



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION**

COURSE NAME : FOOD SAFETY
COURSE CODE : DCA1043
EXAMINATION : JUNE 2022
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** parts :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 Marks)
 - PART D (20 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer)
4. Write your details as follows in the upper left corner for each answer sheet:
 - i. Student Full Name
 - ii. Identification Card (I/C) No.
 - iii. Class Section
 - iv. Course Code
 - v. Course Name
 - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be neat and clear in handwritten form.

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

*This examination paper consists of **12** printed pages including front page*

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PART A

This part contains **TWENTY (20)** questions

Answer ALL Question In Answer Sheet

1. With more people eating away from home, outbreaks of _____ disease is becoming more frequent.
 - A foodborne
 - B waterborne
 - C tuberculosis
 - D physiological

2. The primary source of contamination is _____
 - A man.
 - B pets.
 - C pests.
 - D animal.

3. A _____ worker is not only a source of infection, he or she is likely to take less care in handling food.
 - A sick
 - B strong
 - C healthy
 - D warm hearted

4. Contaminated food handlers shelter disease on the skin, nose and _____ tract.
 - A healthy
 - B hormones
 - C gastronomic
 - D gastrointestinal

5. Bacteria need _____ conditions to multiply.
- A six
 - B one
 - C nine
 - D eight
6. The example of man-made chemical is _____
- A allergens.
 - B antioxidants.
 - C shellfish toxins.
 - D cleaning solutions.
7. The thing that protects food from direct contact by human hands is _____
- A apron
 - B shoes
 - C ribbon
 - D gloves
8. The employee's _____ should be light, comfortable and should be made from absorbent materials.
- A uniform
 - B bracelet
 - C jewellery
 - D wrist watch
9. The example of soil or dirt which needs to be removed while cleaning is _____
- A food deposits.
 - B food nutrients.
 - C water velocity.
 - D water temperature.

10. Two types of sanitizers commonly used in food establishments are _____
- A heat and chemical sanitizers.
 - B chemical and liquid sanitizers.
 - C chemical and herbs sanitizers.
 - D heat and microbiological sanitizers.
11. The symptoms of first degree burn are _____
- A redness and pain.
 - B blister and redness.
 - C charring of skin layers.
 - D blister, redness and pain.
12. The correct statement given is _____
- A Grease fire is number one causes of fire and electric fire is number two.
 - B Electric fire is number one causes of fire and grease fire is number two.
 - C Grease fire and electric fire are the number one causes of fire in food establishment.
 - D Fire by woods and fire by charcoal is number one causes of fire in food establishment.
13. The type of pollution that can reduce the amount of pure, clear and fresh water is _____ pollution.
- A wave
 - B water
 - C waste
 - D wastage
14. Dumping or control dumping (land-filling), is the method to control _____ pollution.
- A good
 - B noise
 - C solid waste
 - D physiological

15. In controlling pests, IPM means _____
- A Integrated Pest Management.
 - B Integrated Post Management.
 - C Intercycle Program Measurement.
 - D International Program Management.
16. One of the methods to control fly is _____
- A accumulate its food supply.
 - B do not eliminate its food supply.
 - C eliminate (remove) its food supply.
 - D let its food supply litter the surroundings.
17. The waste that includes sewage from sinks and drains from the kitchen is _____ waste.
- A liquid
 - B control
 - C gaseous
 - D chemical
18. Food that is usually packaged in cans, bottles, jars and bags are kept in _____ storage.
- A dry
 - B wet
 - C frozen
 - D chemical
19. In food safety system, HACCP means _____
- A Hazard Analysis Critical Control Point.
 - B Hazarder Analysis Crisis Critical Point.
 - C Hazard Analytical Crisis Control Pressure.
 - D Haziness Analogy Critical Crisis Pressure.

20. When conducting training for employees, make sure _____

- A keep it simple.
- B make it difficult.
- C do not involve the audience.
- D make communication less active.

[20 MARKS]

PART B

This part contains **TWENTY (20)** questions

Answer ALL Question In Answer Sheet

teeth	uniform	viruses	100 degree celcius	AIDS
saliva and sweat	water activity	mechanical dishwashing	heat sanitizing	facultative anaerobic bacteria
stay calm	air pollution	first aid	pesticides	refuse
integrated pest management	pest control program	before	lack of communication	freezer storage
eyes	after	dry storage	soil pollution	refill

1. Bacteria and _____ are the greatest food safety challenges for all retail food establishments.
2. The boiling point to kill bacteria and viruses is _____.
3. All employees working in food establishments must wear a clean and appropriate _____ while on duty.
4. Our _____ should be brushed regularly and thoroughly cleaned with a good toothbrush.
5. It is a measure of the amount of water that is not bound to the food and the symbol is A_w . This measurement is called _____.
6. The bacteria that can grow with or without oxygen is _____.

7. The disease that is not considered Food borne Illness is _____.
8. The body fluid that can cause contamination is _____.
9. The machine is designed to clean and sanitize large quantities of equipments is _____.
10. This type of sanitizing, that is called _____ is better than chemical sanitizing because it can penetrate small cracks and can kill any microbial groups.
11. Each food establishment needs this kit if accident happens. The name of the kit is _____.
12. The first thing to do if accident occur is _____.
13. Adequate ventilation in all kitchen and building can reduce _____ pollution.
14. The chemical that is used to control or eliminate pests is _____.
15. The type of pest management that is longer lasting and safer to us, is called _____.
16. By adapting _____ program, it can vanish and control insects and rodents that can spread disease and damage food.
17. This type of waste is called _____, it means any non-food waste material, such as cans or bottles.
18. The cold storage that is used to keep foods for longer period of time (weeks or months) is called _____.
19. The HACCP system helps food managers to identify and control problems _____ they happen.
20. One example of barriers in training is _____.

[20 MARKS]

PART C

This part contains **TWELVE (12)** questions.

Answer ALL Question In Answer Sheet

QUESTION 1

a. Define cross contamination.

(1 marks)

b. Give **three (3)** situations how cross contamination can happen.

(3 marks)

QUESTION 2

a. Good habits keep us clean and healthy all day. Give **three (3)** practices of good habits.

(3 marks)

b. Bad habits can lead to any contamination or foodborne illness. Explain **three (3)** examples of bad habits.

(3 marks)

QUESTION 3

Complete the table given with **three (3)** examples of man-made chemicals.

Cleaning solutions
i.
ii.
iii.

(3 marks)

QUESTION 4

Identify **three (3)** situations where kitchen employees must not enter the kitchen area.

(3 marks)

QUESTION 5

Complete the table given.

Sanitizer	Advantages	Disadvantages
Chlorine Compounds	i.	ii.
Quats	Stable at high temperature	iii.

(3 marks)

QUESTION 6

List **three (3)** common injuries/accidents that may happen in food establishment.

(3 marks)

QUESTION 7

Identify **three (3)** types of solid wastes that should not be kept in the kitchen.

(3 marks)

QUESTION 8

List **three (3)** examples of pests that is dangerous to humans.

(3 marks)

QUESTION 9

Identify **three (3)** types of wastes that are non-food items.

(3 marks)

QUESTION 10

Identify the correct storage for keeping flour, vegetables and frozen fish.

(3 marks)

QUESTION 11

There are seven principles in HACCP system. Identify only **three (3)**.

(3 marks)

QUESTION 12

List **three (3)** types of training barriers that can lead to improper employee activity.

(3 marks)

[40 MARKS]

PART D [Total: 20 marks]

This part contains **TWO (2)** questions. Answer ALL questions.

Answer ALL Question In Answer Sheet

QUESTION 1

Food Borne Hazard can cause illness and injuries when consumed along with the food.

Draw a complete diagram of Food Borne Hazard that includes the biological hazard, chemical hazard and physical hazards.

(10 marks)

QUESTION 2

Routes of contaminations can be divided into Primary Source and Secondary Source and it can lead to Food Borne Illness to humans.

Describe **three (3)** types of Primary Sources and **seven (7)** types of Secondary Sources that can lead to foodborne illness.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER

