODERATION)

NAME AND SURNAME	
MODERATOR REGISTRATION NUMBER	
MODERATOR SIGNATURE	
COMMENTS	

Total Marks: / 30

Competent / Not Yet Competent

The following questions are based on these Exit Level Outcomes:

ELO 1. Hygienically prepare and assemble food, and clean food preparation areas

EXAMPLE ON HOW TO ANSWER THE MULTIPLE CHOICE QUESTIONS.

Indicate the correct answer with an X in the box provided ☐

	Which one of the following is not an example of a fruit ?	1 Mark
a	Apple	☐
b	Cauliflower	☒
c	Banana	☐
d	Pear	☐

EXEMPLAR QUESTIONS

Question 1.1.

Question 1.1.1 Hygiene practices		
1.1.1.1.	State whether the following is True or False : It is acceptable to use bare hands when preparing salad ingredients.	1 Mark

Question 1.1.2: Workplace safety measures		
1.1.2.1.	Which one of the following best describes the main possible issue with using a fire hose to extinguish an electrical fire?	1 Mark
a	Can result in a huge water bill	☐
b	Can cause electrocution	☐
c	Can cause cross-contamination	☐
d	Can lead to medical expenses	☐

Question 1.1.3. Inappropriate storage and/or holding methods		
1.1.3.5.	What is the maximum time that tuna mayonnaise sandwich filling can be left out at room temperature during preparation before being safely returned to the fridge?	1 Mark

Question 1.2.

Question 1.2.1: Cleaning and sanitising methods		
1.2.1.1	After cleaning a work surface with All Purpose Cleaner, identify the next process.	1 Mark
a	Wipe with a lint cloth	☐
b	Spray the surface with sanitiser	☐
c	Wipe with kitchen towel	☐
d	Spray with degreaser	☐

Question 1.3.

Question 1.3.1: Knives, utensils, and equipment		
1.3.1.1	To cut food items with tough skins, like a tomato, choose the appropriate knife:	1 Mark
a	Filleting knife	☐
b	Serrated paring knife	☐
c	Boning knife	☐
d	Palette knife	☐

Question 1.3.2: Storing, cleaning, and using knives.		
1.3.2.1	Select the most appropriate type of cutting board.	1 Mark
a	Wood	☐
b	White Marble	☐
c	Ceramic	☐
d	Plastic Colour-Coded	☐